

Korean Fortified Food development for UN organisations

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Under the Fortified Food Project funded by the Ministry of Agriculture, Food and Rural Affairs (MAFRA), for the purposes of vendor registration for UN procurement and development of the export business model, a consortium has been formed by the Korea Institute of Procurement (KIP), BSR KOREA Corp and Korea Food Research Institute (KFRI) for the three beneficiary Korean food manufacturers (Soul Nature Food, J Food Service and KEIL Corp).

The manufacturers have developed emergency relief food with Korean rice as the main ingredient for 3 years (2020~2022) to contribute to sustainable communities. BSR KOREA, one of the host organisations indicated that this project is to support the manufacturers to enter the public procurement markets in UN organisations such as World Food Programme (WFP) by assisting with strict quality control, due diligence, bidding strategies, invitation to international organisations, and global marketing strategies, as well as the product development.

Soul Nature Food, one of the manufacturers with ISO 14001 and 9001, specialises in both general and healthy functional food. They recently have developed cereal-type food called Super Powder and Super Cereal as relief food to enable nutrition intake by simply cooking in remote areas with the limited condition.

J Food Service is well known as a food premix manufacturer, acquired HACCP, HALAL and FSSC22000. They have developed energy bars as relief food, including an 8-grain powder mix containing non-glutinous rice, wheat, brown rice, and

barley.

KEIL Corporation, aiming at the leader of the alternative food industries in Korea, is developing edible insect-derived hydrolyzed protein manufacturing technology. They are one of Korea's representative green biomaterial providers and the strongest players engaging in the edible mealworm business. Mealworm is considered the best alternative food to reduce carbon emissions. KEIL values their products to fight the food crisis in vulnerable communities such as African countries.

On June 22nd, BSR KOREA invited officials from international organisations and government agencies in Kenya and Uganda (Minister and Vice Minister of the Health Department, and Chairman of the Chamber of Commerce and Industry) and hosted a meeting to provide opportunities for the beneficiary manufacturers to introduce their products and technologies. The local government officials, procurement prime vendors, and manufacturers had productive discussions by sharing their strategic plans for entering the procurement market.