

Analysis and justification of the possibility of harmonizing standards for wheat flour fortification in CAR, Afghanistan and Pakistan



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**Central Asian Republics, Afghanistan, Pakistan** 

Almaty, 14-15 March, 2016

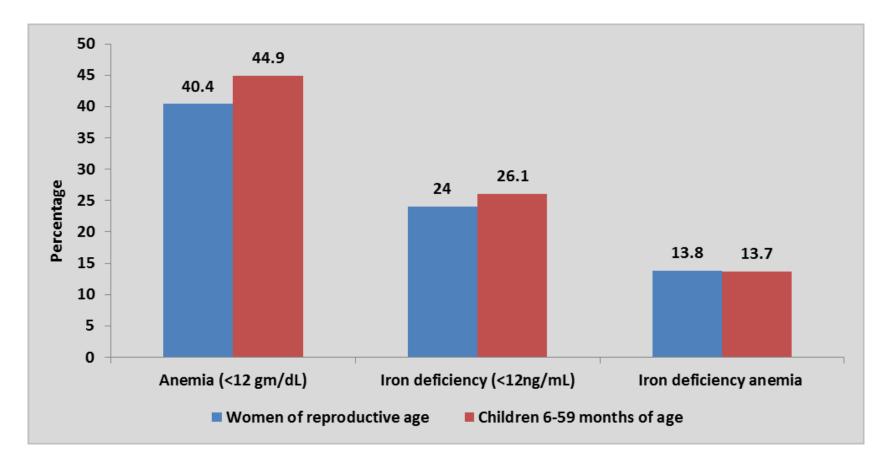
### **Scope** (1)

- The prevalence of micronutrient deficiency (MN) in the region
- Rationale for fortification of wheat flour fortification (WFF)
- Methodology
- WHO Recommendations on WFF
- Used standards for WFF in the region
- Suggestions on WFF
- Determining the levels of bioavailability of iron and zinc in the region
- Basic parameters of premix for low extraction WFF
- The main production and regulatory parameters for low extraction WFF
- Terms and sex and age groups for comparison with EAR and RNI for MN
- Minimum and maximum daily intake levels of MN in the composition of low extraction WFF by population groups in the participating countries, in% RNI/day:
  - vitamins of B group
  - iron and zinc

### **Scope** (2)

- **Costs** for low extraction WFF by:
  - **7 micronutrients** (iron as EDTA and ferrous sulfate)
  - **7 micronutrients** (iron as EDTA, without ferrous sulfate)
  - 6 micronutrients (without vitamin B-12, iron as EDTA)
  - 6 micronutrients (without vitamin B-12, iron electrolytic)
  - comparison of costs with different composition of the premix and WFF
- Basic parameters of premix for high extraction WFF
- The main production and regulatory parameters for high extraction WFF

Prevalence of anemia, iron deficiency and iron deficiency anemia among women of reproductive age and children 6-59 months of age - Afghanistan



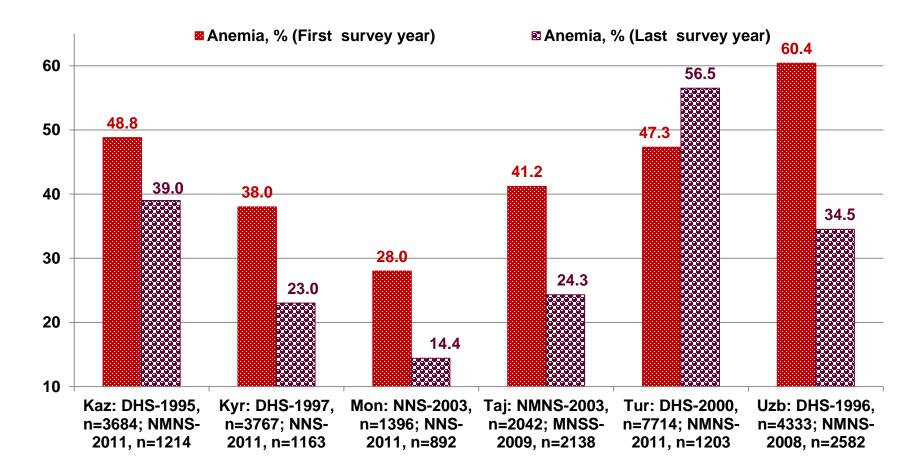
Source: National Nutrition Survey Afghanistan, 2013

