

MICROBIOLOGICAL RISK MANAGEMENT SALMONELLA IN LNS PROJECT OVERVIEW

Document Location: Process Control - Laboratory Test Methods - Validation and Verification

Alternate Name: Presented by: Robert Baker - Senior Food Safety Advisor, WFP, Reem Alkudsi - Food Safety and Quality Officer, WFP

Date Document Last Updated: November 2, 2023

Publisher: UNICEF

Date Uploaded to website: June 8, 2024

Overview

The presentation outlines Microbiological risk management activities for Salmonella in Lipid-based Nutrient Supplement foods. Salmonella is a concern because it can survive in low moisture foods for years with a low infectious dose. The document reinforces the 4 'p's' that suppliers can do to minimize the risk of Salmonella outbreaks 1. Purchase the best raw materials possible and ensure they are fit for purpose 2. Process them **as if they are contaminated**, as testing raw materials does not guarantee pathogen free. Testing process must be validated 3. Prevent re-contamination through prerequisite programs 4. Prepare for tomorrow.

The presentation also reviews some of the root causes of recent Salmonella outbreaks: a) ineffective Salmonella control step(s) coupled with contaminated raw materials b) lack of a standardized and consistently applied sampling protocol, and c) laboratory competency and capability gaps. Suppliers are encouraged to review these slides for further details. The document also presents the Inter-Agency Working Group (IAWG) strategy and current projects.

The document outlines five pillars to improve microbiological risk management which are 1.) laboratory capability 2.) laboratory methods 3.) laboratory competency 4.) thermal processing 5.) knowledge sharing.

Suppliers are encouraged to review this presentation to understand IAWG suggestions on how they can reduce salmonella outbreaks. The goal is to strive for “zero salmonella incidents.”

Link to Document

https://www.unicef.org/supply/media/19926/file/05_Microbiological_Risk_Management_Salmonella_in_LNS_Project_Overview.pdf