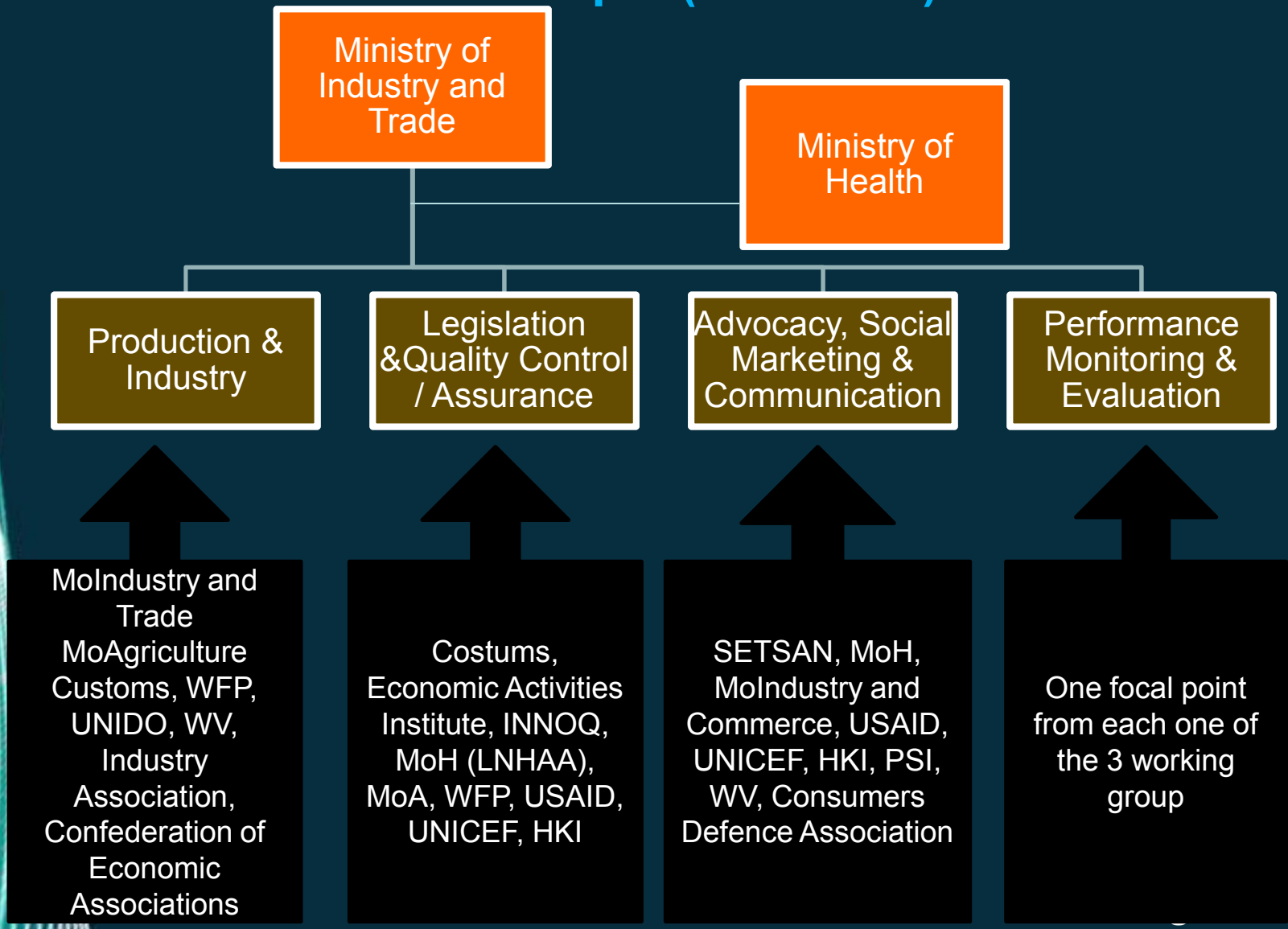

MOZAMBIQUE

A. FF PROGRAM STAKE HOLDERS

National Committee for Food Fortification in Mozambique (CONFAM)



B. DESCRIPTION OF FF

Wheat flour

- The consumption of bread in all urban areas was high (90.2%) for women of childbearing age and among children 75.7% ate bread

- Large companies centralised in 4 locations, namely the cities of Maputo, Matola, Beira and Nacala, operate the wheat industry in Mozambique. As a result, the industry is commercially and geographically concentrated within major urban centres

- The wheat flour produced by the local milling industry is used to produce bread, biscuits, cakes and other savoury snacks.

B. DESCRIPTION OF FF

Maize flour

- The consumption of xima in all urban areas was 86.2% for women of childbearing age and 71.6% for children

- Maize flour is milled throughout the country in varying contexts, from small-localised hammer mills to large industrial manufacturers. Industrial maize millers are operational in cities of south, centre and north. In short, the bigger players in the industry are commercially and geographically dispersed.

- Over 50% of correspondents purchase their maize flour from small, artesanal producers as opposed to being centrally manufactured.

B. DESCRIPTION OF FF

- Based upon the FRAT 2010, multiple vehicle large-scale fortification would be most effective in reaching the urban target population.

- Although the vehicles discussed were consumed at a level of at least 70% or more by the target population, not a single vehicle is consumed on a daily basis by everybody, so multiple vehicle fortification would provide the optimal coverage.

- Control of imported wheat and maize flour, packaged in retail volumes sold by various supermarkets throughout the country needs to be studied to establish product origin and subsequent fortification levels.

B. DESCRIPTION OF FF

- The high consumption of maize flour highlights the need to analyse if it is a more viable option.

- A further survey needs to be done to determine the levels of consumption (quantity) to plan the micronutrient fortification levels.

C. FF Program objectives

OVERALL

- to introduce and scale up the fortification of industrially processed cereal flours, particularly wheat flour (1st phase)

- to reduce micronutrient deficiencies, and thus morbidity and mortality, particularly among women of reproductive age and young children.

Achieve the MDG Goals

C. FF Program objectives

SPECIFIC OBJECTIVES

- Ensure that 95% produced and imported flour is fortified
- Ensure that 80% of target group consuming fortified flours
- Ensure that 70% of entire population consuming fortified flours

(note: these will be refined for urban/rural targets as the project develops better understanding of the rural consumption of these products)

C. KEY MONITORING &IMPACT INDICATORS

Monitoring Indicators

- ✓ Nr of millers with fortified flour/matrix MT
- ✓ Nr of people who recognized fortified products
- ✓ Prevalence of whole salers, bakers, households that purchase/use fortified flour (or bread)
- ✓ Per capita consumption of fortified flour
- ✓ Nr/local of wholesalers (QC & stock rotation)

D. KEY MONITORING &IMPACT INDICATORS

Surveillance Indicators

- ✓ Prevalence of Anemia
- ✓ Prevalence of NTD

Impact Indicators

- ✓ Prevalence of Anemia
- ✓ Prevalence of Fe deficiency (TFR, Ferritin)
- ✓ Inflamatory indicators
- ✓ Prevalence of B6, B12
- ✓ Prevalence of folate sufficiency
- ✓ Percentage of population consuming fortified flours

E. POTENCIAL OPTIONS FOR PURPOSIVE AND CONVENIENCE APPROACH

INDICATORS

THANK YOU