

STANDARDS ORGANISATION OF NIGERIA

...improving life through standards



**STANDARDS ORGANISATION OF NIGERIA
PRESENTATION TO
LIVEWELL INITIATIVE
GRAND HEALTH BAZAAR**

STANDARDIZATION AND IMPROVED NUTRITION

PRESENTED BY:

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**HEAD FOOD SAFETY UNIT ON BEHALF
OF THE DG/CE**

**STANDARDS ORGANISATION OF
NIGERIA.**

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OPERATIONAL HEAD OFFICE

Vision

- **To Improve life through Standardisation and Quality Assurance**

Mission

- To Promote consumer confidence and global competitiveness of Nigerian products and services through Standardisation and Quality Assurance

Core Values

- Expertise
- Discipline
- Integrity
- Customer Focus
- Team Work

- ## SON IN BRIEF
- Standards Organisation of Nigeria (SON) established by Decree No. 56 of 1971 and as amended
 - Is the apex standards body in Nigeria
 - Aim and objective include elaboration of standards relating to products and circulation of information relating to standards... among others
 - Owns specialized testing laboratories that analyzes Food products to determine the quality and safety among others with the use of Nigerian Industrial Standard (NIS) as benchmark
 - SON is ISO 9001:2008 certified by ISOQAR
 - Certifies companies / organisation to ISO 9001, EMS 14001, ISO 18001, OHSAS and ISO 22,000

Food Safety Management System Registration Mark for certified system



SON's Membership to International standard bodies

- Member of Codex Alimentarius Commission(CAC). SON is the Codex Contact Point for Nigeria and also functions as the secretariat.
- Member of International Organization for Standardization (ISO).
- Member and currently the head of African Region of Standardization (ARSO)

What is standard

- A consensus and approved document, detailing the necessary mandatory criteria to ensure a material, product, service and or procedure is suitable for the purpose for which it is intended.

GROUPS OF STANDARD

Standards could be broadly categorized into two groups-

- Product standards (Individual food standards)
- Service standards (System management standards)

Product /services standards

- We will be more concerned with food products standards because of the relevance to the topic under discussion, though it must also be noted that systems give birth to product and services.
- Quality systems gives birth to quality products
- Substandard systems gives birth to substandard products

STANDARDS FOR FOOD PRODUCTS

These include;

- Code of practices (From Farm to Table)
- Code of Practice for Fast Foods (Services)
- Standards for individual food products

Codes of Practices (GAP, GHP & GMP)

This covers farming, production, storage, handling, processing, preservation, trade, transportation and marketing. The overall goal of these practices when adhered to includes;

- Attainment of high level of food hygiene through safe practices which will promote good health.
- Control food-borne diseases.
- Minimize and finally eliminate the risk of diseases related to poor food hygiene and safety.

- To improve health care quality by ensuring that all food consumed in Nigeria, locally produced or imported are of quality, safe, wholesome, nutritious, free from contaminants and accessible to the consumers at affordable price.

STANDARD FOR INDIVIDUAL FOOD PRODUCTS

Food products standards contain among other things;

- Quality requirements
- Micronutrients requirement
- Chemical contaminants (mycotoxins pesticide residues)
- Metallic contaminants permitted maximum levels
- Maximum limits for Microbiological contaminants
- Labelling

MICRONUTRIENTS

Micronutrients as contained in food standards is to improve nutrition through fortification.

This includes;

- Vitamins
- Minerals

In food standards, there are specifications for **Minerals** such as Thiamine, Niacin, Iron and Riboflavin then **Vitamins** such as Vitamin A, Vitamin B, and Vitamin C.

Some of these are mandatory which includes;

Vitamin A: this boost immune system in children

And improve eye sight.

Food vehicles used in Nigeria for vitamin A fortification are **Flour and Semolina, Sugar and Vegetable Oil.**

Standards for these food products has been developed/reviwd to include the required level for Vit. A.

