

Flour Fortification: Millers and Governments Working Together to Reduce Vitamin and Mineral Deficiencies



Annoek van den Wijngaart 10 October 2012

What is Flour Fortification?

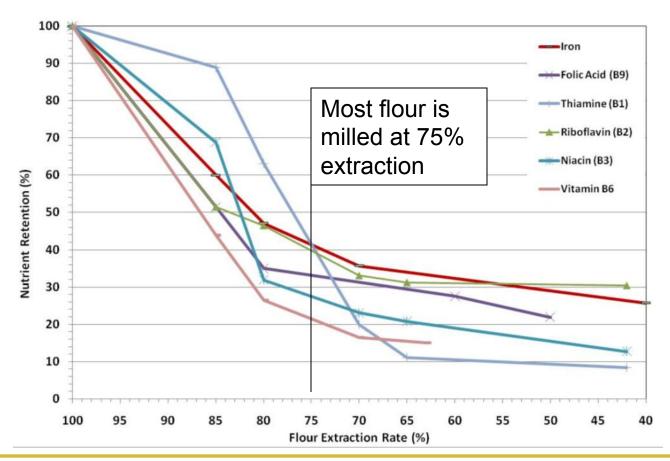
Fortification is adding vitamins and minerals to flour during the milling process so that foods made with the flour are more nutritious.





Essential Nutrients Lost in Milling

Wheat and maize lose nutrients in the milling process. Fortification replaces those and can add other vitamins and minerals as needed.





Burden of Deficiencies

Vitamin and Mineral Deficiencies:

- Impair millions of growing minds and lowers national IQ
- Cause damage to immune systems and deaths of more than a million children a year
- Cause 300,000 serious birth defects annually
- Contribute to the death of approximately 60,000 young women a year during pregnancy and childbirth





Burden of Iron Deficiency



- Reduces work capacity
- Impairs a childs physical and intellectual development
- Contributes to 20% of all maternal deaths



Burden of Anemia

- 17% lower productivity in heavy manual labor
- 5% lower productivity in other manual labor
- Estimated 4% loss of earnings due to lower cognitive skills





Burden of Insufficient Folic Acid

- Leads to neural tube defects (NTDs) such as spina bifida and anencephaly
- Most of these birth defects are preventable; flour fortification will reduce NTD's by 50%
- Cost Benefit Ratio for preventing NTD's: 1:12 (Chile), 1:30 (South Africa), 1:48 (USA)







FFI Network

FFI is network of partners working together to make flour fortification standard milling practice so that people worldwide are smarter, stronger and healthier.



Annual Financial Partners

CDC, Interflour, Buhler, Bunge, Cargill, GAIN, General Mills, Micronutrient Initiative, UNICEF

Special Purpose Funding

- Smarter Futures
- CDC Birth Defects

Contributors to Special Events

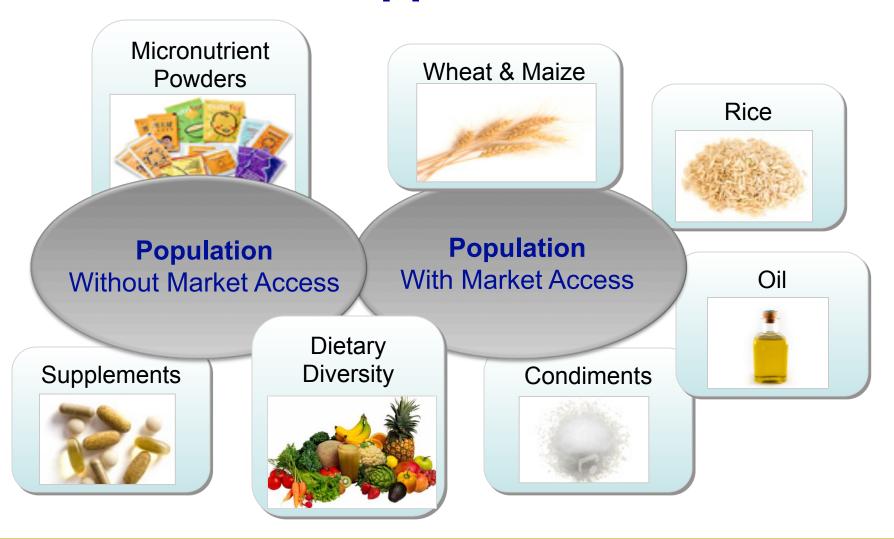
- Hexagon
- Stern Ingredients
- Fortitech
- DSM
- IMP
- Other industry partners

