



MEFOSA Newsletter

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Special points of interest:

- MEFOSA & Doha Development Summit
- MEFOSA & Hospitals
- MEFOSA & LAoFST
- MEFOSA & IUoFST
- MEFOSA Services & Consultation

MEFOSA at Doha Development Summit



Food Security is one of MEFOSA's CSR objectives delivered as part of its consultative services and by its NGO sister Al- Wafic for Economic Development and Investment.

ANND (The Arab NGO Network For Development) invited Al- Wafic NGO to attend the Pre Summit Civil Society Forum and the different related regional activities. Mr. Atef Idriss was also invited to attend the DDS and participate in the different activities where he met UN development agencies.



Al- Wafic for Economic Development & Investment (NGO):

Association focuses on strengthening and supporting small and medium enterprises and helping them face globalization and international standards and norms. Accordingly the association can use and implement several objectives and strategies for reaching its aim.

With a special focus on the Agro Economies of the MENA, Al- Wafic tries to address Macro and Micro issues that can help SME's cope with Bilateral (EU & GAFTA) and multi-lateral (WTO) initiatives.

Gender issues are issues of primary concern; however, only limited exposure (UNIFEM) was achieved to date.

Al- Wafic groups private sector stakeholders that are trying to harmonise SME initiatives that can address global reforms in Agri / Agro Business and all related issues. Again gender issues are of importance; however, platforms need to be developed.

MEFOSA & Hospitals

MEFOSA's Hospital Related Services: How Can MEFOSA Help Your Hospital Get Accredited?

MEFOSA can assist and provide your hospitals with an integrated package which comprises consultation, training, auditing & assistance in the certification process and provision of the right technology and apparatus.

MEFOSA emphasizes in particular on hygiene practices, food traceability & delivery control.

And, our supportive staff is always ready to respond quickly to your inquiries and to offer the right solutions.

This will help your esteemed hospital acquire and sustain the highest quality standards (ISO 22000, GHP...) which will guarantee the satisfaction of your patients.

MEFOSA Hospital related technologies:

1/In Hygiene Monitoring and bacterial testing:

Hygiene is a very critical issue especially in a hospital because we are dealing with patients who are more sensitive human beings to bacteria and viruses and other contaminants.

- Hygiene must be closely controlled in hospitals and medical/health care facilities to prevent bacterial contamination, growth, and medical complications.
- Compliance with Good Hygiene Practices in hospitals must be monitored and regularly checked in:
 - The food production area and all food contact surfaces (including delivery trays to patients)
 - Operation Rooms
 - Medical Equipments and Utensils
 - Patients' Rooms
 - The water system



LUMITESTER:

- Used to monitor hygiene in different critical surfaces (food preparation areas, critical surfaces in the surgery room, surgery utensils, the water system...).
- The applied technology measures ATP and AMP bioluminescence by means of a Luciferase enzyme reaction. The light released in this reaction can be quantified with the LUMITESTER.
- So, the Lumitester can evaluate surface hygiene quantitatively in only ten seconds. It's really an evolution in technology.

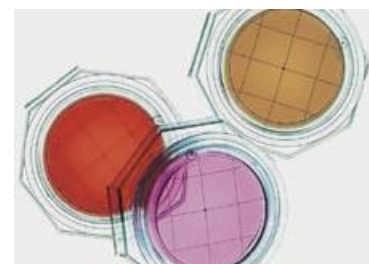
Compact Dry:

- Easy test method for counting micro-organisms
- *Ready-to-use* test method for microbial identification and testing.
- *Easy-to-read* results test method: type of bacteria identified by the colors
- *Easy-to-store* test method: plates kept at room temperature up to two years.
- Very safe product



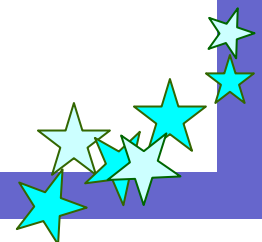
Food Stamp:

- Hygiene control of viable bacteria on foodstuffs and working areas.
- Presence of bacteria is detected by the growth of colored colonies
- No special instruments or equipment required
- Time saving
- Safe, Simple, easy to use, and portable,
- Leads to reliable results
- Broad menu: 11 different Food Stamps available for different bacteria



2/ In water testing:

Testing water in a hospital is very important because it is used not only in food preparation, but also in cleaning surfaces.





The major contaminants in water are coliforms. These bacteria come from human intestine. Therefore, their presence in the water system indicates contamination from sewage.

EC BLUE:

- A water testing technique that can detect coliform and E Coli in water.
- No need for Sterilization or preparation of medium
- High sensitivity and rapid results (within 24 hours)
- Easy and simple operation: the water sample is mixed with the EC Blue reagent, the color changes to blue if the sample is contaminated.



3/ In temperature monitoring:

Keeping freezers and refrigerators (food or drugs or blood) in the required ranges is the most critical. MEFOSA can offer you a wide range of **data loggers and chart recorders** for effective and accurate monitoring. Both **data loggers and chart recorders** are important for record keeping you should do for the accreditation.

