IFC Global Food Safety & Food Loss Prevention Platform

November 2023

Creating Markets, Creating Opportunities
IFC Advisory helps improve standards and speeds up business growth
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

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

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
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

**Table: Food Loss Prevention**

<table>
<thead>
<tr>
<th>Stage</th>
<th>Production (post-harvest)</th>
<th>Transport (pre-processing)</th>
<th>Storage (pre-processing)</th>
<th>Processing</th>
<th>Transport (post-processing)</th>
<th>Storage (post-processing)</th>
<th>Retail</th>
</tr>
</thead>
<tbody>
<tr>
<td>Description</td>
<td>Losses during transportation</td>
<td>Losses during transportation in storage facility</td>
<td>Losses during processing in a dedicated storage facility</td>
<td>Losses during storage</td>
<td>Losses during transportation from processing site</td>
<td>Losses during transport to processing site</td>
<td>Losses occurring at point of sale</td>
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**Chain of Improvements**

Identify and document activities and improvements.

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**T-Improvement Details**

Enter the amount and losses associated with each improvement activity.

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**Notes (Optional)**

Enter any additional comments or notes.

- Production:
  - Post-harvest
  - Pre-processing
  - Storage
  - Processing
  - Transport
  - Final destination

- Processing:
  - Type of processing
  - Equipment used

- Transport:
  - Mode of transport
  - Distance traveled

- Storage:
  - Type of storage
  - Temperature

- Retail:
  - Distribution methods
  - Sales channels
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

Milling Assessment?
• Externally-supported technical assessment
• National expertise
• Points, organizes and executes specific practices with the plant limited resources

Does it include?
• Used technical assessment of the plant strengths and limitations

Will we deliver it?
• Used and proven Standard Operating Procedures (SOP)
• Potential improvement in yields and quality
• Sizable increase in process efficiency

✓ Tailored professional training plan – Best Milling and Fortification Practices
✓ Best Practices delivers Best Nutrition
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
52,936 downloads! https://openknowledge.worldbank.org/handle/10986/33547

Food Safety Handbook Webinars /vimeo.com/showcase/7832903

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

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
**RICA FOOD SAFETY PROGRAM**

<table>
<thead>
<tr>
<th>FOOD SAFETY ADVISORY</th>
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<tbody>
<tr>
<td>Clients improved food safety</td>
</tr>
<tr>
<td>59</td>
</tr>
<tr>
<td>Entities received in-depth advisory</td>
</tr>
<tr>
<td>15</td>
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</tbody>
</table>

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<th>CAPACITY BUILDING</th>
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<tbody>
<tr>
<td>Workshops and training events</td>
</tr>
<tr>
<td>31</td>
</tr>
<tr>
<td>Workshops participants</td>
</tr>
<tr>
<td>916</td>
</tr>
<tr>
<td>Trainers trained</td>
</tr>
<tr>
<td>233</td>
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**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 an internal initiative called Elimination of Waste, based on the philosophy of the Cost of Non-Quality."

- Peter Njorjo, CEO, Twiga Foods
assments
detailed food safety reviews that include a gap analysis, benchmarking against international standards, and a recommended action plan

ing Programs
C’s Foundation course is a practical, interactive program based on basic food safety prerequisites, including cross-contamination, hygiene and infrastructure, and cleaning and disinfection.
C’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 firm’s operations.
C’s Internal Audit Course helps companies to test their internal capacity and systems, and identify areas for improvement.

aching
tailored on-site mentoring to help companies ensure that staff are putting their knowledge into practice and making measurable progress.
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 policymakers
IFC Global Food Safety and Food Loss Prevention Advisory

www.ifc.org/foodsafty