In-Kind and Country Specific Support

- Emory University
- GAIN
- UNICEF
- HKI
- Project Healthy Children
- World Bank
- WHO
- Many others



Multi-faceted Approach





Impact on Nutrition Security



As food prices go up, consumers often stop buying as many meats, fruits and vegetables.



Fortifying flour puts more vitamins and minerals in staple foods which people continue to purchase and consume during economic downturns.





Global Consensus

- Copenhagen Consensus
- World Health Organization recommendations
- UNICEF







Recommendations on Wheat and Maize Flour Fortification Meeting Report: Interim Consensus Statement

PURPOSE

This statement is based on scientific reviews prepared for a Flour Fortification initiative (FFI) technical workshop held in Stone Mountain, GA, USA in 2008 where various organizations actively engaged in the prevention and control of vitamin and mineral deficiencies and various other relevant stateholders net and discussed specific practical recommendations to guide flour fortification efforts belon implemented in various countries by the onbid: onlyake and olde.

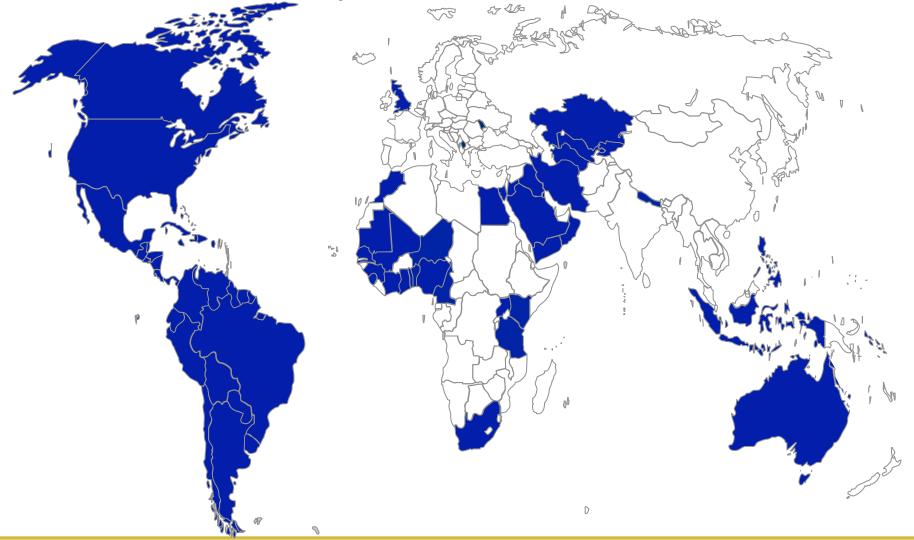
THE FFI SECOND TECHNICAL WORKSHOP ON WHEAT FLOUR FORTIFICATION

Nearly 100 leading nutrition, pharmaceutical and cereal sdentists and miling experts from the public and private sectors from around the world met on March 30 to April 3, 2008 in Stone Mountain, GA, USA to provide advice for countries considering automal wheat and/or make flour fortification. This Second Recordal Workshop on Wheat Four Fortification: Product Recommenda-



Wheat Flour Fortification Legislation

October 2012: 75 countries require iron and/or folic acid in wheat flour





All countries fortify flour with at least iron and folic acid except Australia which does not include iron, and Venezuela, the United Kingdom, the Philippines, and Trinidad and Tobago which do not include folic acid.

Flour Fortification Progress

Since 2004:

- ✓ Fortified flour from industrial mills increased from 18% to 30%
- ✓ Number of countries with documented national regulations for mandatory wheat flour fortification increased from 33 to 75.

The combined population of these 75 countries is 2.09 billion





Cost to Fortify



One metric ton of flour is about 2,200 pounds, as pictured here.