### Nutrition Indicators - Pakistan

	Indicator	NNS	NNS
	multator	2001-02	2011
1.	Wasting % (Low Weight for Height)	12%	15%
2.	Stunting% (Low Height for Age)	31%	44%
3.	Under Weight% (Low Weight for Age)	42%	32%
4.	Anemia (Children)	51%	63%
5.	Anemia (Pregnant women)	29%	51%
6.	Iodine Deficiency (Children)	63%	36%
7.	Iodine Deficiency (Women)	76%	36%
8.	Vitamin A Def (Children)	13%	54%
9.	Vitamin A Def (Non-pregnant women)	6%	42%
10.	Zinc Def (Mothers)	41%	47%
11.	Zinc Def (Children)	37%	39%

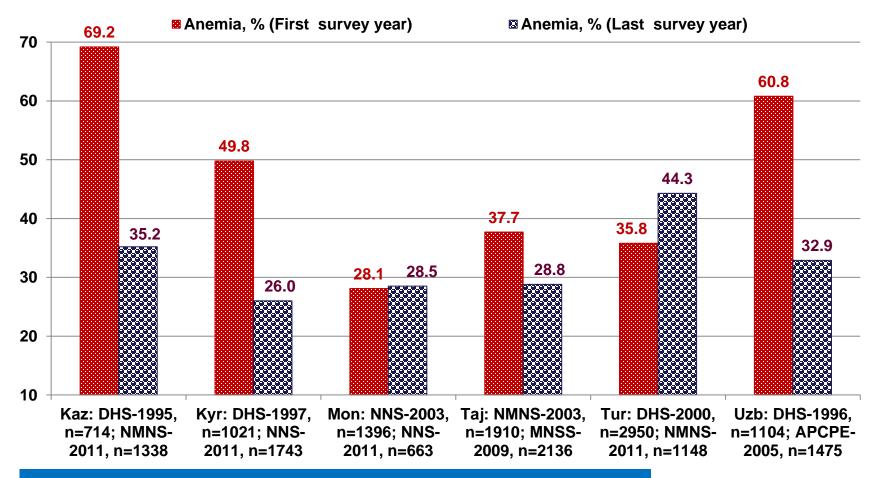
**Source:** Dr. Baseer Khan Achakzai (Director Nutrition/ Secretary NFA Ministry of National Health Services, Regulations & Coordination), **2015** 

#### **Percent of anemic women of 15-49 years in some Asian Countries** according to the results of first and last National representative surveys



NMNS – National Micronutrient Survey NNS – National Nutrition Study DHS – Demographic and Health Survey

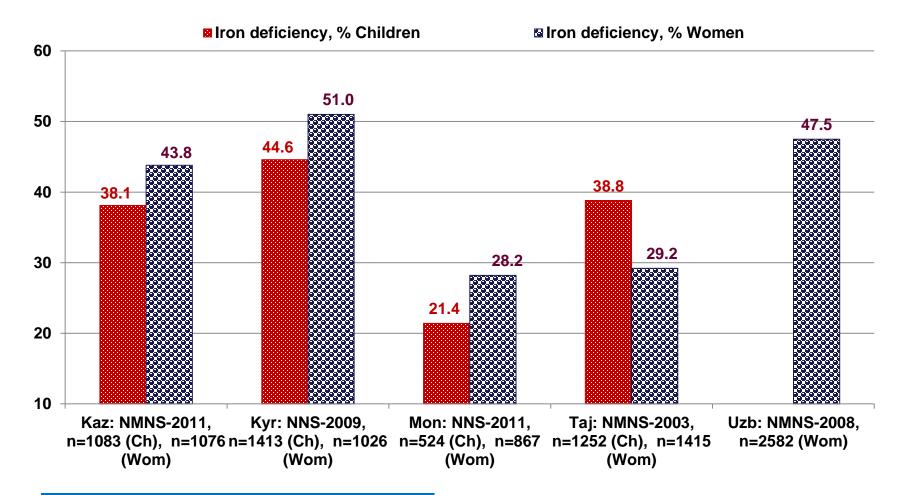
#### **Percent of anemic children under five years in some Asian Countries** according to the results of first and last National representative surveys



