

IFC Global Food Safety & Food Loss Prevention Platform

November 2023



Creating Markets, Creating Opportunities



IFC Advisory helps improve standards and speeds up business growth



15 YEARS of global experience, 150 CLIENTS in agribusiness in 30 COUNTRIES globally



Improved food safety, food loss, food fortification



- Higher efficiency
- Better cost savings
- Stronger brand value
- Improved waste
- Risk management



Generated over \$709M in increased sales



Attracted over \$607M of investments

IFC FOOD SAFETY ADVISORY: Using GFSI Global Markets Program (GMaP) approach

Global Food Safety Initiative (GFSI) Recognized Certification Programs

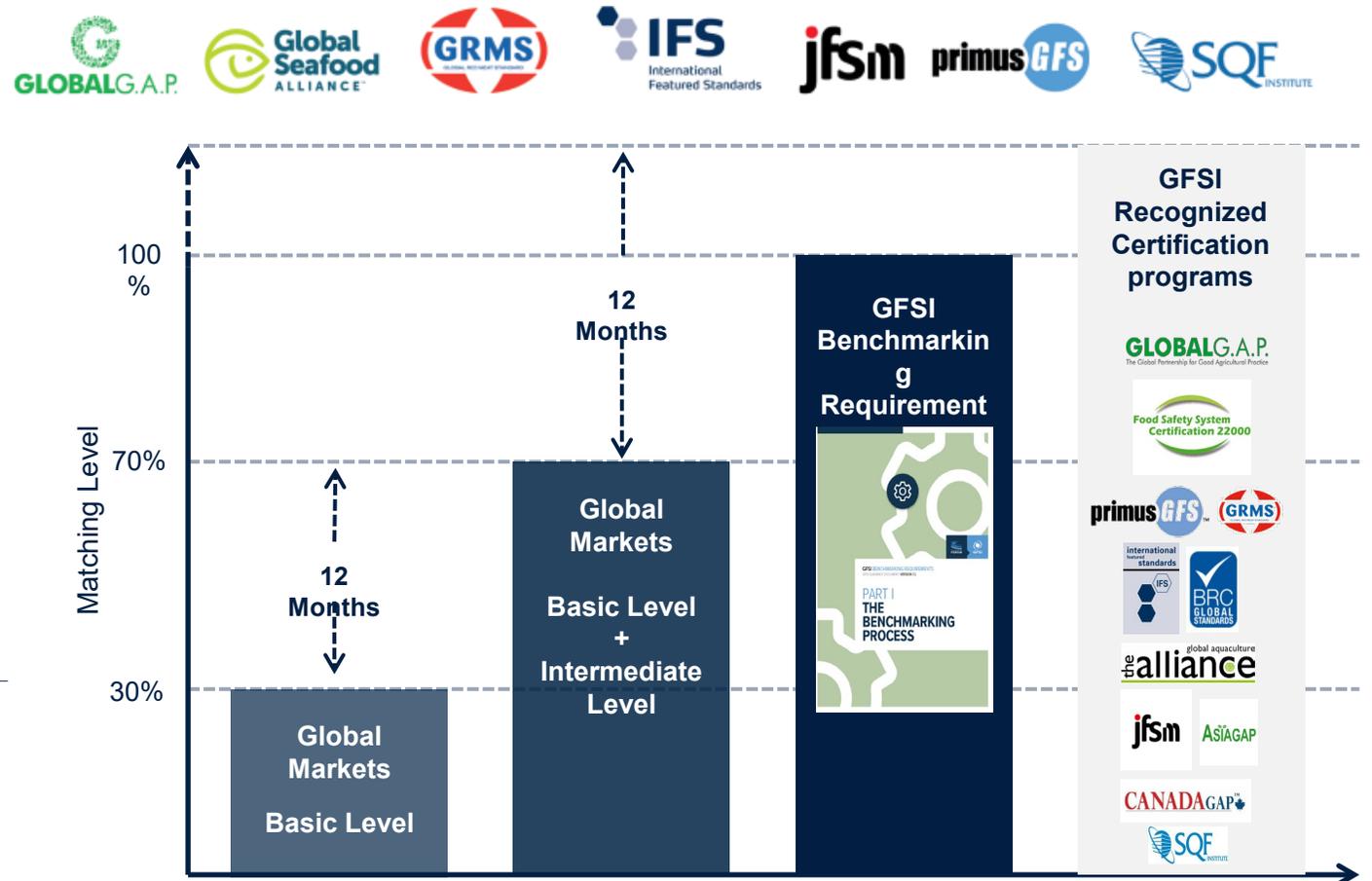


GFSI GMaP™ IFC FOOD SAFETY COURSES

1. Step-by-step upgrade on food safety
2. Quick learning, practical skills leading to behavioral change
3. Addresses typical challenges with quick win solutions
4. Hands-on approach & interactive methodology
5. Tips on low-cost measures to improve quickly