Recurring costs of buying quality premix with iron, folic acid and other B vitamins is between US \$1.50-3 per metric ton of flour.

The per person, per year cost to fortify wheat flour may be as little as eight to ten cents.



Global Best Practices

To plan a flour fortification program, consider:

- Local culture and cereal consumption
- Nutritional needs/health burden
- Industry analysis
- Creation of a multi-sector national fortification alliance
- Legislation:
 - make fortification mandatory
 - include fortification in the QA/QC processes
 - adopt an industry standard



Reasons for Mandatory Legislation

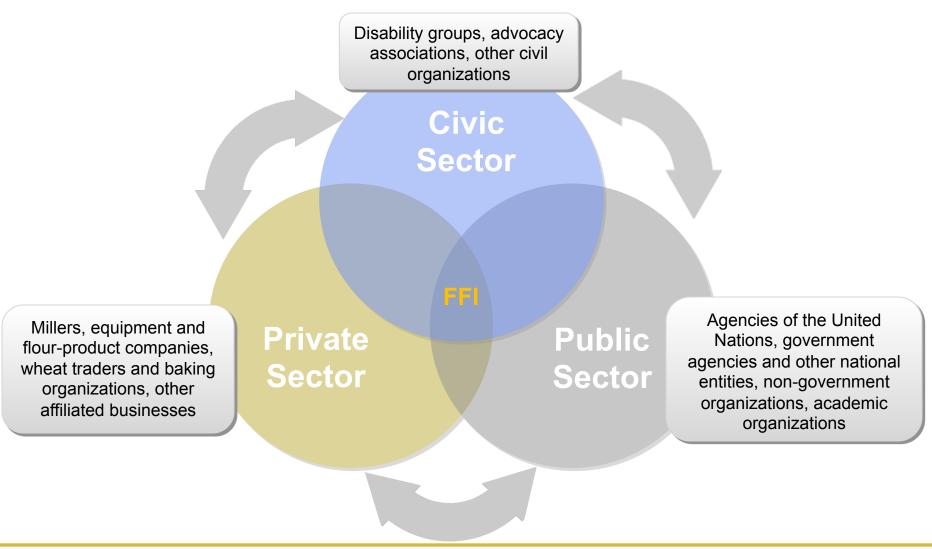
- Equalizes costs for millers
- Sets appropriate standards
 - Best iron compound
 - Levels of other vitamins and minerals
- Can be more easily monitored
- Provides more equitable access to foods made with fortified flour
- Reduces need for expensive marketing campaigns



FFI photo



FFI Stimulates Network Interaction





Focus On National Partnerships



- Flour fortification is most successful when it is driven by national leaders.
- Multiple sectors must work together.
- Success of flour fortification in one country can have an accelerating influence in the region.
- A national standard approach is the most effective way forward.
- Reaching the top decision makers is essential.



