

Food Fortification of Different Food Products

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HEXAGON NUTRITION
Nutritionally Yours....

**INNOVATION & SUSTAINABILITY:
KEY TO SUCCESS**

Therapeutic Nutrition

Micronutrient Premix

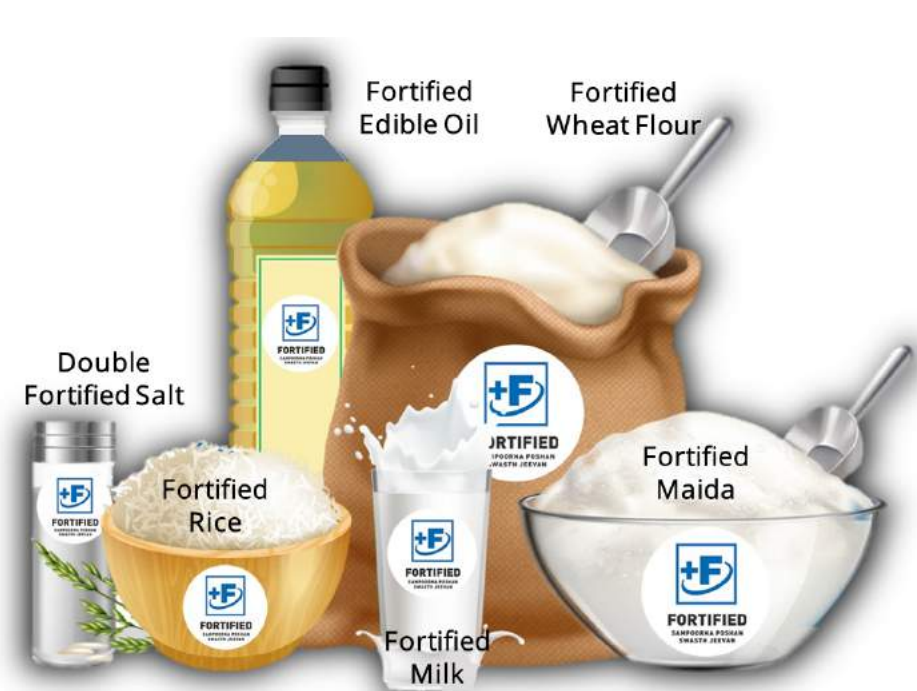
Clinical Nutrition

The image features a background of a scientist in a white lab coat and safety goggles. Three large red arrows point upwards from the bottom right corner. The central graphic consists of three hexagonal shapes: the top one shows a woman feeding a child, the middle one shows a stack of various food cans, and the bottom one shows a bowl of rice with icons for vitamins A, D, C, and Calcium (Ca).



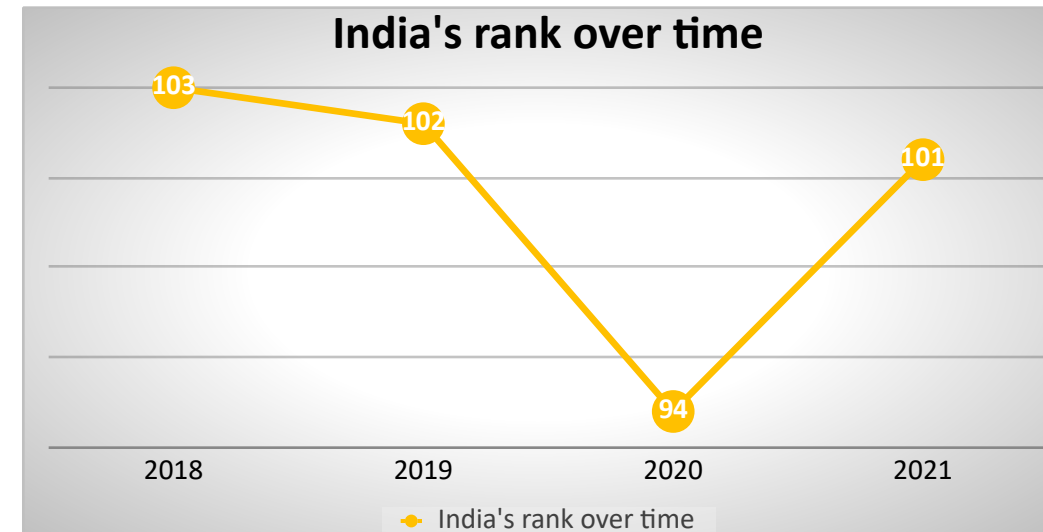
Understanding Food Fortification

- Food fortification or enrichment is the process of adding vitamins and minerals to food.
- Fortification, especially of staples like wheat flour, oil, milk etc., is considered to be a good public health policy / strategy to provide micronutrients to reduce dietary deficiencies across population Groups.
- Food fortification offers a tremendous opportunity toward improving the micronutrient status of populations