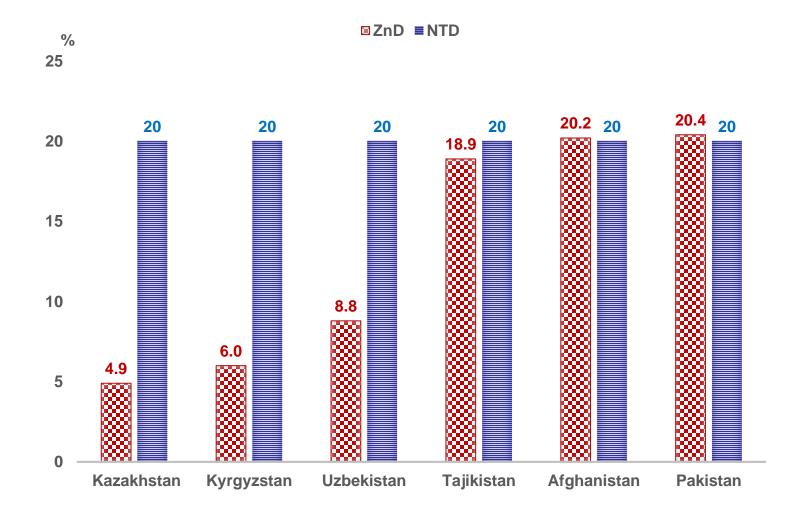
NMNS – National Micronutrient Survey NNS – National Nutrition Study DHS – Demographic and Health Survey

APCPE – Anemia Prevention and Control Program Evaluation

### Prevalence of iron deficiency (in percent) in children aged 6-59 months and women of reproductive age, by low serum ferritin levels with CRP≤5 mg/L in some Asian countries



NMNS – National Micronutrient Survey NNS – National Nutrition Study Population at risk of inadequate zinc intake (ZnD, %) and neural tube defects (NTD, per 10,000 births) in CAR, Afghanistan and Pakistan, http://www.ffinetwork.org/country\_profiles/



### Rationale for wheat flour fortification (1)

- The high prevalence of micronutrient deficiencies and diseases caused by them (anemia, of neural tube defects, and others) in the region.
- There are four **main benefits of flour fortification**:
  - Prevention of nutritional anemia
  - Prevention birth defects of neural tube
  - Productivity increase
  - Economic progress
- Based on the analysis of 185 randomized controlled trials flour fortification reduces the incidence of\*:
  - Anemia by **41%**, and
  - Iron deficiency by 52%

\* Tarun Gera, Harshpal Singh Sachdev, and Erick Boy. Effect of iron fortified foods on hematologic and biological outcomes: systematic review of randomized controlled trials. Am J Clin Nutr August **2012** vol. 96 no. 2 309-324

Rationale for wheat flour fortification (2)

- As a result of a systematic meta-analysis of 201 studies on the effectiveness of flour fortification the anemia prevalence was decreased by\*:
  - 45% in children ,and
  - 32% in women

\* Jai K Das, Rehana A Salam, Rohail Kumar and Zulfiqar A Bhutta. Micronutrient fortification of food and its impact on woman and child health: a systematic review. Systematic Reviews **2013**, 2:67

 A systematic meta-analysis of 18 randomized studies involving 5142 children under 10 years of age who received iron-fortified foods from 6 to 12 months, revealed an increase in the concentration of hemoglobin in the blood to 5.09 g/L \*\*

\*\* Ramesh Athe M Vishnu Vardhana Rao, and K Madhavan Nair. Impact of iron-fortified foods on Hb concentration in children (,10 years): a systematic review and meta-analysis of randomized controlled trials. Review. Public Health Nutrition, **2013**, 17(3), 579–586.

 Flour fortification with folic acid is effective way in the prevention of neural tube defects and folate deficiency (there are many evidences) **Methodology** of analysis and justification the possibility of harmonizing standards for refined wheat flour fortification in CAR, Afghanistan and Pakistan

- Fully based on the WHO recommendations on fortification of food products, was taken into account:
  - Current levels of flour consumption per capita in the region
  - Levels of flour extraction
  - Composition of fortificants
- By use of the Formulator, elaborated by Omar Dary и Michael Hainsworth\*, were determined the following indicators:
  - the levels of MH consumption in the composition of FWF by different age and gender groups of population;
  - the basic parameters of the premix for low and high extraction WFF;
  - the main production and regulatory parameters for low and high extraction WFF;
  - premixes costs with different composition for low and high extraction WFF
- The calculated levels of consumption of MN in the composition of low and high extraction WFF by different age and gender groups were compared with internationally accepted levels of EAR and RNI