FFI's Five Strategies

Offer training and communications expertise

Mobilize global leadership

Support National Partnerships

Secure human and financial resources

Monitor fortification programs

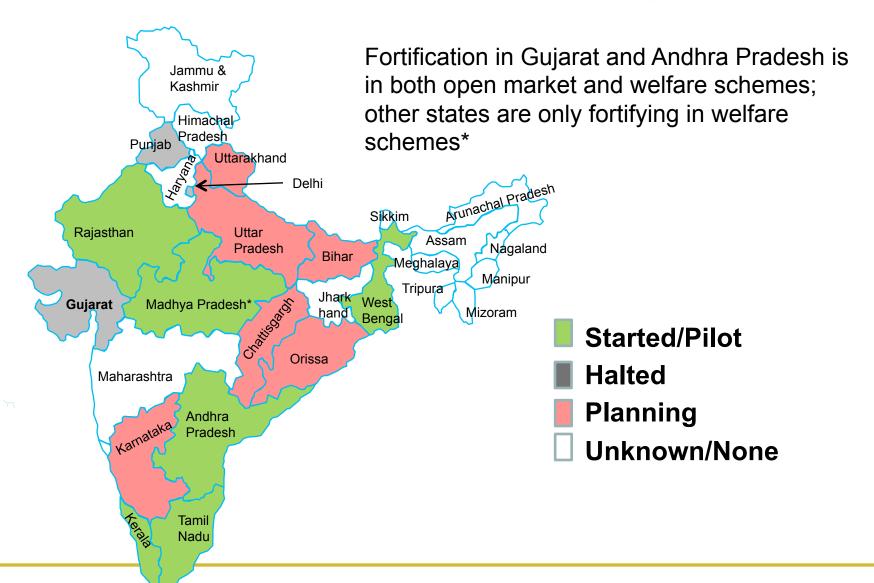


Current activities in Asia

- Indonesia and Philippines: mandatory fortification for many years. Also in Fiji and Solomon Islands
- Nepal announced mandatory flour fortification last year.
- Mongolia and Malaysia drafting legislation
- PNG started working on mandatory fortification
- FFI started talking to stakeholders in <u>Bangladesh</u> and <u>Cambodia</u>
- In <u>Vietnam</u>, <u>Sri Lanka</u> and <u>China</u> discussions are ongoing
- And in India.....



India Wheat Fortification Activity





Fortified Wheat Flour Program in Delhi

- Govt. of Delhi in collaboration with city flour mills and IFFN launched fortified flour on 11 Sept. 2012 for 50 million poor and middle class populations in Delhi capital
- 10 kg. fortified flour is sold at US \$3, less than 2 US\$ in the market





Materials

- www.ffinetwork.org
- WHO recommendations
- Food studies report
- Flour Millers' toolkit



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BACKGROUND

Wild and Fid published in 2006 the Goldethes on Food Annithration with Afconnuctions (MHIGHA, 2006). The egained guideline, without from a natition and public health perspective are assessor for generatives and agencies implementing or considering from furtification and a source of information in cerestits, technologies and the food fundary, since back principles for efficient the furtification programs along with britishness special characteristics, see bedien and see with specific host wheelside are estimated. For find confirmation and the setting product host wheelside are estimated for find confirmation of which the confirmation of the section of the

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RECOMMENDATIONS FOR WHEAT AND MAIZE FLOUR FORTIFICATION

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Asian Wheat Flour Products:



Impact of flour fortification on organoleptic properties

March 201





SEARCH

WHY Fortify? PLAN for Fortification IMPLEMENT Effectively MONITOR for Quality & Impact COUNTRY Profiles REGIONAL Activity **GLOBAL** Progress

IMPLEMENT Effectively

Toolkit

Premix

Marketing

Home >> Implement Effectively >>

Flour Millers' Toolkit

While representatives of the public, private, and civic sectors all have important roles in flour fortification, millers carry out the program's requirements daily. Millers secure materials, equip facilities with proper machinery, and maintain equipment. Flour millers usually cover the costs of these capital investments, and very often they pay the on-going expense of purchasing the vitamins and minerals to add to flour. The millers' costs are frequently passed along to consumers in the form of higher prices, but the additional cost to consumers is as little as 0.01 per five kilograms of flour.

Quality control is the responsibility of both flour millers and external food safety authorities, such as government representatives. See "Monitoring for Quality and Impact" for guidance on quality control.

Highlights of the Flour Millers' Tool Kit are below. The complete Tool Kit can be downloaded in English, Arabic, Chinese, French, and Russian.

Technical Topics:

- Fortifying flour with vitamins and minerals will not improve flour made with poor quality wheat. If low quality wheat is used, consumers could blame the inferior flour on the fortification and reject all fortified products.
- The most common way to fortify flour is using a micro feeder, also called a dosifier. This
 adds premix to flour at pre-determined rates in the process of flour production.
- Three types of feeders are available: screw, revolving disk and drum or roller. Screw feeders
 The most common They dispose a controller of promity at a constant rate. The size of

The Islamic
Republic of Iran
used a systematic
approach to
implement flour
fortification. See the
case study.

Read more >>

For more information, contact Quentin Johnson, FFI Training and Technical Coordinator, at

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Request a free CD of the



In Summary

The Problem:

One-third of the world's population suffers from vitamin and mineral deficiencies. In many countries, both lower and higher income populations are affected - World Bank 2006

Part of the Solution:

Within countries, FFI stimulates interaction among partners so that together we can achieve results that none of us could achieve independently.



Thank You