Global Hunger Index 2021



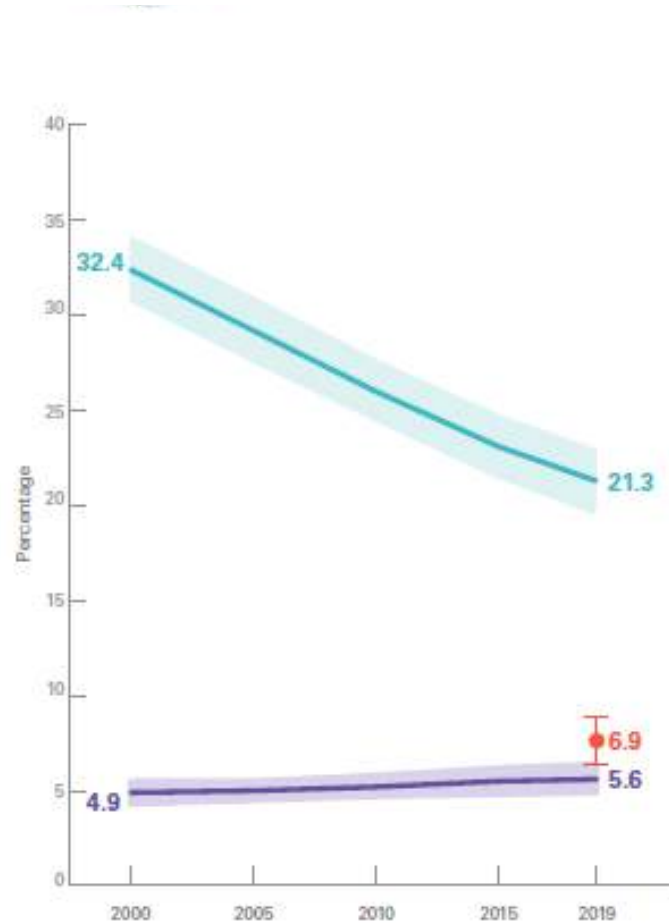
Source: The Global
Hunger Index Report,
2021



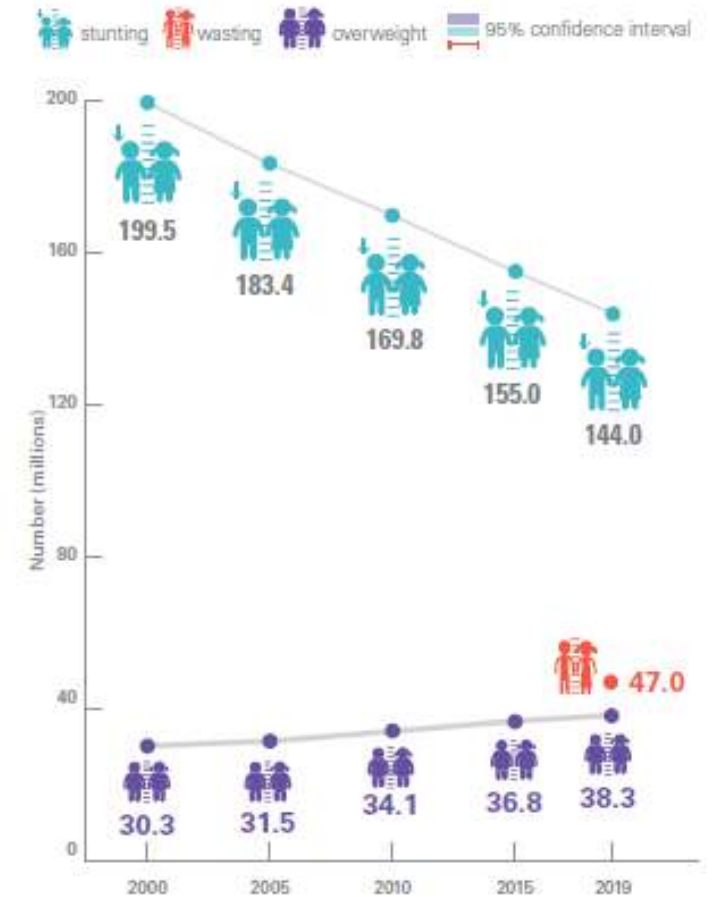
Prevalence of Child Malnutrition- Globally



