IFC’S AFRICA FOOD SAFETY ADVISORY PROGRAM
Improving Standards, Speeding Business Growth
HUNGRY FOR SAFE FOOD

Food safety affects everyone, every day.

Food safety, nutrition and food security are closely linked. Unsafe food creates a vicious cycle of disease and malnutrition, particularly affecting infants, young children, elderly and the sick. In addition to contributing to food and nutrition security, a safe food supply also supports national economies, trade and tourism, stimulating sustainable development.*

If the food we eat is improperly produced, handled, packaged or stored the results can be painful – or worse.

For businesses in the sector – from butchers and bakers to hotels and juicers – food safety must be a top priority. Safe and certified food means satisfied customers, a strong brand, and greater access to markets. Unsafe food results in billions of dollars in losses for businesses every year. Worse still, even a one-off incident of contamination can ruin a reputation that has taken years to build.

IFC is a leader in helping businesses understand and implement recognized food safety practices and systems. It helps producers participate in modern food value chains and protects consumer health by supporting the implementation of international food safety standards.

Growing demands on the global food industry – from population growth to more discerning consumers – means food safety has never been more important.

*https://www.who.int/health-topics/food-safety

A 2019 report from the Global Food Safety Partnership found that food safety issues cause Africa $16.7 billion in losses every year.

“Food safety is everyone’s business. We need safe food now for a healthy tomorrow.”

Qu Dongyu, Director General of the Food and Agricultural Organization of the United Nations (FAO)
Better food safety helps businesses:

- Increase sales and profits through greater market and export access.
- Cut costs by reducing losses and boosting efficiency.
- Mitigate risks by building brand recognition and consumer trust.

CHALLENGES AND SOLUTIONS

Food companies face a smorgasbord of challenges. A strong and effective food safety management system is a sign of a sustainable business – and convincing evidence that risks are being identified and controlled.

These systems combine hazard analysis procedures with monitoring activities and corrective actions to prevent food safety problems before they occur. They can be adapted for all types and sizes of food industry businesses.

IFC works closely with businesses to help them ascertain which system and standard fits best with their growth strategy. The emphasis is not just on helping the company pass the certification audit, but on building the company’s internal capacity so that it is “audit ready” 365 days per year and can respond decisively to incidents.

IFC Food Loss and Waste Reduction Advisory
Evaluate food losses and identify potential cost savings
IFC Food Losses calculator that translates crop/food loss into avoided GHGs

IFC Fortification Program
Best Practices delivers Best Nutrition
Milling Efficiency Assessment & Good Fortification Practices

IFC Food Safety Policy Agenda
Assessment of national food safety, food fortification, food loss and waste systems
Advisory in development of national policy and regulatory frameworks
CASE STUDY: AZALAI HOTEL
Food Safety for Restaurant and Staff Training

“Food safety must be part of Azalai’s growth strategy as we continue to grow as a leader in the West African hotel industry.”

- Mossadeck Bally, CEO, Azalai Group

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

Client Needs: Become a role model for the Azalai Group and West Africa. Mitigate risks, protect brand and reputation. Improve operational efficiency. Build a robust supplier management program. Strengthen internal expertise and staff skills.

Client Results: Reduced food safety risk. Decreased customer complaints and rejections from suppliers. Improved food safety scores based on globally-accepted requirements (GFSI). Improved operational efficiency.

Client Needs: Increase supply of safe, nutritious food to Nairobi’s growing urban population. Improvement of land management practices, soil fertility, water resources, and irrigation systems.

Client Results: Reduced food safety risks and food losses. Improved operations. Saved costs. Increased sales.

22 contracted farms GLOBALG.A.P. certified

751t (52%)

Reduced food losses

$100K

Cost savings
CASE STUDY: GASELIA GROUP
Food Safety in the Beverage Industry

“As major players in the beverage industry in West Africa, the IFC Food Safety advisory has been pivotal in de-risking the market for NBB Gaselia. It has supported the business in maintaining our market leadership and consumer base whilst ensuring access to new regional markets and business sustainability.”

- Yves Fosso, General Manager, NBB, Gaselia Group

CASE STUDY: LAHAM INDUSTRIE
Food Safety in the Meat Sector

“IFC supported Laham Industrie in becoming the first slaughterhouse to achieve ISO 22000 certification in Mali. The certification has provided Laham with the confidence to embark on business development activities within the region and in the international markets. As a result, the meat we process is of the highest international standards.”

- Mamadou Traoré, General Director, Laham Industrie SA
ABOUT THE GOVERNMENT OF JAPAN

Japan is committed to contributing to global development with a particular focus on Africa. To further deepen partnerships with developing countries and contribute to international stability, Japan provides official development assistance both bilaterally and through multilateral institutions such as IFC. Japan's Ministry of Finance has been a major donor to the Japan Comprehensive Trust Fund (CJTF), which has been an important vehicle for supporting IFC Advisory globally since 1995. In 2014, Japan added a dedicated Tokyo International Conference on African Development (TICAD) window under CJTF to support projects in Sub-Saharan Africa and North Africa.

ABOUT IFC

IFC—a member of the World Bank Group—is the largest global development institution focused on the private sector in emerging markets. We work in more than 100 countries, using our capital, expertise, and influence to create markets and opportunities in developing countries. In fiscal year 2021, IFC committed a record $31.5 billion to private companies and financial institutions in developing countries, leveraging the power of the private sector to end extreme poverty and boost shared prosperity as economies grapple with the impacts of the COVID-19 pandemic. For more information, visit www.ifc.org.

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