 \* Omar Dary and Michael Hainsworth. The Food Fortification Formulator. Technical Determination of Fortification Levels and Standards for Mass Fortification. USAID, April 2008 WHO interim consensus statement about recommendations for fortified flours, 2009: Average levels of nutrients to consider adding to fortified wheat flour based on extraction, fortificant compound, and estimated per capita flour availability

Nutrient	Flour extraction rate	Compound	million (	parts per erage per (g/day)			
			<75g/day	75-149 g/day	150-300 g/day	>300g/day	
Iron	Low	NaFeEDTA	40	40	20	15	
		Ferrous sulphate	60	60	30	20	
		Ferrous fumarate	60	60	30	20	
		Electrolytic iron	NR <sup>d</sup>	$NR^{d}$	60	40	
	High	NaFeEDTA	40	40	20	15	
Folic acid	Low or high	Folic acid	5.0	2.6	1.3	1.0	
Vitamin B <sub>12</sub>	Low or high	Cyanocobalami n	0.04	0.02	0.01	0.008	
Vitamin A	Low or high	Vit A palmitate	5.9	3	1.5	1,0	
Zinc <sup>e</sup>	Low	Zinc oxide	95	55	40	30	
	High	Zinc oxide	100	100	80	70	

Summary data on the levels of micronutrients to be added in parts per million (ppm) to fortified wheat flour according to standards in Central Asian Republics, Afghanistan and Pakistan

Items	Kazakhstan	Kyrgyzstan	Tajikistan	Uzbekistan	Pakistan	Afghanistan
	premium & 1st grade	premium & 1st grade	premium & 1st grade	1st grade	Atta	Atta
Vitamin B <sub>1</sub>	2.0 & 1.6	2,0	2.0 & 1.6	1,6	n/f	n/f
Vitamin B <sub>2</sub>	3.0 & 2.4	3,0	3.0 & 2.4	2,4	n/f	n/f
Vitamin B <sub>3</sub>	10.0 & 8.0	10,0	10.0 & 8.0	8,0	n/f	n/f
Vitamin B <sub>9</sub>	1.5 & 1.2	1,0	1.5 & 1.2	1,2	1,5	1,0
WHO, 2009	1,3	1,0	1,0	1,0	1,0	1,0
Vitamin B <sub>12</sub>	n/f	n/f	n/f	n/f	n/f	0,008
WHO, 2009	0,01	0,008	0,008	0,008	0,008	0,008
Iron	50.0 & 40.0	15,0	50.0 &40.0	40,0	10,0	15,0
WHO, 2009	60,0	15,0	40,0	40,0	15,0	15,0
	Electrolytic	Sodium Iron EDTA	Electrolytic	Electrolytic	Sodium Iron EDTA	Sodium Iron EDTA
Zinc	22.0 & 17.6	30,0	22.0 &17.6	17,6	n/a	30,0
WHO, 2009	40,0	30,0	30,0	30,0	30,0	30,0

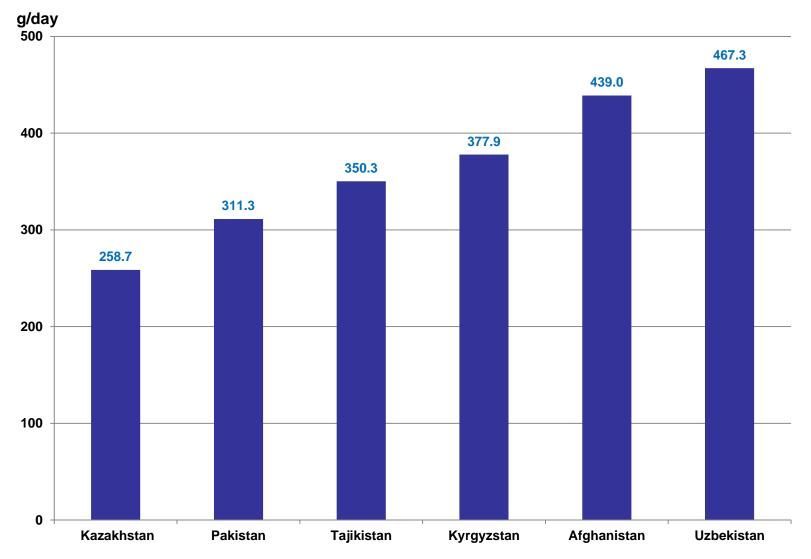
### Suggestions for wheat flour fortification