Malnutrition rates alarming !
Stunting is declining too slowly while Wasting still impacts lives of many young children



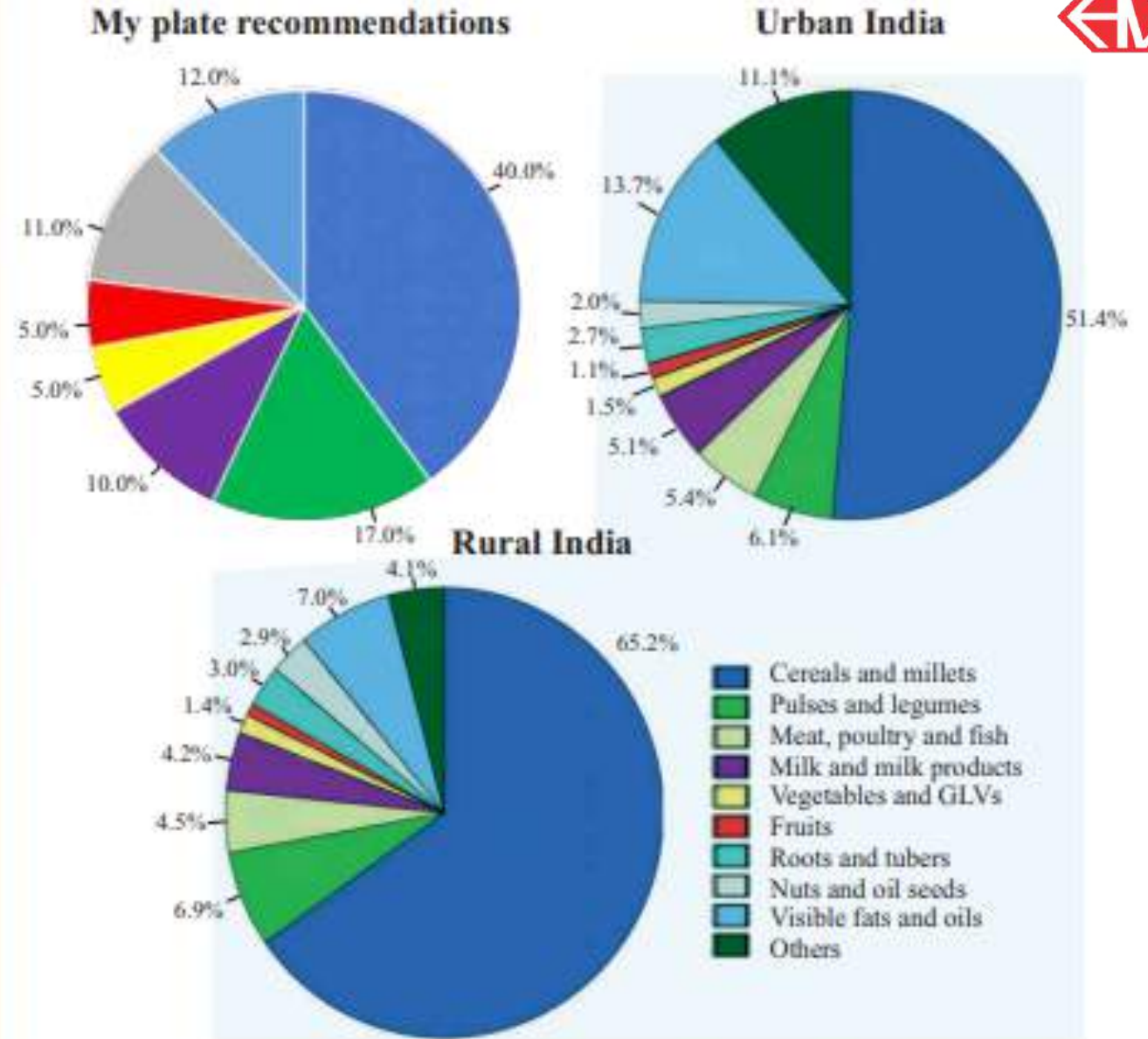
Percentage of stunted, overweight and wasted children under 5, global, 2000–2019



Number (millions) of stunted, overweight and wasted children under 5, global, 2000–2019

Indian diets are lacking in foods naturally rich in micronutrients !

