

Brussels, 7 June 2024

ISDI Statement

ISDI celebrates World Food Safety Day and calls on all stakeholders to work together to prepare for the unexpected

The special dietary foods industries are proud to provide people with the essential safe and nutritious foods they need to live, grow and thrive.

Foods for special dietary uses (FSDU) are scientifically developed to cater for the specific nutritional requirements of people with special dietary needs. These safe and highly nutritious solutions support people throughout all stages of life, from the healthy growth and development of infants and young children to the dietary management of the elderly.

Food safety: prepare for the unexpected

In emergencies or exceptional situations, access to FSDU may be even more critical to those who need them. In these situations, our industry supports access to safe and nutritious foods for the people who depend on them for their specific dietary requirements.

- **Ready-to-use therapeutic foods** address severe acute malnutrition for infants and young children below 5 years. They are recognised by [UNICEF](#) as “A wonder ‘food’ for the world’s children” that “save children’s lives in some of the globe’s most complex emergencies.”
- **Processing** in FSDU contributes to ‘food safety’ and ‘nutrition’. This supports food safety and security, for example through fortification, eliminating pathogens, nutrient stability and extending the shelf-life.
- **Supply chain resilience** and the preparedness of industry has been severely tested in recent years. Companies address potential disruptions by verifying safe alternatives for substitution of ingredients or reformulation, maintaining or increasing FSDU production to meet demand and working closely with suppliers, distributors, retailers, regulators and other authorities to ensure safe FSDU continue to be available to the people who need them.

Food safety is everyone’s business

As an industry, we are committed to enforcing the strictest standards and our members take pride in producing foods based on the latest scientific information, accredited food production and manufacturing operations and other global food management systems.

Since 1973, ISDI has supported the work of Codex Alimentarius in establishing science-based food standards, guidelines and codes of practice that ensure food safety and quality. Most recently, this has included making sure that the Codex guidelines for ready-to-use-foods are science-based and based on real manufacturing practices. These guidelines serve as a reference for national governments to use in their policies for nutritional treatment of childhood wasting.

We support World Food Safety Day as an opportunity to recognise the people who help keep our food safe and celebrate the role of safe and nutritious food in providing for the health and wellbeing of people around the world.

About ISDI:

ISDI is the leading international expert association on special dietary foods, including foods specifically designed for infants and young children. ISDI members are national and international associations that are active in this sector from more than 20 countries over 6 continents. Our members manufacture and market foods that are formulated, in accordance with applicable Codex Alimentarius standards, to meet the compositional criteria, quality requirement and nutritional needs of infants and young children.

Further Contact:

Jean Christophe Kremer
ISDI Secretary General
M: +32 476 82 03 90
E: secretariat@isdi.org