FOOD SAFETY AT GAIN

Achieving optimal health and nutrition requires people to be both well-nourished and free from foodborne hazards. The Global Alliance for Improved Nutrition (GAIN) has long recognized the importance of integrating **food safety** to achieve global nutrition and food security goals.

GAIN defines a "safe" food as food that does not contain a contaminant or other attributes that increases the probability of poor health outcomes, in the context where it is consumed, and for the individual who consumes it.



Foodborne hazards can be biological, chemical, or physical in nature







Because food contamination can occur at any stage along the supply chain from farm to fork, GAIN has identified key considerations and risk-reduction measures, by food group, to improve food safety.









How GAIN Integrates Food Safety in Programmes:

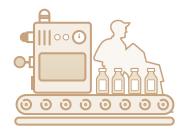
GAIN's large-scale food fortification (LSFF) programme works closely with national food control agencies and standards organisations to monitor and enforce food safety practices during the fortification process. GAIN also provides technical assistance to large private staple food manufacturers on safe food fortification processes and good manufacturing practices.

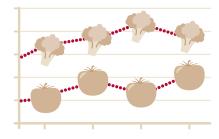




GAIN's **policy and governance** work seeks to improve the enabling environment for national governments to prioritize nutrition and food policy; recent examples include food safety policy in <u>Nigeria</u> and follow-up actions from the United Nations Food Systems Summit in <u>India</u>. GAIN regularly <u>partners with multilateral, international</u> organizations such as the World Health Organization and Food and Agriculture Organization of the United Nations.

For nearly 10 years, GAIN's support for **small and medium-sized enterprises** (**SMEs**) in low-and middle-income countries has provided grants and technical assistance for improved food handling practices and food safety technologies in packaging, processing, and cold chain storage and transportation.





As part of the <u>Keeping Food Markets Working programme</u>, safe and resilient food markets was a key workstream in GAIN's **COVID-19 response.** Work included surveys on consumers' and vendors' perceptions of health and safety in traditional markets in five countries, as well as <u>price monitoring</u> of nutritious foods and structural improvements in markets.

EatSafe: Evidence and Action Towards Safe, Nutritious Food

As GAIN's flagship food safety program, Feed the Future's EatSafe aims to enable lasting improvements in the safety of nutritious foods in traditional markets by focusing on the consumer. Producing global research and operational in Nigeria and Ethiopia, EatSafe is integral part of GAIN's mission to advance nutrition outcomes by improving the consumption of nutritious and safe food for all people, especially those most vulnerable to malnutrition.