The limits for Vit. A as stipulated in these standards are;

- 30,000IU/kg minimum for composite flour and Semolina
- 25,000IU/kg minimum for White refined sugar
- 20,000IU/kg minimum for Vegetable Oil

MINERALS

These includes;

- Iron – to reduce anemia
- Iodine – to increase intelligence quotient (IQ) and reduce/ eliminate goiter in the country

Food vehicles for Iron includes; Milk and Flour

Food vehicles for Iodine currently in use in Nigeria is salt

CONCLUSION

Food standards, essential quality and safety requirements are set to avoid, reduce or eliminate certain ill health(s) in the body; hence, **only Adherence To Food Standards Requirements** can help achieve this purpose.



Thank you!!

4/28/2014

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The Code of Practice (Appendix A)

- These codes of practice recommend measures to apply to protect human, animal and plant life from risks arising from the introduction and spread of diseases and risks arising from handling, additives, contaminants and toxin in foods, agricultural produce and feed stuff.
- For each code of practice, SON conducts trainings to train the trainer on food safety related issues using these codes.
- SON was involved in the Standard and Trade Development Fund (STDF) project 172 on expanding Nigerian's export of sesame seeds and shea nuts/butter through improved Sanitary and Phyto-Sanitary (SPS) capacity building for private and public sector.

5/1 LIST OF FOOD SAFETY RELATED STANDARDS (Appendix B)

1.	Code of Practice for Sesame Seed (NCP 036:2012)
2.	Code of Practice for Shea Products (Nut and Kernel) (NCP 035:2012)
3.	Code of Hygienic Practice for Fresh Meat (NCP 013:2004)
4.	Code of Practice for Fast Foods (NCP 014:2004)
5.	Code of Practice for Vitamin A(Fortificant Premix) (NCP015:2004)
6.	Code of Hygienic Practice for Processed Meat and Poultry Products (NCP 016:2004)
7.	Code of Practice for Fish and Fishery Products (NCP 024:2004)
8.	Code of Practice for Storage and Transport of Edible Fats and Oils in Bulk
9.	Code Of Good Manufacturing Practice For Palm Oil
10.	Code of practice for Packaging and Transport of fresh Fruit and vegetable
11.	Code of Hygienic Practice for the Application of Pesticide on Cocoa Part1(On Farm)
12.	Code Of Hygienic Practice For The Application Of Pesticide On Cocoa Part 2 (In Storage)
13.	Code of Practice for Food Safety from Farm to Fork Part 1:Growers Guide
14.	Code of Practice for Food Safety from Farm to Fork Part 2: Food Business and Handling
15.	Code of Practice for Cashew Nut
16.	Code of Hygienic Practice for Fresh Fruits and Vegetables
17.	Code of Practice for Processing and Handling of Plantain Chips
18.	Code of Practice for the Prevention and Reduction of Inorganic Tin Contamination in Canned Foods

LIST OF FOOD SAFETY RELATED STANDARDS Contd.

20.	Code of Practice for Poultry
21.	Code of Hygienic Practice for Spices and Dried Aromatic Plant
22.	Code of Practice for Processing of Cassava Product
23.	Code of Hygienic Practice for Bakeries
24.	Code of practice For Milk and Milk products
25.	Code of Practice for the Prevention and Reduction of Mycotoxins in Cereals including Annexes on <i>Ochratoxins A, Zearalenone, Fumonisin and Tricothecenes</i>
26.	Code of Practice for the Prevention and reduction of <i>Ochratoxin A</i> Contamination in Wine
27.	Code Of Practice For The Reduction Of Contamination Of Food With Polycyclic Aromatic Hydrocarbons (PAH) From Smoking And Direct Drying Process
28.	Code of Hygienic practice for Tree Nuts
29.	Guideline for Simple Evaluation of Food Additives Intake
30.	Guideline for the Use of Flavorings
31.	Guidelines on Nutrition Labeling
32.	Code of Hygienic Practice for Bambara Ground Nut
33.	Guidelines on Good Laboratory Practice in Pesticide Residue Analysis
34.	Code of Practice for the Prevention and Reduction of Lead Contamination In Foods
35.	Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Peanuts
36.	Code Of Hygienic Practice For Desiccated Coconut Chips
37.	Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Tree Nuts
38.	Code of Practice for the Reduction of Acrylamide in Foods