Mean Percent of energy from various food group in Urban and rural India (pooled) ADULTS



Note: Other foods include chips, biscuits, chocolates, sweets and juices



Strategic Advantages of Fortification

Staple foods that are consumed regularly by all

Fortification is a proven, simple, cost-effective technology

Preventive, population-wide approach, through which the fortified foods can be made available to the entire population

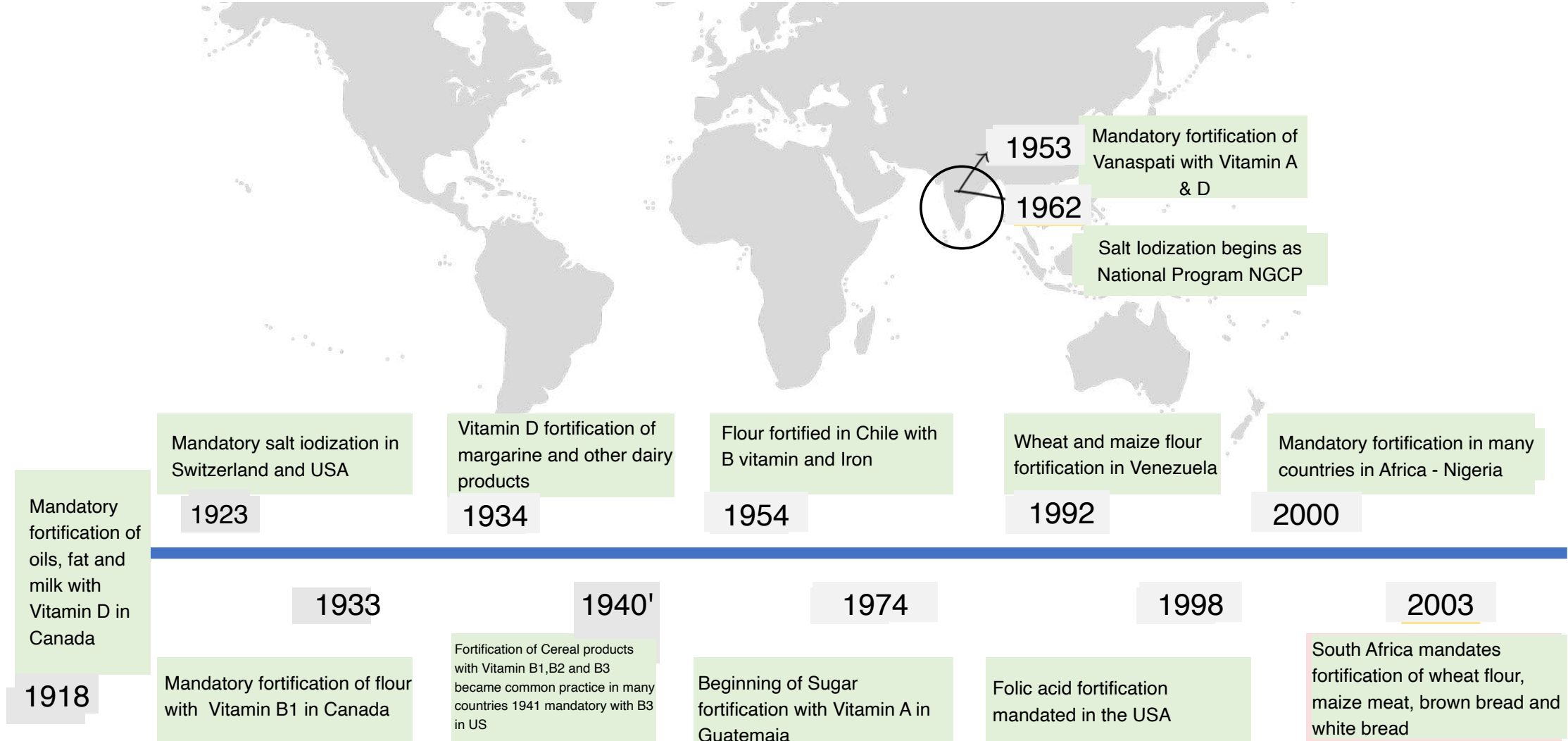
Micronutrients are added in very low doses, fortification poses no risk of excessive intake

There is no change in the color, taste, texture, or quality of staples

No change in Behaviour

Micronutrients added to staple foods have high stability during cooking and storage.

