THE BAMISA® FLOUR Product file



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The BAMISA ® flour is compound flour "Cereal - fat Legumes", precooked, high in protein content in particular lysine, and high in lipids content.

His components result from the local agriculture.

His development follows the guidelines of the Codex Alimentarius CAC/GL 08-1991 on «formulated supplementary foods for older infants and young children». Microbiological specifications for quality expertise take account of Codex CAC/RCP 21-1979 on «dehydrated products requiring a heating before consumption».

INGREDIENTS (% in weight)

Toasted pearl millet* or corn : 60 % Sugar : 9 % Toasted Peanut, : 10 % iodized salt : < 1 %.

Toasted Soybean : 20 %

COMPOSITION - CALORIE CONTENT (by 100 g of flour):

Proteins \geq 15 g Lipids \geq 11 g Carbohydrates 63 g \pm 3 g Moisture < 5 g Minerals \leq 3 g \geq 425 Kcal (\geq 1775 KJoules)

MINERAL COMPOSITION AVERAGES (by 100 g of flour)

(According food composition tables)

Iron10 mgCalcium100 mgPhosphor260 mgZinc6 mgCopper0,57 mgMagnesium110 mg

It is possible to fortify the flour, according to the specifications wished with order.

These supplements would then be supplied by the buyer.

PACKAGING - PRESERVATION

- The BAMiSA® flour is packaged in resistant bags of polyethylene (62µm) hermetically sealed on witch are printed in green on the front: The BAMiSA® logo, the ingredients, the composition and on the back: the recipe of preparation of the porridge
- Are handwritten: the place and the date of manufacture, (as well as the retail sale price).
- Packaging in bags of 500g that is approximately 2125 Kcal by bag.
- A small bag of 8g of malt is joined to the bag of flour, in a compartment in its top.
- Preservation: six months from the date of manufacture.
- Price : at cost price, variable according to the place of production.

A 500 grammes's bag of BAMiSA flour enables to prepare 8,3 bowls of porridge, and brings 2125 Kcal.

BAMiSA® Flour is produced under the responsibility of workshops who have signed "THE CHARTER OF MEMBERSHIP TO THE BAMISA PROJECT" and which submit themselves to the follow-up quality.

BAMiSA® is a registered trademark (I.N.P.I. and O.A.P.I.) in the classes 5 and 30 (Baby food and preparations made of cereal)

^{*} On nutritional aspect, pearl millet (pennisetum typhoides) is better than corn and sorghum