- Mandatory fortification of flour with micronutrients endorsed by the World Health Organization, namely:
  - by vitamins  $B_9$  and  $B_{12}$ , iron and zinc for all types of flour,
  - plus B<sub>1</sub>, B<sub>2</sub> and B<sub>3</sub> for low extraction (low extraction) flour;
  - as the high-extraction wheat flour contains good amounts of the latter vitamins (B<sub>1</sub>, B<sub>2</sub> and B<sub>3</sub>); those would not be added to this type of flour;
- **Carry out studies** of vitamin A and vitamin D deficiencies in all the countries in order to establish if the addition of these other micronutrients would be appropriate for the whole region.

Setting the levels of bioavailability of minerals in Afghanistan, Kazakhstan, Kyrgyzstan, Pakistan, Tajikistan and Uzbekistan

- FAO and WHO set iron bioavailability at:
  - **5%** for a strict vegetarian diet,
  - 10% when some meat and ascorbic acid was added, and
  - 15% for diets rich in meat and fruits
- <u>Kazakhstan</u> can be attributed to the group with a high bioavailability of iron (15%) and zinc (30%) where:
  - mainly intake **low-extraction wheat flour**, the average per capita intake is about 250 g/day, and
  - generous contribution of meat/poultry and vegetables/fruits.
- <u>Kyrgyzstan, Tajikistan and Uzbekistan</u> can be attributed to the group with a moderate bioavailability of **iron (10%) and zinc (15%)** where:
  - mainly intake **low-extraction wheat flour**, the average per capita intake is more than 300 g/day
- <u>Afghanistan and Pakistan</u> can be attributed to the group with a low bioavailability of **iron (5%)** and moderate bioavailability of **zinc (15%)** where:
  - mainly intake **high-extraction wheat flour**, the average per capita intake is more than 300 g/day

### Per capita intake (g/day) of wheat flour in CAR, Afghanistan and Pakistan, http://faostat3.fao.org/



# The main parameters of the premix for fortification of low-extraction wheat flour

Nutrient	Fortificant compound	Selected FL	Amount of		Premix Formulation			
		(mg/kg flour)	fortificant (mg/kg flour)	Fortifi- cant (g/kg premix)	Nutrient (g/kg premix)	Cost (US\$/kg)	% Cost	
Vit. B-1	Thiamin mononitrate	2,0	2,5	9,9	8	\$0,25	2,5	
Vit. B-2	Riboflavin	3,0	3,0	12,0	12	\$0,72	7,5	
Vit. B-3	Niacinamide	10,0	10,1	40,4	40	\$0,40	4,2	
Vit. B-9	Folic Acid	1,0	1,1	4,4	4	\$0,49	5,1	
Vit. B-12	Vit. B-12 0.1% WS	0,008	8,0	32,0	0,03	\$1,28	13,4	
Iron	Ferrous sulfate dried	10	31,3	125,0	40	\$0,34	4,0	
Iron	NaFeEDTA	15	115,4	461,5	60	\$3,00	31,4	
Zinc	Zinc oxide	30	37,5	150,0	120	\$0,88	9,2	
	Filling material		31,3	164,7		\$0,16	1,7	
		TOTAL	240,1	1000,0				
	Estimated cost of manufacturing, quality control and delivery					\$2,00	20,9	
	· · · · ·	1		1		\$2,	39	
I	Estimated cost of micron	utrient premix	per metric to	on of fortifie	ed product:	0,48 % of	the Price	
	m Amount (grams per MT)	240	Maximum Dilution Factor = 1/			4164	4.6	
Selected	d Amount (grams per MT)	250	Selected Dilution Factor = 1/ 4000			18		

