



### **Food Fortification** Prof. Jagadish Pai Executive Director Protein Foods & Nutrition Development Association of India



#### **Deficiency of Micronutrients**

- This is a worldwide problem affecting all but worst affected are children
- 47 million children under 5 yrs are wasted
- 14.3 million are severely wasted
- 144 million are stunted
- 45% of deaths among children below 5yrs linked to under-nutrition



 Iodine, vitamin A and iron are the most important in global health as their deficiency presents major health threat particularly in children & pregnant women



### Indian Scenario

- Between 2016-18 Comprehensive National Nutrition Survey (CNNS) conducted on nutritional status of Indian children & adolescents up to age 19.
- 112,316 were surveyed with over 51,000 blood, urine & fecal samples were collected to analyse micronutrient deficiencies
- Zinc deficiency among 19% pre-school children & 32% adolescents
- Folate 23% pre-schoolers & 37% adolescents
- Vitamin B12, A and D between 14% 31% pre-schoolers to adolescents
- Poshan Abhiyan plans to reduce stunting by 2%, underweight by 2%, anemia by 3% and low birth weight by 2% per annum



#### Micronutrient Status in India - Other studies

- Several programmes launched to improve nutrition & health status but large population still deficient
- Anemia affects almost 50 to 60% pre-schoolers & women & Vitamin A deficiency & iodine-deficiency disorders have improved as per review study by ICMR scientists
- Recent NIN study in H'bad found that diet of 62% urban population was micronutrient inadequate
- Micronutrient deficiency among children in urban slums in Mumbai was found to be iron 61.4%, B12 17%, folate 19.9% acc to researchers from Kasturba Health Society & SNDT Univ in collaboration with Cornell Univ



### Fortification

- In the US in 40's vitamins B & iron added to wheat flour what was lost during flour making
- In India, vanaspati was mandatorily added with vitamin A, salt was iodised
- Many countries are encouraging addition of vitamins and minerals to food products
- These micronutrients are commonly deficient in the diets of people and fortification greatly helps







Nutrition Facts About 73 servings per container Serving size 1/4 cup (31g)	
Amount per serving Calories	110
5	Daily Value*
Total Fat 0g	0%
Sodium Omg	0%
Total Carbohydrate 23g	9%
Protein 3g	
Iron 1mg	8%
Thiamin 0.2mg	15%
Riboflavin 0.1mg	8%
Niacin 2mg	15%
Folate 80mcg DFE (48mcg folic acid)	20%
Not a significant source of sa trans fat, cholesterol, dietary sugars, added sugars, vitami and potassium.	turated fat, fiber, total n D, calcium
* The % Deily Value tells you how muc serving of food contributes to a daily di calories a day is used for general nutrit	h a nutrient in a et. 2,000 ion advice.

### Fortification Globally



# Why Food Fortification

- Commonly consumed by target population
- Have a constant consumption pattern with a low risk of excess consumption
- Have good stability during storage
- Relatively low in cost
- Centrally processed with minimal stratification of the fortificant
- Should have no interaction between fortificant & food
- Should be present in most meals with availability unrelated to socio-economic status
- Should be linked to energy intake.



### **FSSAI** Efforts with Food Fortification

- New position of FSSAI allows industry to make their products more nutritious by fortification
- Many complain that refined ingredients lose the micronutrients
- FSSAI allows these lost micronutrients to be added back to them so foods made from them will be nutritious
- Oil refining loses fat soluble vitamins
- Flour made from wheat loses B vits and iron
- Purified salt loses minerals
- Lower fat milk loses vitamins
- White polished rice loses B vitamins and iron





Looks the same, tastes the same but improves your health multifold!



## What Foods to Fortify

Milk
Rice
Wheat flour

Salt

•Oil



### Food Products for Fortification



# THANK YOU