Food Fortification Timeline



A report from the Ministry of women and child development suggests that Salt Iodisation in India alone has contributed to 1.4% GDP growth by preventing Brain damage in children



Foods that are currently being fortified in India

(Regulated by FSSAI)

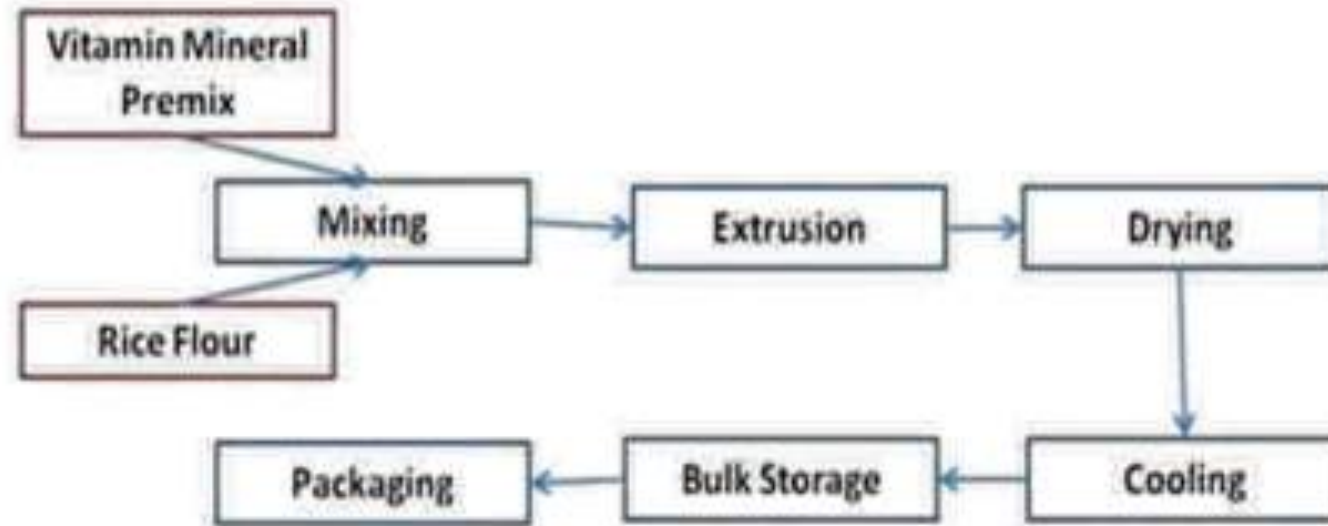




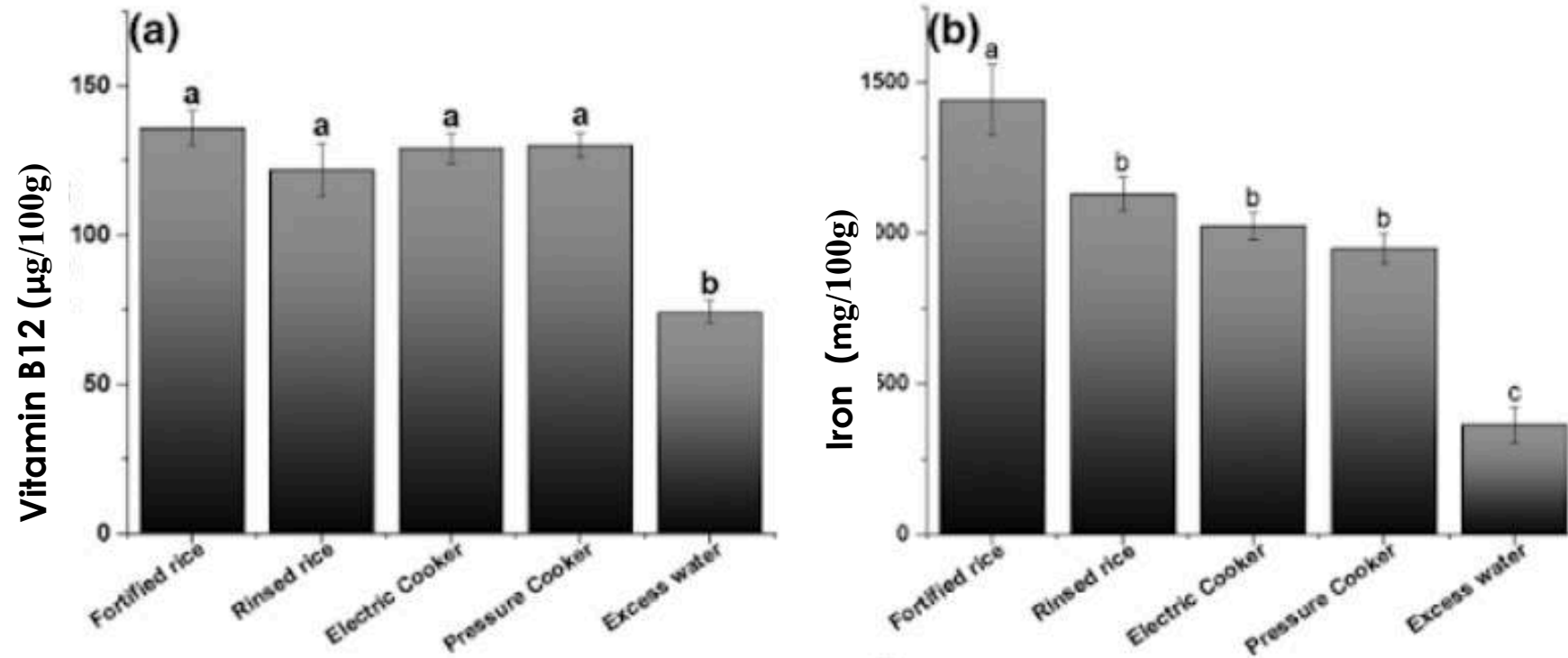
Rice Fortification

- Rice is the staple food of 65 percent of the Indians.
- Staple food for poorer sections of the society
- Commonly fortified with Iron, Folic acid, Vitamin B12.
- Rice fortification is cost effective as well .





	Nutrient	Level of fortification per Kg
1	Ferric pyrophosphate	28 mg - 42.5 mg
	Or Sodium Iron (III)Ethylene diamine tetra acetate Trihydrate (Sodium feredetate-NaFe EDTA)	14 mg- 21.25 mg
2	Folic acid	75 mg - 125 µg
3	Vitamin B12- Cyanocobalamine or Hydroxycobalamine	0.75 mg - 1.25 µg



Nutrient Retention of Fortified Rice after being cooked (Indian Study)



Wheat Flour Fortification

- India ranked second, with the consumption of 102 million metric ton of wheat in 2019 .
- Wheat too is a major staple crop
- Fortified with Iron, Folic acid, Vitamin B12.
- Wheat fortification is cost effective.





Fortification of milk

- India has very high burden of Vitamin A and D deficiencies. Both Vitamins are Fat Soluble
- Fortification of milk with Vitamin A & D is a strategic move to tackle micronutrient deficiency.
- India is largest producer of milk in the world with 146.3 million tones of production and per capita availability of 322 grams per day





Fortification of Edible Oil

- Deficiencies of vitamin A & D are high prevalence in India.
