



# FOOD AND DRUGS AUTHORITY

## CODE OF PRACTICE FOR THE MANUFACTURE, PACKAGING, TRANSPORTATION, STORAGE AND SALE OF IODIZED SALT IN GHANA

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**TABLE OF CONTENT**

1. INTRODUCTION ..... 3

2. GLOSSARY ..... 4

3. REQUIREMENTS ..... 5

    3.1. GENERAL REQUIREMENTS ..... 5

    3.2. HYGIENE REQUIREMENTS IN PRODUCTION/MINING ..... 5

    3.3. TRANSPORTATION OF RAW SALT..... 5

    3.4. IODIZATION OF SALT ..... 6

    3.5. LABELLING ..... 6

    3.6. NAME OF THE PRODUCT..... 6

    3.7. STORAGE CONDITIONS ..... 7

    3.8. PACKAGING, TRANSPORTATION AND STORAGE ..... 7

    3.9. TRANSPORTATION, DISTRIBUTION AND SALE ..... 7

    3.10. STORAGE..... 7

4. SANCTIONS..... 7

5. PENALTIES ..... 8

## 1. INTRODUCTION

In exercise of the powers conferred on the Food and Drugs Authority (FDA) by Part Seven, Section 148 of the Public Health Act, 2012, Act 851, this Code of Practice apply to the production, mining, processing, packaging, transportation, distribution, sale and use of iodized salt in Ghana. It includes salt sold directly to the final consumer and salt used as an ingredient in the food industry.

Despite the above, manufacturers shall comply with any current condition of standard: spices and condiments-specification, for salt fortified with iodine.

The purpose of this Code of Practice is to provide salt manufacturers, producers, processors and importers with the requirements of the Food and Drugs Authority and also provide a comprehensive procedure for bringing their activities into compliance with Part Seven, Section 107 of the Public Health Act, 2012, Act 851.

This guideline is hereby promulgated for information, guidance and strict compliance by all concerned.

## 2. GLOSSARY

For the purpose of this Code the following definitions shall apply:

**“Raw salt”** means a crystalline product consisting predominantly of sodium chloride. It is obtained from the sea, from underground rock salt deposits or from natural brine.

**“Conveyance”** means any receptacle or vessel for transporting raw salt from one place to another.

**“Iodization”** means the process of adding iodine as potassium iodate to salt.

**“Iodized salt”** means salt obtained from iodation with potassium iodate.

### **3. REQUIREMENTS**

#### **3.1. GENERAL REQUIREMENTS**

- 3.1.1. No salt shall be offered for sale unless it is appropriately iodized in accordance with Ghana Standard GS 154:2006 (Spices and Condiments – Specification For Salt Fortified with Iodine).
- 3.1.2. Raw salt shall not be transported unless accompanied by a Food and Drugs Authority Permit covering the entire consignment.

#### **3.2. HYGIENE REQUIREMENTS IN PRODUCTION/MINING**

- 3.2.1. Salt shall not be mined at areas where the presence of potentially harmful substances would lead to an unacceptable level of such substances in the salt.
- 3.2.2. Methods and procedures associated with mining and production shall be hygienic such that they may not constitute a potential health hazard or result in contamination of the product. It shall provide adequate protection of the salt from contaminating foreign bodies and dirt.
- 3.2.3. Equipment and containers used for harvesting and production shall be so constructed and maintained as not to constitute a hazard to health. Containers which are re-used shall be of such material and construction as will permit easy and thorough cleaning. They shall be cleaned and maintained clean.
- 3.2.4. Suitable precautions shall be taken to protect the raw salt from being contaminated by pests or by chemical, physical or microbiological contaminants or other objectionable substances.
- 3.2.5. Raw salt shall be stored under conditions which provide protection against contamination and minimize damage and deterioration.

#### **3.3. TRANSPORTATION OF RAW SALT**

- 3.3.1. Conveyances for transporting the mined salt or raw salt from the production area or mining area shall be adequate for the purpose intended and should be of such material and construction as will permit easy and thorough cleaning. They should be cleaned and maintained clean.

- 3.3.2. Handling procedures shall be such as will prevent raw salt from being contaminated.

### **3.4. IODIZATION OF SALT**

- 3.4.1. Salt shall be iodated to prevent Iodine-Deficiency Disorders (IDD) for public health reasons.
- 3.4.2. Food grade salt shall be fortified with potassium iodate.
- 3.4.3. In any salt iodization program, it is important to ensure that salt contains the recommended amount of iodine at the time of consumption.
- 3.4.4. The maximum and minimum levels of iodine used for the iodization of salt, food additives and levels of contaminants that may be present shall be in accordance with Ghana Standard GS 154:2006 (Spices and Condiments – Specification For Salt Fortified with Iodine).

### **3.5. LABELLING**

In addition to the General Labelling Rules, 1992 (L.I. 1541) the following specific provisions apply:

### **3.6. NAME OF THE PRODUCT**

- 3.6.1. The name of the product, as declared on the label shall be "salt" in close proximity to the brand name.
- 3.6.2. The name "salt" shall have in its close proximity a declaration of either "Food Grade" or "Cooking Salt" or "Table Salt".
- 3.6.3. The logo for iodized salt shall be clearly and visibly marked on the label.
- 3.6.4. Only when salt contains one or more ferrocyanide salts, added to the brine during the crystallization step, the term "dendritic" could be included accompanying the name.
- 3.6.5. The inscription, "iodated salt ", or "salt fortified with iron", "salt fortified with vitamins" and so on, as appropriate shall appear boldly and in close proximity with the name of the salt.

### **3.7. STORAGE CONDITIONS**

Storage conditions shall be declared on the label. The consumer shall be advised to store iodized salt in such a manner as to protect it from direct exposure to moisture, heat and sunlight.

### **3.8. PACKAGING, TRANSPORTATION AND STORAGE**

- 3.8.1. In order to avoid the loss of iodine, iodized salt shall be packed in air tight bags of either high density polyethylene (HDPE) or polypropylene (PP) (laminated or non-laminated) or LDPE-lined jute bags (Grade 1803 DW jute bags lined with 150 gauge polyethylene sheet).
- 3.8.2. Bulk packing units shall not exceed 50 kg (in accordance with International Labour Organization (ILO) Conventions) to avoid the use of hooks for lifting the bags.
- 3.8.3. Bags that have already been used for packing other articles such as fertilizers, cement, chemicals, etc. shall not be reused for packing iodized salt.

### **3.9. TRANSPORTATION, DISTRIBUTION AND SALE**

- 3.9.1. The distribution network shall be streamlined so as to reduce the interval between iodization and sale of salt.
- 3.9.2. Iodized salt shall not be exposed to rain, excessive humidity or direct sunlight at any stage of storage, transportation or sale.
- 3.9.3. All non iodated salt in transit shall be accompanied by a valid permit from the Food and Drugs Authority

### **3.10. STORAGE**

Bags of iodized salt shall be stored only in covered rooms or warehouses that have adequate ventilation.

## **4. SANCTIONS**

Failure on three counts of caution on non-adherence to this code of practice will result in suspension or revocation of license.

## **5. PENALTIES**

Where non-adherence to this code of practice results in exposure of consumers to a food safety hazard, the FDA will impose an administrative fine in accordance with Public Health Act, 2012, Act 851, Section 148, Sub-section 4 & 5.