



**MSF QUALITY ASSURANCE  
SPECIALIZED FOOD**

Ref: QA-NFOS-F2-2  
Ref ITC: NSFSQCONTHE  
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**CHECK LIST for the QUALITY CONTROL :  
THERAPEUTIC MILK F75/F100**

**1. General information**

**Product:**  F75  F100 **Manufacturer:** ..... **Batch nb:** ..... **BB date:** .....

**Type of control:**  Regular quality control  Control after storage/transport >30°

**2. Storage conditions**

Temperature:  < 30°C  30°C - 40°C\*  > 40°C\*  
\* Contact your section pharmacist or nutrition referent if the temperature is above 30°C as an analysis in laboratory is necessary to check the nutritional value (degradation of vitamins due to temperature >30°C)

**3. Control of the packaging/labeling**

Secondary packaging (carton)	Primary packaging (sachet)
<input type="checkbox"/> Not damaged <input type="checkbox"/> Dry Readable printing: <input type="checkbox"/> Batch number <input type="checkbox"/> Best before date <input type="checkbox"/> Supplier	<input type="checkbox"/> Not damaged <input type="checkbox"/> Dry Readable printing: <input type="checkbox"/> Batch number readable <input type="checkbox"/> Best before date readable



**4. Organoleptic control**

<b>Powder:</b> <b>- Visual control:</b> <input type="checkbox"/> Absence of lumps <input type="checkbox"/> Lumps easily broken under finger pressure <input type="checkbox"/> Lumps not easily broken under finger pressure <input type="checkbox"/> Absence of insects <input type="checkbox"/> Color ok (shall be light yellow)		<b>- Smell</b> <input type="checkbox"/> Typical of milk powder <input type="checkbox"/> Not Pungent
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**Solution of F75/F100** (Prepared with water, following the instructions written on the packaging)

<b>- Visual control:</b> <input type="checkbox"/> Color ok (white as cream) <input type="checkbox"/> Homogeneous (Some yellow slicks can appear at the surface because of the free fat)		<b>- Smell</b> <input type="checkbox"/> Typical of milk powder <input type="checkbox"/> Not pungent  <b>- Taste (only if all boxes ticked above)</b> <input type="checkbox"/> Characteristic of milk
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**5. If you have NOT TICKED ALL BOXES (3&4) (problem detected)**

- Check another sachet in the same carton, and on another carton on the same pallet, AND another carton with the same batch number on a different pallet. Isolate all products with the same batch number in case of problem.

- Fill this table:

**Supply channel :**  
 Local/Regional purchase  International/Regional procurement center (name : .....)  
 Agreement with  WFP /  UNICEF /  other: ..... to be distributed by MSF  
 Donation by: ..... (the product is the property of MSF, otherwise, choose "agreement" above)  
 Order/agreement/donation Ref: ..... Reception date : .....  
 Total quantity received : ..... Quantity consumed : ..... Quantity concerned by the problem: .....

- Send this report immediately to your nutrition referent or section pharmacist, cc: [food-quality-coord@msf.org](mailto:food-quality-coord@msf.org)

**6. Record**

- Record the quality control on the stock file.
- Keep this form for record (2 years)

**Date:** ..... **Name of the controller:** .....

*To be filled by the Coordinator for Specialised Food Quality Assurance*

Quality complaint ref: ..... Opened on: .././.... Closed on: .././.... Remarks: .....

Contact: [food-quality-coord@msf.org](mailto:food-quality-coord@msf.org)