#### The main production and regulatory parameters for fortification of low extraction wheat flour

Nutrient	Fortificant compound	Selected	<b>Production Parameters</b>			<b>Regulatory Parameters</b>		
		FL (mg/kg	<b>mFL</b> (1)	Average	<b>MFL (3)</b>	LmL (4)	MTL (5)	
		flour)	(mg/kg	(2) (mg/kg	(mg/kg	(mg/kg	(mg/kg	
			flour)	flour)	flour)	flour)	flour)	
Vit. B-1	Thiamin mononitrate	2,0	1,5	2,8	4,1	1,3	4,1	
Vit. B-2	Riboflavin	3,0	2,0	3,6	5,2	1,8	5,2	
Vit. B-3	Niacinamide	10,0	11,0	20,0	29,0	9,9	29,0	
Vit. B-9	Folic Acid	1,0	0,7	1,3	1,9	0,6	1,9	
Vit. B-12	Vit. B-12 0.1% WS	0,008	0,004	0,008	0,012	0,004	0,012	
Iron	Ferrous sulfate dried (6)	10,0	13,0	19,0	25,0	13,0	25,0	
Iron	NaFeEDTA (7)	15,0	16,0	24,0	32,0	16,0	32,0	
Zinc	Zinc oxide	30,0	26,0	38,0	50,0	26,0	50,0	

(1) mFL = Minimum Fortification Level, using equation 2.

(2) Average = Selected Fortification Level + Intrinsic content of micronutrient in unfortified food.

(3) MFL = Maximum Fortification Level, using equation 3.

(4) LmL= Legal Minimum Level, using equation 4.

(5) MTL = Maximum Tolerable Level, equivalent to MFL but only for those micronutrients with safety concerns, and rounded.

(6) As the iron from ferrous sulfate is very difficult to measure independently from intrinsic iron, as well as from NafeEDTA, because the usual analytical methods require ashing of the sample, the expected total iron amount is presented here (i.e. intrinsic iron + iron from NaFeEDTA + iron from ferrous sulfate).

(7) As the iron from NaFeEDTA can be determined separated of the intrinsic iron (and perhaps the iron from ferrous sulfate), these values are only expressing the variation of the content of iron coming from NaFeEDTA 19

### Terms and sex and age groups for comparison with EAR and RNI

- **EAR** = Estimated Average Requirement is the daily intake which meets the nutrient requirements of **50%** apparently healthy individuals in an age- and sex-specific population.
- **RNI** = Recommended nutrient intake is the daily intake which meets the nutrient requirements of almost all (**97.5%**) apparently healthy individuals in an age- and sex-specific population.
- The following **age-sex groups** were used for comparison the consumption of micronutrients in the composition of fortified wheat flour with the levels of EAR and RNI:
  - Children: 1-3 years; 4-6 years; 7-9 years
  - Male: 10-18 years; 19-50 years; 51-65 years; +65 years
  - Female: 10-18 years; 19-50 years; 51-65 years; +65 year

Minimum and maximum daily intake levels of Vitamins of B group in the composition of low extraction FWF in population groups in the participating countries, in % RNI/day

Countries	Minimum and maximum daily intake levels of Vitamins of B group: in % RNI/day									
	Vitam	in B-1	Vitamin B-2 Vitamin B-3		in B-3	3 Folate		Vitamin B-12		
	Mini- mum	Maxi- mumм	Mini- mum	Maxi- mumм	Mini- mum	Maxi- mumм	Mini- mum	Maxi- титм	Mini- mum	Maxi- mumм
Kazakhstan	22	29	42	52	11	14	64	91	51	73
Pakistan	28	35	50	62	13	17	76	109	62	88
Tajikistan	30	39	56	70	14	19	86	123	70	99
Kyrgyzstan	33	43	61	76	16	20	93	133	75	107
Afghanistan	38	49	71	88	18	23	108	156	87	124
Uzbekistan	40	53	75	94	19	25	115	164	93	132

Minimum and maximum daily intake levels of **iron and zinc** in the composition of low extraction FWF in population groups in the participating countries, **in % RNI/day** 

Countries	Minimum and maximum daily intake levels of iron and zinc:							
	in % RNI/day							
	Ire	0 <b>n</b>	Zi	nc				
	Minimum	Maximum	Minimum	Maximum				
Pakistan	15	46	41	75				
Afghanistan	21	66	59	106				
Tajikistan	27	85	95	169				
Kyrgyzstan	30	92	102	183				
Kazakhstan	30	94	70	125				
Uzbekistan	37	113	127	226				

