



# IFC'S AFRICA FOOD SAFETY ADVISORY PROGRAM

Improving Standards, Speeding Business Growth

In partnership with:



From  
the People of Japan



*Creating Markets, Creating Opportunities*



# 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.\*

For businesses in the sector – from butchers and bakers to hotels and juicers – food safety must be atop 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.

There are growing demands on the global food industry with several East and Southern African nations experiencing acute food insecurity. The role of food safety has never been more central with the increased pressure on agri-food systems.

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

## IFC'S SUPPORT

For more than 15 years, IFC has offered high-quality professional services to help companies apply international food safety standards and adapt sustainable business models. IFC's support includes food safety assessments, staff training, and guidance attaining international certification. Improved food safety has helped our clients meet regional and export market requirements, attract over \$607 million of investments, generate over \$726 million in increased sales, realize cost savings, and strengthen their brands. The twin goals of IFC's Food Safety Program are healthier balance sheets and high-quality food on plates.

### Assessments

- Detailed food safety reviews that include a gap analysis, benchmarking against international standards, and a recommended action plan

### Training Programs

- IFC's Foundation course is a practical, interactive program based on basic food safety prerequisites, including cross-contamination, hygiene and infrastructure, and cleaning and disinfection
- IFC's Food Safety Handbook training helps staff to build a robust HACCP system (hazard analysis and critical control points, a widely-accepted food safety system) and reinforces a sustainable food safety culture throughout a firm's operations
- IFC's Internal Audit course helps companies to test their internal capacity and systems, and identify areas for improvement

### Coaching

- Tailored on-site mentoring to help companies ensure that staff are putting their knowledge into practice and making measurable progress

# 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.

## WHAT'S NEW?

Introducing a specific focus on food loss/waste reduction to strengthen our environmental focus.

### IFC Food Loss and Waste Reduction Advisory

IFC will support companies implement food loss and waste reduction practices across their food supply chain by evaluating food losses and identifying potential cost savings. The project will calculate the avoided GHG emissions using the IFC Food Losses calculator.

### IFC Food Safety Policy Agenda

IFC will work with countries to evaluate national Food Safety regulatory frameworks and provide recommendations for enhancing the national food safety systems.



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.



# OUTPUTS TO DATE

## FOOD SAFETY ADVISORY

59

**Clients improved food safety**

15

**Entities received in-depth advisory**

## CAPACITY BUILDING

31

**Workshops and training events**

916

**Workshops participants**

233

**Trainers trained**

“We believe that improved food safety is helping clients meet regional and export market requirements, attract investment, realize cost savings, and strengthen their brands. The twin goals of IFC’s Food Safety Program are healthier balance sheets, and high-quality food on plates”.

Jumoke Jagun-Dokunmu, IFC Regional Director for Eastern Africa

## Azalai Hotel, Cote d'Ivoire



### 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*

## Twiga Foods, Kenya



### 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*

# OUTCOMES AND IMPACTS TO DATE

## FOOD SAFETY ADVISORY

29

Entities demonstrated reduced risks

25

Firms certified

\$600K

Cost savings

>\$27.8M

Attracted investments

>\$1.3M

Generated increased sales

## CAPACITY BUILDING

2,143

Individuals trained by project trained people

“Food Safety is now more important than ever. Fundamental elements such as good hygiene, incident management and risk analysis are now at the forefront of every consumer's mind”.

Olivier Buyoya, Country Manager, IFC Abidjan

## Gaselia Group, Cote d'Ivoire, Mali, Guinea



### 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

## Laham Industrie SA, Mali



### 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 2022, IFC committed a record \$32.8 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 global compounding crises. For more information, visit [www.ifc.org](http://www.ifc.org).

## CONTACTS

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