



**FOOD INSPECTION CONTRACT N° chrono/month/year BETWEEN
MEDECINS SANS FRONTIERES SECTION (MSF)
AND NAME OF THE INSPECTION SOCIETY
FOR XX MT OF EXACT TYPE OF CASSAVA**

I- Buyer :

Médecins Sans Frontières Section
Address, contact name, phone & fax numbers, e-mail

II- Inspection Society :

Name
Address
phone & fax numbered email

III- Quantity to be inspected :

XX MT net of exact type of cassava (For a total of XX bags of 25kg considered as unit packaging)

IV- Type and quality of the products concerned by the inspection :

Exact type of cassava, country and city of origin, from the current crop (year), following these specifications :

Cassava should be "sound and market quality" and "fit for human consumption" and be:

- sound, produce affected by rotting, mould or deterioration such as to make it unfit for consumption is excluded (zero tolerance)
- clean, free of any visible foreign matter
- free of damage caused by pests
- free of any foreign smell and/or taste;

Cassava must have been dried and its moisture contents shall be less than 14%.

Codex alimentarius standard for prepared and packaged sweet cassava:

- free of loss of colour in the flesh
- defects: scaring or healed damage: not exceeding 10% of the surface area, scraped areas: not exceeding 20% of the surface area. the defects must not, in any case, affect the pulp of the produce.

The cut at the distal (narrow) end of the cassava should not exceed 2 cm in diameter.

The stalk end of the root should have a clean cut between 1 cm and 2.5 cm in length.

The cassava must have been carefully harvested and have reached an appropriate degree of physiological development to enable it:

- to withstand transport and handling; and
- to arrive in satisfactory condition at the place of destination.

PROVISIONS CONCERNING SIZING

Size is determined by the diameter at thickest cross-section of the produce, in accordance with the following table:

Size code	diameter (cm)
A	3,5-6,0
B	6,1-8,0
C	>8,0

In all cases, cassava must not be less than 300 g in weight nor less than 20 cm in length.

Codex standard for edible cassava flour:

- moisture content: max 13%
- total hydrocyanic acid content: max 10 ppb

Codex standard for gari:

- moisture content: max 12%
- total hydrocyanic acid content: max 2 ppb determined as free hydrocyanic acid

Packing :

All bag must be clean, dry, undamaged and firmly sewn.

- Highest quality (minimum 85g/m²) polypropylene (PP) new bag with double stitching at the top and bottom
- Bag may be lined with woven polypropylene bag, weighing 110g/bag, with the top edges of the bags sewn together

Recycled bags are not allowed.

Resistance to one drop from 1.2m high on the base of 2 drops on each side from 1.6m high as per EN276 for polypropylene bags.

Additional 2% empty marked spare bags of same quality shall be provided.

Marking :

Each bag must be marked with non toxic ink and markings must remain readable after minimum 10 handling. The size of the letters for the marking must be at least 20mm.

Each lot must be labelled to ensure product traceability.

The label must indicate (for traceability) :

- Batch number composed with: Supplier's initials/Year/field despatch code/field order n° (ex : MAVI/08/NG01MFR/015)
- MEDECINS SANS FRONTIERES
- Exact type of product and variety
- Net weight of the bag
- Date of crop + date of transformation + best before date
- For sweet cassava, a statement indicating that cassava should be peeled and fully cooked before being consumed is required.

V- Organisation of the inspection :

The inspection should be organized in 2 steps in the supplier's warehouse located :
(complete name and address of the supplier)

1- Inspection & Sampling :

After cleaning (according to specifications) and packaging/labelling step, the inspector is requested to sample following the detailed sampling plan below :

- Unit samples must be taken from the square root of the total quantity of unit packaging (ex. Samples taken out from 10 bags for a 100 bags batch)
- The size of these unit samples will depend on the quantity of unit samples to be taken in order to make a 3 to 4.5kg composite sample.
- The composite sample for each batch will be divided into 3 sub-samples of 1 to 1.5kg.
- One of these sub-sample is for the manufacturer, the second one for the Buyer detailed above, the third one is for the laboratory designed by MSF to the inspection society (or chosen by the inspection society).

2- Loading Supervision :

At the loading point, a quality and quantity control is done by a **name of the control Society** representative. That person has the right to refuse any bags in case these bags do not respect the specifications for quality, flour, or packaging/markings.

In case of insufficiency of weight observed during the quantity and quality control at loading point, **name of the supplier** will provide the remaining/missing quantity of product according to the contract.

VI- Analysis needed on the single combined sample

- Visual and organoleptic control : rotting / mould, deterioration / damage, foreign smell and/or taste
- Humidity content
- Hydrocyanic acid content
- Microbiological analyse: salmonella

VII- Performance and reporting :

After signature of this contract **the inspection Society** should take contact with the supplier directly to synchronize the inspection and the production.

As soon as a composite sample for a single batch is completed, the inspection Society should send it by DHL to the laboratory identified by the buyer.

A complete inspection report for quantity and quality (according to the part III & IV) should be transmitted to the buyer maximum 48 hours after the date of issue of the certificate provided by the laboratory.

Each report corresponding to a single batch should be composed of :

- An inspection & sampling report sheet including : Number of the present contract, description of goods, details of sampling operation, average gross and net weight of unit packaging, packing and labelling details, date of issue, name, stamp & signature.
- A loading supervision report : Number of the present contract, description of goods, packing and labelling details, details of loading supervision (truck n°, total net weight, batch n°, total unit packaging), date of intervention and issue, name, stamp & signature.
- The certificate of analysis issued by the laboratory.

- The fumigation certificate dated maximum 2 weeks before delivery and signed by a Society specialized in that kind of treatment.

The certificate of analysis itself should mention :

- the type of product,
- the batch number,
- the lab standard used for each analysis,
- the detailed results obtained for each analysis,
- the date of issue, the name and signature of the person for the laboratory.

VIII- Payment :

The total price agreed for the inspection of **XXMT** of **exact type of cassava** is **XX Currency** (total amount in letters, currency)

The payment will be done by MSF **section** once the complete reports of inspections will be given to the buyer for each and every batch and the whole quantity loaded at **name of the supplier city (Country)**, after presentation of a dated invoice with three original copies detailing separately inspection costs, samples shipment costs, and laboratory analysis costs.

That payment will be done by **payment mean (cash, wire transfer, or else)** in **currency** to **name of the inspection Society** bank account specified on the invoice.

IX- Disputes:

In every case MSF **section** and the inspection Society will try to find an amicable agreement. In the case of legal trial, the **French** law governs the present general conditions.

Place, exact date

For MSF **section**
Name of representative
Position

Place, exact date

For the inspection Society
Mr. Name of the contact person
Name of the Society