Minimum and maximum daily intake levels of железа in the composition of low extraction FWF in population groups in the participating countries, сравнительные данные у женщин в возрасте 10-50 лет и в других половозрастных группах населения in % RNI/day

Countries	Minimum and maximum daily intake levels of iron and Zinca: in % RNI/day						
	Женщины в в ле	•	Другие поло группы н	овозрастные аселения			
	Minimum	Maximum	Minimum	Maximum			
Pakistan	15	17	33	46			
Afghanistan	21	24	46	66			
Tajikistan	27	31	58	85			
Kyrgyzstan	30	33	63	92			
Kazakhstan	30	34	66	94			
Uzbekistan	37	41	78	113			

# The costs of low extraction wheat flour fortification by 7 micronutrients (Iron as EDTA and Ferrous sulfate dried)

Nutrient	Fortification levels,	C	osts
	ppm	US\$/кг	%
Vit. B-1 (thiamin)	2,0	0,25	2,5
Vit. B-2 (riboflavin)	3,0	0,72	7,5
Vit. B-3 (niacin)	10,0	0,40	4,2
Vit. B-9 (Folate)	1,0	0,49	5,1
Vit. B-12	0,008	1,28	13,4
Iron, sulphate	10	0,34	4,0
Iron, EDTA	15	3,00	31,4
Zinc	30	0,88	9,2
Filling material (at least 25%)		0,16	1,7
Total cost for the premix		7,56	79,1
Manufacturing, quality control and		2,00	20,9
delivery cost			
Total cost		9,56	100,0
Cost of premix per metric ton of	\$2,39	0,48 % of the Price	
fortified product			

# The costs of low extraction wheat flour fortification by 7 micronutrients (without ferrous sulphate)

Nutrient	Fortification levels,	C	osts
	ppm	US\$/кг	%
Vit. B-1 (thiamin)	2,0	0,25	2,7
Vit. B-2 (riboflavin)	3,0	0,72	7,7
Vit. B-3 (niacin)	10,0	0,40	4,23
Vit. B-9 (Folate)	1,0	0,49	5,3
Vit. B-12	0,008	1,28	13,8
Iron, EDTA	15	3,00	32,2
Zinc	30	0,88	9,4
Filling material (at least 25%)		0,29	3,1
Total cost for the premix		7,31	78,5
Manufacturing, quality control and		2,00	21,5
delivery cost			
Total cost		9,31	100,0
Cost of premix per metric ton of	\$2,33	0,47 % of the Price	
fortified product			

# The costs of low extraction wheat flour fortification by 6 micronutrients (without Vit. B-12, Iron as EDTA)

Nutrient	Fortification levels,	C	osts
	ppm	US\$/кг	%
Vit. B-1 (thiamin)	2,0	0,25	3,1
Vit. B-2 (riboflavin)	3,0	0,72	8,9
Vit. B-3 (niacin)	10,0	0,40	5,0
Vit. B-9 (Folate)	1,0	0,49	6,1
Iron, EDTA	15	3,00	37,2
Zinc	30	0,88	10,9
Filling material (at least 25%)		0,32	4,0
Total cost for the premix		6,06	75,2
Manufacturing, quality control and		2,00	24,8
delivery cost			
Total cost		8,06	100,0
Cost of premix per metric ton of	\$2,02	0,40 % of the Price	
fortified product			

# The costs of low extraction wheat flour fortification by 7 micronutrients (without Vit. B-12, Iron as electrolytic)

Nutrient	Fortification levels,	C	osts
	ppm	US\$/кг	%
Vit. B-1 (thiamin)	2,0	0,25	4,1
Vit. B-2 (riboflavin)	3,0	0,72	12,0
Vit. B-3 (niacin)	10,0	0,40	6,8
Vit. B-9 (Folate)	1,0	0,49	8,2
Iron, electrolytic	40	0,62	10,4
Zinc	30	0,88	14,7
Filling material (at least 25%)		0,62	10,3
Total cost for the premix		3,98	66,5
Manufacturing, quality control and		2,00	33,5
delivery cost			
Total cost		5,98	100,0
Cost of premix per metric ton of	\$1,49	0,30 % of the Price	
fortified product			

# The comparative costs of low extraction wheat flour fortification depending on micronutrients (MN) composition in the premix