- Fortified edible oil is expected to provide 25%-30% of the recommended dietary allowances for vitamins A& D.





Double Fortified Salt (DFS)

- India's National Institute of Nutrition (NIN) has developed DFS.
- In 2009, the Ministry of Health and Family Welfare has endorsed addition of iron in double fortified salt at 0.8-1.1 mg/g of salt in your daily diet



Success of Iodization of Salt in India

92% of the population consumes iodized salt in India.



Cost of Fortification of Staple Foods

Staples	Specifications (Food Fortification Regulation, FSSAI, 2018)	Cost of Fortification*
Milk	Vitamin A (Retinyl acetate/Retinyl palmitate)- 270 mcg RE- 450mcg RE per Lt of milk Vitamin D (Cholecalciferol/Ergocalciferol)- 270 mcg RE-450mcg RE per Lt of milk	Per 1 Lt Less than 1 Paisa
Oil	Vitamin A (Retinyl acetate/Retinyl palmitate)- 6 mcg RE- 9.9mcg RE per gm of oil Vitamin D (Cholecalciferol/Ergocalciferol)- 0.11 mcg RE-0.16mcg RE per gm of oil	Per 1 Lt Paisa 10.0
Flour	Iron (Ferrous citrate/Ferrous lactate/Ferrous sulphate/Electrolytic iron/Ferrous fumarate/Ferrous bisglycinate)- 25mg-42.5mg per kg of flour OR Iron (As Sodium Iron EDTA)- 14mg-21.25mg per kg of flour Folic acid- 75mcg-125mcg per kg of flour Vitamin B12 (Cyanocobalamin)- 0.75mcg-1.25mcg per kg of flour	Per 1 kg Less than 5 paisa
FRK	Iron (Ferric pyrophosphate)- 28mg-42.5mg per kg of FRK OR Iron (As Sodium Iron EDTA)- 14mg-21.25mg per kg of FRK Folic acid- 75mcg-125mcg per kg of FRK Vitamin B12 (Cyanocobalamin)- 0.75mcg-1.25mcg per kg of FRK	Per 1 kg Less than 10 Paisa



Fortification of Processed Foods-Breakfast Cereal

Food Safety and Standards (Fortification of Foods) First Amendment Regulations, 2020

Breakfast cereals may also be fortified with following micronutrients.

