

Lessons learnt from National Food Visit

Lessons leant

The laboratory

- Qualitative test for the presence of iron was done .
- The test takes less than a minute.
- 10% KCN to wet the sample.
- HCL to acidify the sample .
- H₂O₂.
- red spots develop.

Lab cont....

- It is easier to detect products fortified with NaEDTA than those fortified with fumarate and ferric sulphate.
- A qualitative rapid test is done to detect extrinsic iron.
- There was no qualitative done for vitamin A.

Quantitative test for Iron Using icheck Rapid Test Kit

- Check for intrinsic iron first using a non fortified sample.
- Test the fortified sample .
- Initial investment is high because each icheck kit tests for a single micronutrient then each unit cost 2000-7000USD.
- The reagents are premixed therefore there is limited room for error.
- Its fast and not labour intensive.
- The kit is portable and user friendly since all procedures are done at room temperature.

icheck cont...

- The kit and reagents are not locally available.
- The servicing also needs external experts.
- Monitoring and evaluation is possible.

The Mill lessons learnt

- Milling might seem simple but is a complex process
- Fortification is possible since most big mills have infrastructure for fortification in place.
- Fortifying will not disturb the milling process.
- The mill can effectively run itself and requires minimum manpower.
- Millers are worried about the acceptance of the fortified product. There is therefore need for consumer education by Ministry of health in particular.

Lessons not learnt

- Premix storage.
- Raw material storage, grading.
- Paste control.
- Packaging of final product.
- warehousing

Constraints

- The premix and test kits are not manufactured within the region therefore quality control is difficult.
- Final cost fortification does not take into account the quality control and installation of equipment.

Recommendation

- There is need for a lift system to lift the premix to the feeders.

THANK YOU