Source: www.mygfsi.com



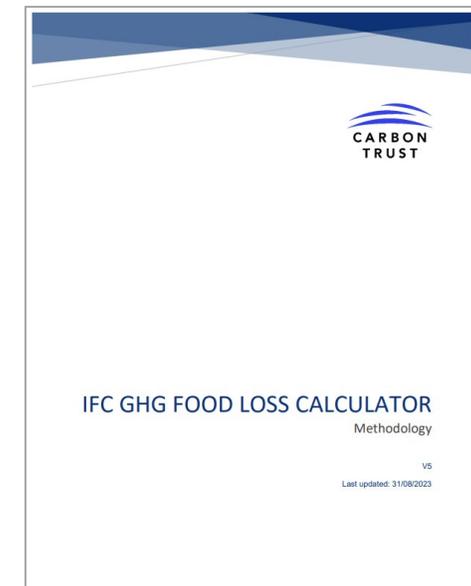
FOOD LOSS PREVENTION

evaluate food losses and identify potential cost savings



Key activities:

- Conduct assessment of current operations in-store and in supply chain to identify bottlenecks
- Propose KPI's for measuring success and workplan
- Conduct mid-term strategic review of operations and assess effectiveness of KPIs within six months
- Use [IFC Food Losses calculator](#) that translates crop /food loss into avoided GHGs.
- Perform last strategic review of food safety strategy and assess performance, quantify savings
- Continue to use KPIs to quantify savings and business results



FOOD LOSS PREVENTION

Evaluate food losses and identify potential cost savings

GENERAL INFORMATION

Reset Data << Reset Data button will delete all user inputs in this worksheet

USD

SUPPLY CHAIN IMPROVEMENTS

Select the stages of supply chain where improvements have been implemented.

<input checked="" type="checkbox"/> Production (post-harvest)	<input checked="" type="checkbox"/> Transport (pre-processing)	<input checked="" type="checkbox"/> Storage (pre-processing)	<input checked="" type="checkbox"/> Processing	<input checked="" type="checkbox"/> Transport (post-processing)	<input checked="" type="checkbox"/> Storage (post-processing)	<input checked="" type="checkbox"/> Retail
Harvest and post-harvest losses (e.g. food preparation peeling, cutting, washing), plastic crates instead of bags for crops, temporary on-farm storage	Losses during transport from farm to storage or sale	Losses occurring in a dedicated storage facility (e.g. silos, warehouses, cooling facilities, etc.). May be on farm or off-site.	Losses during processing	Losses during transport from processing site	Losses occurring in a dedicated storage facility after being processed	Losses occurring at retail sites

IMPROVEMENT DETAILS

Describe the projects implemented at each of the relevant stages of the value chain (optional).

Stages	Production (post-harvest)	Transport (pre-processing)	Storage (pre-processing)	Processing	Transport (post-processing)	Storage (post-processing)	Retail
Improvement (crops-only)	drop-down	drop-down	drop-down	drop-down	drop-down	drop-down	drop-down
Improvement (animal/protein-only)							
Improvement (optional)							

POST-IMPROVEMENT DETAILS

Enter the amounts and loss rates associated with post improvement activities.

Stages	Production (post-harvest)	Transport (pre-processing)	Storage (pre-processing)	Processing	Transport (post-processing)	Storage (post-processing)	Retail
Improvement (crops-only)	Tonnes	Tonnes	Tonnes	Tonnes	Tonnes	Tonnes	Tonnes
Improvement (animal/protein-only)	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Improvement (optional)							
Loss rate after the project (%)							
Loss rate before the project (%)							

Optional input. If data is not available, leave blank.

INPUTS (Optional)

Production (post-harvest) Enter inputs for **A** or **B** below, do not fill in both.

Factor
 Input 1: *tCO₂e/tonne*
 Input 2:
Fertilizer
 Input 1: *kg per year*
 Input 2: *tonnes/hectare*

FORTIFICATION PROGRAM: Milling Efficiency Assessment & Good Fortification Practices

- ✓ Tailored professional training plan – Best Milling and Fortification Practices
- ✓ **Best Practices delivers Best Nutrition**

Milling Assessment?

Externally-supported technical assessment
International expertise
Identifies strengths, organizes and executes specific
Projects with the plant limited resources

What does it include?