Micronutrients and costs	7 MN (Iron as EDTA & sulphate)	7 MN (only EDTA Iron)	6 MN (EDTA Iron, without Vit. B-12)	6 MN (electrolytic Iron, without Vit. B-12)
Vit. B-1 (thiamin)	+	+	+	+
Vit. B-2 (riboflavin)	+	+	+	+
Vit. B-3 (niacin)	+	+	+	+
Vit. B-9 (Folate)	+	+	+	+
Vit. B-12	+	+	-	-
Iron, sulphate	+	-	-	-
Iron, EDTA	+	+	+	-
Iron, electrolytic	-	-	-	+
Zinc	+	+	+	+
Total cost for the premix, US\$/кг	7,56	7,31	6,06	3,98
Manufacturing, quality control and delivery cost, US\$/kg	2,00	2,00	2,00	2,00
Total cost фортификации, US\$/кг	9,56	9,31	8,06	5,98
Cost of premix per metric ton of fortified product				
US\$/MT	2,39	2,33	2,02	1,49
% of the Price	0,48	0,47	0,40	0,30

#### The main parameters of the premix for fortification of high-extraction wheat flour

Nutrient	Nutrient Fortificant Selected Amount, Premix F				Premix Fo	ormulation	
	compound	FL (mg/kg flour)	fortificant (mg/kg flour)	Fortifica nt (g/kg premix)	Nutrient (g/kg premix)	Cost (US\$/kg)	% Cost
Vit. B-9	Folic Acid	1,0	1,1	2,8	3,0	\$0,54	7,8
Vit. B-12	Vit. B-12 0.1% WS	0,008	8,0	20,0	0,02	\$0,84	12,1
Iron	NaFeEDTA	15,0	115,4	288,5	38,0	\$2,02	29,2
Zinc	Zinc oxide	30,0	37,5	93,8	75,0	\$0,63	9,1
	Filling material		40,5	595,0		\$0,89	12,9
		TOTAL	202,5	1000,0			
	Estimated cost of manufacturing, quality control and delivery					\$2,00	28,9
Approximate Cost per kg =				\$6,93	100,0		
						\$2,77	
					0,55 % Price	of the	
Minimum Amount (grams per MT) 202 Maximum Dilution Factor				tor = 1/	4938		

Selected Amount (grams per MT)

400\*\*

29

2500

Selected Dilution Factor = 1/

#### The main production and regulatory parameters for fortification of high-extraction wheat flour

Nutrient	Fortificant compound	Selecte d FL (mg/kg flour)	Production parameters			Regulatory Parameters	
			mFL (1) (mg/kg flour)	Average (2) (mg/kg flour)	MFL (3) (mg/kg flour)	LmL (4) (mg/kg flour)	MTL (5) (mg/kg flour)
Vit. B-9	Folic Acid	1,0	0,8	1,4	2,0	0,7	2,0
(Folate) Vit. B-12	Vit. B-12 0.1% WS	0,008	0,004	0,008	0,012	0,004	0,012
Iron	NaFeEDTA	15,0	36,0	53,0	70,0	36,0	70,0
Zinc	Zinc oxide	30,0	40,0	59,0	78,0	40,0	78,0

- (1) mFL = Minimum Fortification Level
- (2) Average = Selected Fortification Level + Intrinsic content of micronutrient in unfortified food.
- (3) MFL = Maximum Fortification Level, using equation 3.
- (4) LmL= Legal Minimum Level, using equation 4.

(5) MTL = Maximum Tolerable Level, equivalent to MFL but only for those micronutrients with safety concerns, and rounded

#### Further steps to harmonize standards for flour fortification in the region

- The consensus of the Working Group on Harmonization of Standards: March 2016
- 2. Development and coordination of National standards on wheat flour fortification of based on the consensus reached by the Working Group on the harmonization of standards: March-June 2016
- **3. Presentation of National standards** on wheat flour fortification at a conference in Almaty within the GAIN project: July 2016
- 4. Recommendations/suggestions of the Conference in Almaty for the National standardization body on the need for approval of National Standards for Wheat Flour Fortification: July 2016
- **5.** Adoption of National standards for flour fortification by National standardization body: 2017-2018
- 6. Implementation of National standards for flour fortification into practice: 2017-2020
- **7. Analysis the results of implementation** of National standards for flour fortification into practice: 2020-2021



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# Thanks for attention!