

## **Proposed Regulatory Monitoring Framework for Fortified Foods in the Solomon Islands**

There needs to be a system that ensures that all wheat flour, rice and salt in the Solomon Islands meets national standards for fortification in the Pure Food (Food Control) Regulations.

There are three core components of the proposed regulatory monitoring framework:

1. Internal Monitoring - Delite (and any future wheat flour mills in the Solomon Islands) having an internal quality assurance and quality control system (QA/QC) for fortified wheat flour.
2. Regulatory/External Monitoring - The Environmental Health Division (EHD) of the Ministry of Health audits Delite's QA/QC system for fortified wheat flour on at least an annual basis.
3. Import Monitoring - The Solomon Island government monitors all wheat flour, rice and salt imports to ensure they meet national standards for fortification. This will require collaboration between EHD, Customs and Quarantine.

See below for a short summary of these components. Further details are included in the respective manuals.

### Internal Monitoring

Internal monitoring will rely on wheat flour mills having suitable QA/QC systems in place. Delite (and any future flour mills) will keep records to substantiate:

- purchase of suitable premix (as indicated by the Certificate of Analysis accompanying each shipment of premix)
- appropriate mixing ratios between the premix and wheat flour
- other QA/QC procedures that demonstrate that the fortification process is controlled and monitored

It is recommended that Delite undertake daily iron spot tests to verify the premix addition to produced flour. It is also recommended that Delite send composite samples of its flour to an external laboratory for testing of iron and folic acid content on a quarterly basis.

### Regulatory/External Monitoring

EHD will visit each mill on an annual basis – or more often if required under its risk framework - to verify the performance of a mill's internal QA/QC procedures. This will involve a paperwork audit to ensure that QA/QC procedures are being practiced e.g. verifying the purchase of suitable premix and reviewing the Certificate of Analysis, verifying appropriate mixing ratios between the premix and wheat flour, and verifying that iron spot tests are being carried out on a daily basis and all indicate that the flour has been fortified.

During its visit, EHD will collect a composite flour sample for quantitative testing of iron content by a laboratory. Results will be compared with the quarterly laboratory test results obtained by the mill.

EHD will provide the mill with a preliminary report of its findings during the visit. A final report will be provided after receipt of the laboratory results, advising the mill of any corrective action needed. EHD will report its findings on an annual basis to the Food Fortification National Committee.

### Import Monitoring

Import Monitoring will rely mostly on a review of the Certificate of Analysis for each shipment of wheat flour, rice and salt. The product will be refused entry if it does not meet the national standards for fortification.

The fifth shipment of a fortified product will be checked at port of entry using a simple qualitative test to verify the product is fortified with a key indicator micronutrient. Products that fail the test will be refused entry.

EHD, Customs, and Quarantine need to agree on their respective roles and responsibilities in this system. These will be as per the Imported Food Control Guidelines, currently under development by the Ministry of Health and FAO.