United Nations
Relief and Works Agency
for Palestine Refugees
in the Near East

Procurement Section (Goods & IT)
Central Support Services Division
UNRWA Headquarters Amman

IODIZED SALT

1. SPECIFICATIONS:

The iodized salt shall be in accordance with the following specifications:

General Description of iodized salt: crystalline product consisting pre-dominantly of Sodium Chloride (NaCl). It is obtained from the sea, from underground rock salt deposits or from natural brine of healthy quality, fit for human consumption, dry and free running of homogenous grain size. The product shall meet the testing requirements stated in this document.		
Parameter	**Requirements**	**Reference Method (or equivalent)**
Organoleptic characteristics (texture, appearance, smell, taste)	The product shall be homogeneous in appearance and free from agglomeration, with normal smell and white colour. 10g of salt in 100ml water shall give a colourless solution having a neutral reaction.	Organoleptic evaluation
Acid insoluble matter	0.15 % m/m max.	ISO 2479
Iodine	39-65 mg/kg	EuSalt/AS 002 EuSalt/AS 019 WHO/UNICEF/ICCIDD Method*
Moisture (drying at 110°C)	3 % m/m max.	ISO 2483
Sodium chloride (NaCl)	97 % m/m max.	ISO 2481
Sulphate (as SO4)	0.5 % m/m max.	ISO 2480 EuSalt/AS 015 EuSalt/AS 018
Water insoluble matter	0.2 % m/m max.	ISO 2479
Particle size - 1 mm sieve	85% min.	n/a
Particle size - 0.212 mm size	20% max.	n/a
Cadmium (Cd)	0.5 mg/kg max.	EuSalt/AS 014 EuSalt/AS 015
Copper (Cu)	2 mg/kg max.	EuSalt/AS 015
Lead (Pb)	1 mg/kg max.	EuSalt/AS 013 EuSalt/AS 015

Mercury (Hg)	0.1 mg/kg max.	EuSalt/AS 012 EuSalt/AS 015

*The maximum and minimum levels used for the iodization of food grade salt are to be calculated as iodine (expressed as mg/kg) and shall established by the WHO 2014 Guidelines on Fortification of food-grade salt with iodine for the prevention and control of iodine deficiency disorders and/or by the National Health Authorities in the light of the local iodine deficiency situation where recommended. Specifications may vary with national regulations. Iodine content can be also as per contract. WHO/UNICEF/ICCIDD method:
https://apps.who.int/iris/bitstream/handle/10665/43781/9789241595827_eng.pd

- N.B.: The food commodity must not be derived from biotechnology. Suppliers must ensure that food commodities are brought in from countries whose health status allows this .

2. <u>TECHNICAL DOCUMENT REQUIREMENTS:</u>

When required, suppliers shall submit a Certificate of Analysis of the final product to UNRWA, along with other documents.

3. <u>Food safety and quality management at manufacturing premises</u>

- The manufacturer shall be able to demonstrate by principle and practice the adoption, implementation and recording of:
  - Good Manufacturing Practices (GMPs)
  - Good Hygiene Practices (GHPs)
  - Hazard Analysis Critical Control Point Program (HACCP)
  - Global Food Safety Initiative (GFSI) scheme principles
- In this context an appointed UNRWA staff/Quantity & Quality Inspector/Surveyor/Auditor is entitled to visit the factory without prior notice during any period when UNRWA product is being manufactured to check that production is done as per UNRWA contract specifications.
- The UNRWA staff/Inspector/Surveyor/Auditors may examine any aspect of Supplier's manufacturing premises and its documentation relating to any products or services provided to UNRWA, including but not limited to production facilities, procedures, records, certifications, or practices.
- Food suppliers shall notify UNRWA immediately of lots (pre-delivery and post-delivery) that fail to meet contract requirements. Any testing on food safety parameters for foods (and/or the associated raw materials) delivered to UNRWA shall be pre-agreed with UNRWA.

– The producer shall be authorized by competent governmental authorities to process products for human consumption and to export. The authorization of export is only required when the producer supplies UNRWA internationally.

4. **PRODUCT SAFETY:**

- The product shall not contain any harmful substances including, but not limited to, micro-organisms, heavy metals, pesticides, mycotoxin, foreign matter or anti-nutritional factors, in amounts that may represent a hazard to health. Where there is no applicable standard available, The Joint FAO/WHO Expert Committee on Food Additives (JECFA) and The European Food Safety Authority (EFSA) evaluations shall be considered for guidance limits.
- Fit for human consumption guarantee: Suppliers shall manage the quality of their product and guarantee that the product is 'fit for human consumption' and in line with TIC Council/IFIA Guidelines.
- The product shall comply strictly with Codex General Standard for Contaminants and Toxins in Food and Feed (CXS193-1995), Codex Maximum Residue Limits (MRLs) and Codex Extraneous Maximum Residue Limits (EMRLs) for Pesticides, Codex Maximum Residue Limits (MRLs) for Residues of Veterinary Drugs in foods (CX/MRL 2-2021) and Guidelines of International Commission on Microbiological Specifications for Foods.
- Supply food stuff form producers or companies registered in white list of NFSA (NATIONAL FOOD SAFETY AUTHORITY).

5. **PACKING:**

*UNIT OF PACKING AS AGREED IN CONTRACT

6. **STORING:**

Iodized salt must be stored under dry, ventilated, and hygienic conditions.

7. **MARKING:** SEE ATTACHED SPECIAL CONDITIONS OF CONTRACT.

All the above specifications will be strictly adhered to at Field level.

8. **SHELF LIFE**

The product shall have a minimum of 80% of shelf-life remaining when presented to UNRWA for inspection, unless otherwise authorized by UNRWA.
Shelf-Life duration: at least 12 months