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Commodity choice

General Information

A. The WFP quality program is based on the organization wide desire to provide a good and safe product for our beneficiaries each and every time. To meet this goal, WFP has established programs, procedures and policies to ensure regulatory compliance, consistent products and beneficiary's satisfaction. The cornerstone of the quality assurance program is selection of foods, suppliers, inspection companies, laboratories, well defined specifications, implementation of Good Manufacturing Practices, and Hazard Analysis Critical Control Point plan (HACCP) for food safety, a Quality Control Program. The underlying regulatory statute that drives many of these programs is found in WFP's Food Quality Management Manual.

Food Requirements

B. Before ordering the food (<u>already recommended by your nutrition advisor</u>) please check that you have answered the following questions:

	Commodity choice	Yes	No
1.	Does the recipient country have specific regulations regarding the food you would like to order?		
	Did you ask the recipient country relevant authorities for these standards?		
2.	If yes, do the WFP specifications take these restrictions into considerations?		
	What are these restrictions		
3.	- Fortification		
	- Microbiology		
5.	- Technical characteristics (W, P/L, Gluten, etc.)		
6.	- Safety other than microbiology (e.g. aflatoxin, heavy metals, pesticides, etc.)		
7.	CC		
8.	Have you inform your procurement officer about these restrictions?		
	Acceptability of the food		
9.	Do you know if your beneficiaries will like the food? (e.g. do they want green or red lentils?)		
	Do you know what will be the use if the particular commodity		
10.	you intend to purchase? (e.g. wheat flour for pita bread is different from wheat flour for biscuits)		

Is the cooking time of the commodity you intend to order suitable for the beneficiaries' environment? (e.g. yellow split 11. peas have a cooking time of 45 min without soaking, white bean might require up to 90 min cooking with prior soaking) Did you consider sending a sample to the beneficiaries to 12. ensure they will like the food, prior to any formal order? WFP regulations Are you sure the food you would like to choose is authorized 13. by WFP? (i.e. accepted by TAG for new food, or not banned such as dry milk powder for direct distribution, etc) Comments: ____ C. WFP specifications are precise and take into account regulatory requirements (e.g. Government, Codex Alimentarius, and International regulations), composition of food, method of food analysis, bagging and marking requirement. The programme enable regular revision, update of the specifications.

Approved By:_____ Date: _____

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