

DEVELOPMENT OF A GUIDELINE FOR READY TO USE THERAPEUTIC FOODS (RUTF)

(Chaired by South Africa and co-chaired by Senegal and Uganda)

Second Consultation Paper

May 2016

Please respond by **24th June 2016**

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Name of Member Country/Organisation: International Dairy Federation

1. PURPOSE

PURPOSE

1.1 Please provide comments and justification for your answers to the proposed text.

2. SCOPE

SCOPE

2.1 Do you agree with revised text?

Yes No

2.2 Please suggest the wording and justification for your proposals.

2.3 Do you agree with the proposed list of products to be excluded from the scope of the guidelines?

Yes No

2.4 Please provide comments and justification for your answers.

3. DESCRIPTION

DESCRIPTION
3.1 Please provide comments on the suggested wording for the “Description”.
<p>3.2 Are there any additional terms that should be defined?</p> <p>Yes <input type="checkbox"/> No <input type="checkbox"/></p> <p>Please suggest the terms and the provide justification for your proposals.</p>
<p>3.3 Do you support the replacement of the word “treatment” by “dietary management” in order to align with the existing Codex text (i.e. CODEX STAN 180-1991)?</p> <p>Yes <input type="checkbox"/> No <input type="checkbox"/></p>

4. BASIC RAW MATERIALS AND INGREDIENTS

BASIC RAW MATERIALS AND INGREDIENTS
4.1 Please provide comments to the proposed wording on RUTF. Please provide justification and rationale for your comments.
<p>4.2 Do you agree with the proposed outline on basic raw materials and ingredients?</p> <p>Yes <input type="checkbox"/> No <input type="checkbox"/></p> <p>4.3 If No, provide justification for your answer.</p> <p>4.4 Are there still other raw materials and ingredients that have not been covered in the proposed section on “Basic Raw Materials and Ingredients”?</p> <p>Yes <input type="checkbox"/> No <input type="checkbox"/></p> <p>Please provide the rationale and justification for your proposals.</p>
<p>4.5 Do you agree that the ingredients should be listed in descending order of proportion?</p> <p>Yes <input type="checkbox"/> No <input type="checkbox"/></p> <p>4.6 Do you agree that the appropriate class names and specific names be declared for all ingredients?</p> <p>Yes <input type="checkbox"/> No <input type="checkbox"/></p> <p>4.7 Please provide the rationale and justification for your answer.</p>
<p>4.8 Do you agree that the proposed statement be included under this section?</p> <p>Yes <input type="checkbox"/> No <input type="checkbox"/></p> <p>4.9 Please provide comments on the wording and the proposed text.</p>

5. NUTRITIONAL COMPOSITION AND QUALITY FACTORS

NUTRITIONAL COMPOSITION
Vitamins and Minerals
<p>5.1 Do you support the setting of minimum and maximum levels for vitamins and minerals for the RUTF products?</p> <p>Yes <input type="checkbox"/> No <input type="checkbox"/></p> <p>5.2 Are there any proposals you want to make with regard to the minimum and maximum levels? Please provide the rationale and the scientific evidence for your proposals.</p>
Essential Fatty acids (omega-3 and omega-6)
<p>5.3 Do you support the revision and setting of minimum levels for essential fatty acids in RUTF?</p> <p>5.4 Are there any proposals you want to make with regard to the minimum levels? Please provide the rationale and the scientific evidence for your proposals.</p>
Additional Nutrients
<p>5.5 Do you support the addition of other nutrients such as manganese in the nutritional composition for RUTF?</p> <p>5.6 Please indicate the nutrients to be added and provide scientific justification for your proposals.</p>
Measuring Protein Quality
<p>5.7 Should this statement <u>“50% of protein sources from milk products”</u> be removed or amended? It is well known that adequate protein quality is essential for treatment of severe acute malnutrition, even more so when food is scarce and infection rates are high. High quality proteins such as milk protein have benefits in terms of weight gain, linear growth, and recovery of muscle mass. Therefore we support to keep the statement as mentioned. For practical reasons we would recommend that the wording “at least” would be added in order for the statement to be read as “at least 50% of protein sources from milk products”.</p> <p>5.8 If Yes, provide the draft wording for the proposed statement and the justification.</p>
<p>5.9 Should other methods be considered if the PDCAAS digestibility of a protein could not be determined due to other technical reasons? For example, biological assays or calculated from published data on essential amino acid patterns of dietary proteins and their digestibility.</p> <p>IDF supports the recognition of the importance of protein quality for these foods as it is both protein content and quality that will determine the response to nutritional intervention. However we feel that taking into consideration the vulnerable populations these foods are prepared for the latest science should be used to calculate protein quality. It is noted that the FAO Expert Consultation “Dietary protein quality evaluation in human nutrition” recommended a new, advanced method for assessing the quality of dietary proteins (FAO 2013). The Digestible Indispensable Amino Acid Score (DIAAS) replaces the Protein Digestibility Corrected Amino Acid Score (PDCAAS). In 2014 the FAO</p>

Working Group's (FAO 2014) recommended the adoption of the DIAAS method by Codex. It is also recognised that there is further work to be completed to ensure a supporting framework to enable full implementation of the DIAAS method. Global coordinating efforts to advance method validation and build a large database to enable wide use and application of DIAAS are currently underway. As DIAAS is the methodology advised by FAO expert group we would support only the mention of this methodology in the guidance. A database of protein ingredient amino acid composition and digestibility will facilitate calculation of DIAAS for mixtures and give a more accurate protein quality score.

FAO (2013). Food and Agriculture Organisation of the United Nations. *Dietary protein quality evaluation in human nutrition*. Report of the Expert Protein Consultation. Rome, 2013.

FAO (2014) Food and Agriculture Organization of the United Nations. *Research approaches and methods for evaluating the protein quality of human foods*. Report of a FAO Expert Working Group, 2-5 March 2014, Bangalore, India. Rome 2014.

Pre and pro-biotic

5.10 Should pre- and pro-biotic be considered as optional ingredients in RUTF?

Please provide the rationale and justification for your answer.

6. CONTAMINANTS

CONTAMINANTS

6.1 Do you agree with the proposed wording and sub-sections?

Yes No

7. TECHNOLOGIES FOR AND EFFECT FOR PROCESSING

TECHNOLOGIES FOR AND EFFECT FOR PROCESSING

7.1 Do you agree with the revised section and proposed sub-sections?

Yes No

8. METHODS OF ANALYSIS AND SAMPLING

METHODS OF ANALYSIS AND SAMPLING

8.1 Are there any other issues that should be considered under this section?

9. HYGIENE

HYGIENE

9.1 Are there any other issues that should be considered under this section?

10. PACKAGING

PACKAGING

10.1 Do you agree that RUTF should be packaged into single-use sachets to minimize the risk of contamination at home?

Yes No

10.2 What should be the volume ranges of single-use sachets?

10.3 What should be the nutritional content ranges (e.g. macronutrients) of a single-use sachet?

11. LABELLING

LABELLING

11.1 Do you have additional comments on the proposed wording for this section?

Mandatory Statements for Labelling Purposes

11.2 Do you agree with the wording and the proposed mandatory statements?

Yes No

Please provide comments on the above suggested wording.

11.3 Are there any other additional statements that should be considered under this section?
Please provide the rationale and justification for their inclusion.