Category	Nutrients & Standards
Cereal products like breakfast cereals	Iron- 1.4mg to 2.7mg per 100g)
	folic acid (8µg to 16µg per 100g)
	Vitamin B12 (0.08µg to 0.16µg per 100g)

Sl. No.	Nutrients/Source	Level of Fortification per 100 kcal
1	Zinc (mg)	0.3 -0.6
2	Vitamin A (µg RE)	15 -30
3	Thiamine (Vitamin B1) (mg)	0.04-0.08
4	Riboflavin (Vitamin B2) (mg)	0.04-0.08
5	Niacin(Vitamin B3) (mg)	0.05-1.0
6	Pyridoxine (Vitamin B6) (mg)	0.05-0.1

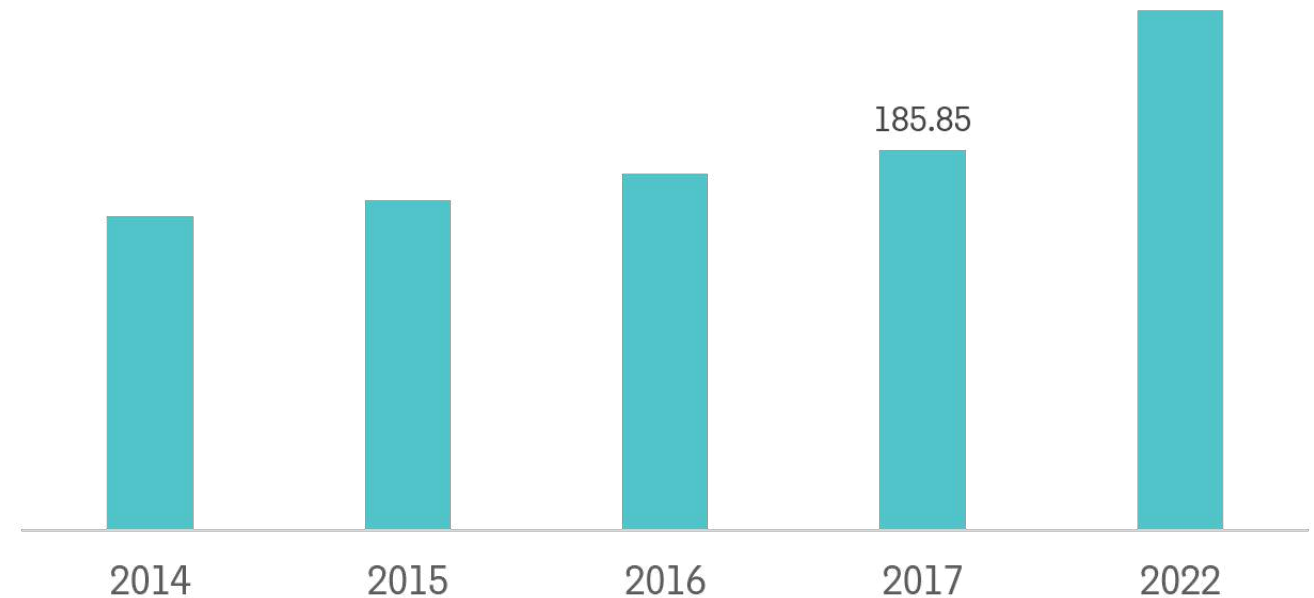




Breakfast Cereals – Market Insights

- India Breakfast Cereals Market is segmented by Type as Ready to eat, and Ready to cook.
- Indian Breakfast Cereals Market is expected to grow at CAGR of 6.50% between 2021-2026

Indian Hot Cereals Market Revenue, in USD million, 2014-2022



Fortification of Processed Foods-Pasta & Noodles



Food Safety and Standards (Fortification of Foods) First Amendment Regulations, 2020

Instant noodles and pasta may also be fortified with following micronutrients.

