Product sheet

Characteristics of THE BAMISA® FLOUR



Version April 4th 2022

The BAMISA® flour is an **enriched flour**, **precooked**, composed of cereal and fatty legumes. It is **high in protein content**, in particular lysine, and **high in lipid content**.

The raw materials come from the local agriculture.

The 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 into account Codex CAC/RCP 21-1979 on «dehydrated products requiring heating before consumption».

INGREDIENTS: THE "621" FORMULA

Roasted Pearl millet* or Corn : 60 % or 6 volumes Sugar : 9 % Roasted Soybean : 20 % or 2 volumes lodized salt : < 1 %.

Roasted Peanuts : 10 % or 1 volume

NUTRITIONAL VALUE (per 100 gram of flour):

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

MINERAL CONTENTS (per 100 gram of flour)

(According Food composition tables)

Iron 10 mg Calcium 100 mg Phosphorus 260 mg Zinc 6 mg Copper 0,57 mg Magnesium 110 mg

The addition of vitamins and minerals is possible to obtain a "fortified flour".

PACKAGING - PRESERVATION

- The BAMiSA® flour is packaged in 500 gram, strong and hermetically sealed polyethylene bags ($62\mu m$). A small bag of 8 gram of " malt to liquefy the porridge" is included in a separate compartment at the top of the bag.
- Front: The **BAMiSA**® logo, Ingredients, Composition and Recommendations for use.
- Back: Drawing explaining the recipe for the preparation of the porridge, Producer identifiers.
- The product is good during six months from the date of manufacture.
- Sold at cost price. Prices may vary according to the place of production

A 500 gram bag of BAMiSA flour provides about 2 125 kcal and makes it possible to prepare 8.3 bowls of 200 ml of porridge, each 250 Kcal.

BAMiSA® Flour is produced under the direction of workshops who have signed "THE CHARTER OF MEMBERSHIP TO THE BAMISA PROJECT"

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

BAMiSA® flour production is one aspect of the BAMiSA Project www.bamisagora.org

^{*} From a nutritional aspect, pearl millet is better than corn or sorghum