Comprehensive technical assessment of the plant
Strengths and limitations

How will we deliver it?

Standardized and proven Standard Operating
Procedures (SOP)
Potential improvement in yields and quality
Sustainable increase in process efficiency



Why a Flour Fortification Practices Assessment?

- Accurate and compliant flour fortification is not easy!
- Avoid waste, correct deviations
- Deliver consistently best nutrition!

What does it include?

- Professional technical assessment of your actual micronutrient handling system;
- Look out of plant actual installation against the Best Technology Available (BAT)

How will we deliver it?

- An assessment of your actual/future fortification practices
- Standard Operating Procedures (SOP) for Best Fortification Practices (BFP) adapted to your production diagram

POLICY AGENDA



When:

- Strong **IFC investments** presence
- Food safety agenda is a part of agreed **country strategy**

Key activities:

- **Assessment** of national food safety, food fortification, food loss and waste systems based on the IFC Scan Guide (policy and regulatory dimension)
- **Advisory** in development of national policy and regulatory frameworks
- **Support** in strengthening capacity of private & public sectors
- **Contribution** to global and regional food safety agenda



Annual IFC Food Safety Forums

[IFC 10th International Food Safety Forum Bangladesh | 2023](#)

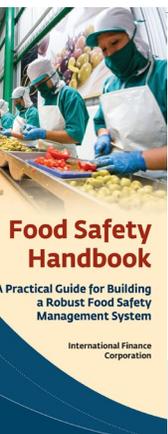
[IFC 9th International Food Safety Forum Virtual | 2021](#)

[IFC 8th International Food Safety Forum Ivory Coast | 2019](#)

[IFC 7th International Food Safety Forum Vietnam | 2018](#)

[IFC 6th International Food Safety Forum Ukraine | 2017](#)

THOUGHT LEADERSHIP



52,936 downloads!
<https://openknowledge.worldbank.org/handle/10986/33547>

F2F and Virtual Courses, Guidelines, Posters
www.ifc.org/foodsafety



Food Safety Handbook Webinars
<https://vimeo.com/showcase/7832903>



Capacity building activities

- Joint IFC/WHO Learning event for Bangladesh Food Safety Authority
- Webinar for state inspectors, Ukrainian Food Safety Agency
- Webinar on EU Food Trade Issues with STDF & WB discussants

AFRICA FOOD SAFETY PROGRAM



AFRICA FOOD SAFETY ADVISORY PROGRAM

Raising Standards, Speeding Business Growth



OUTPUTS TO DATE

FOOD SAFETY ADVISORY

59

Clients improved food safety

15

Entities received in-depth advisory

CAPACITY BUILDING

31

Workshops and training events

916

Workshops participants

233

Trainers trained

Twiga Foods, Kenya



CASE STUDY: TWIGA FOODS Land Management, Fruit & Vegetables

"What has been highly impactful has been the cost of non-quality, which has become an integral part of everything we do. It highlighted areas of inefficiencies which led us to build our internal initiative called Elimination of Waste, based on the philosophy of the Cost of Non-Quality."

- Peter Njonjo, CEO, Twiga Foods

VICTAM FOOD SAFETY PROGRAM

Assessments

Detailed food safety reviews that include a gap analysis, benchmarking against international standards, and a recommended action plan

Training Programs

IFC's Foundation course is a practical, interactive program based on basic food safety prerequisites, including cross-contamination, hygiene and infrastructure, and cleaning and disinfection

IFC's Food Safety Toolkit training helps staff to build a robust HACCP system (hazard analysis and critical control points, a widely-accepted food safety system) and reinforces a sustainable food safety culture throughout the firm's operations

IFC's Internal Audit Course helps companies to test their internal capacity and systems, and identify areas for improvement

Coaching

Tailored on-site mentoring to help companies ensure that staff are putting their knowledge into practice and making measurable progress



IFC'S VIETNAM FOOD SAFETY ADVISORY PROGRAM

Improving Standards, Speeding Business Growth

In partnership with:



Creating Markets, Creating Opportunities

's Added Value



We speak the **language of business**: Financial impact to ensure long-term momentum



We have **experience** working with over 150 clients and can help clients prioritize to make quick wins



Our **mentoring approach** ensures that companies get the support they need while building local capacity



Our **tools and training programs** have been tested to ensure continuous improvement and maximize results



As part of the **World Bank Group**, we can offer a suite of investment and advisory solutions for strategic clients and a bridge to policy makers

IFC Global Food Safety and Food Loss Prevention Advisory

www.ifc.org/foodsafety