Category	Nutrients & Standards
Pasta & noodles	Iron- 1.4mg to 2.7mg per 100g)
	folic acid (8µg to 16µg per 100g)
	Vitamin B12 (0.08µg to 0.16µg per 100g)

Sl. No.	Nutrients/Source	Level of Fortification per 100 kcal
1	Zinc (mg)	0.3 -0.6
2	Vitamin A (µg RE)	15 -30
3	Thiamine (Vitamin B1) (mg)	0.04-0.08
4	Riboflavin (Vitamin B2) (mg)	0.04-0.08
5	Niacin(Vitamin B3) (mg)	0.05-1.0
6	Pyridoxine (Vitamin B6) (mg)	0.05-0.1





Market Insights: Noodles Industry, India



- Noodles Market size is estimated to be \$17 billion in 2019, growing at a CAGR of 3.4% during the forecast period 2020-2025.

“Noodles Market Forecast (2020-2025)”, by Industry ARC, covers an in-depth analysis of the following segments of the Noodles Market.

The Food Safety and Standards (Fortification of Foods) First Amendment Regulations, 2020 is not applicable on processed foods High in Fat, Sugar and Sodium i.e., HFSS Foods

Emergence of Non-Maida noodles in Indian market is increasing !



Fortification of Processed Foods-Bakery Wares

Food Safety and Standards (Fortification of Foods) First Amendment Regulations, 2020

Category	Nutrients & Standards
Bakery items like bread, biscuits, rusks, buns	Iron- 1.4mg to 2.7mg per 100g)
	folic acid (8µg to 16µg per 100g)
	Vitamin B12 (0.08µg to 0.16µg per 100g)

Bakery items may also be fortified with following micronutrients, (individually or in combination)

Sl. No.	Nutrients/Source	Level of Fortification per 100 kcal
1	Zinc (mg)	0.3 -0.6
2	Vitamin A (µg RE)	15 -30
3	Thiamine (Vitamin B1) (mg)	0.04-0.08
4	Riboflavin (Vitamin B2) (mg)	0.04-0.08
5	Niacin(Vitamin B3) (mg)	0.05-1.0
6	Pyridoxine (Vitamin B6) (mg)	0.05-0.1





Market Insights: Bakery Industry, India

- The Indian bakery market stood at a value of nearly USD 7.60 billion in 2020. The market is further estimated to grow at a CAGR of 8.5% between 2021 and 2026 to reach a value of USD 12.39 billion by 2026.
- Biscuits and cookies industry in India accounts for nearly 72% of the sales in the Indian bakery market.





Fortification of Processed Foods-Fruit Juices

Food Safety and Standards (Fortification of Foods)
First Amendment Regulations, 2020

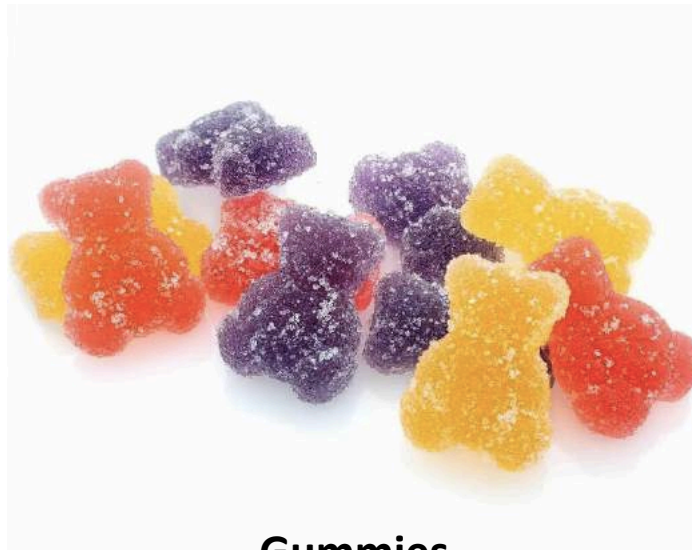
Category	Nutrients & Standards
Fruit juices	6mg to 12mg of Vitamin C per 100ml



Other Food Applications that are being fortified



Nutrition Bar



Gummies



Seasoning Mix



Nutritional Supplement



Plant based beverages



Thank you

Finally, in the words of Gabriel Mistral

Many things we need can wait.

The child cannot.

*Right now, is the time his **bones** are being formed,*

*his **blood** is being made and*

*his **senses** are being developed.*

To him, we cannot answer—" Tomorrow."

*His name is **today***