Chart Recorders: for temperature recording, very accurate. We can provide a wide range of chart recorders which have a wide range of use. A chart recorder can be with an alarm system or not, it can have also digital display. We can provide a specific chart recorder for blood and tissue banks.

Data Loggers:

- Also very accurate.
- You can directly download the info to the computer for record keeping.
- Very various types with very various features so we can give you exactly what you want.
- We have vaccine specific temperature data logger.



4/ Going more deeply into the medical field:

MEFOSA represents several suppliers and we can provide your hospital with rapid test kits, to name a few:

- Fertility Tests
- Hepatitis Tests
- Sexually transmitted diseases tests
- Drug of abuse tests
- Urinalysis strip tests
- Alcohol strips
- Blood glucose tests



MEFOSA can also provide your hospital with all big equipments like:

- X-Ray equipment and consumables
- Ultrasound scanner
- Surgical microscope
- Endoscope
- Ophthalmic equipment
- Suction Unit
- Dental equipment and dental autoclave
- Rehabilitation equipment
- Ordinary autoclaves and advanced autoclaves
- This is just to name a few



5/ Providing Your Lab with the Right Equipments:

MEFOSA can provide your lab with all the equipments and apparatus, from big equipments to small and disposables.

Finally,

We look forward to receiving your favorable response at the earliest, in the hope that we can establish a fruitful relationship with your esteemed hospital.

Regards...

MEFOSA IT Department

MEFOSA does not only supply you with food safety and agricultural and other equipments. MEFOSA, represented in its IT Department, also have some of the best software programs that help you manage and trace your business. AGDATA is a software that links many modules such as mapping, livestock, cropping, packaging, and weather in order to view and manage your business. AGDATA will show you how to save time and give you complete information and detailed reports. It can identify areas within your data that could be improved in order to improve your business.



MEFOSA & LAoFST



Dr. Raja Tannous and Teacher A. Cortas presiding over the LAoFST meeting.

The Lebanese Association of Food Scientists & Technologists elected its new board and MEFOSA's GM, Atef Idriss was reelected as the association's vice president serving under the leadership of Dr. Raja Tannous. LAoFST aims to support food scientists and interface between them and all the food science stakeholders.

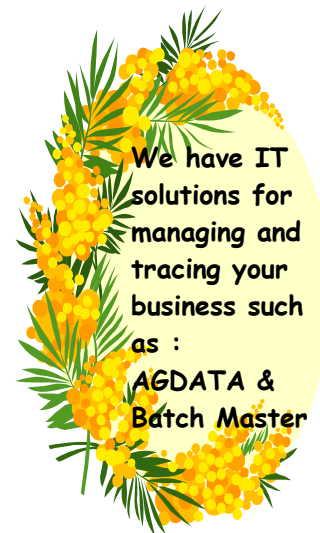
MEFOSA & IUoFST



Atef Idriss with the student chapter ... and with Dr. Pamela Tom (UCD)



LAoFST is an adherent body of the International Union of Food Scientists and Technologists and in this capacity MEFOSA/GM and LAoFST/VP, Atef Idriss attended the Shanghai 55th World Congress where he participated in several activities and attended different workshops.



We have IT solutions for managing and tracing your business such as :
AGDATA & Batch Master

MEFOSA Services and Consultations

Quality and food safety play a very important role in the protection of life and health and well-being of consumers. Food Safety has become an increasingly important and indispensable component for the success of any business operating in the agro-industrial and food service sector. At the heart of best practices and successful quality programs consultations, education and third party auditing remain unparalleled assets.

MEFOSA s.a.r.l. has launched on April 1st, 2009 the Integrated Hygiene and Food Safety Training Program, which seeks to instruct target audiences to utilize and develop the resources available to them to achieve optimum quality in their production and increased recognition and loyalty of the clientele. The training consists of 12 sessions covering a comprehensive range of teaching and training modules on food safety and quality, management system standards, traceability, design and layout, environmental and occupational health & safety.

Furthermore, MEFOSA's services and consultations department continues to deliver its top expertise to the catering and agro-industrial sector through customized and applied studies to guide and support organizations. Beneficiary food businesses gain the required know-how to identify, control, and prevent hazards and contaminants throughout all stages of their food supply chain (from farm to fork), i.e. procurement and receiving, processing, production, storage, packaging, transportation, and delivery to customers. MEFOSA performs these tasks by constantly and sustainably communicating with food producers, while performing through the highest standards of food safety and quality, continuous improvement, and respecting business ethics, transparency, and professionalism.

MEFOSA is also engaged in research projects. MEFOSA is interested and dedicated to converging Academic research efforts with its vision and for the benefit of the private sector. To better address food safety and quality pre-requisites and requirements, it is important to focus on primary topics in food science, food safety, analysis, packaging and labeling, and other related technologies and environmental issues. These topics include microbiological contamination, mycotoxin contamination, water activity, extending the shelf-life of food products, colorants and additives, nutritional analysis, labeling, etc...

Consumer satisfaction, increased competition, and awareness, as well as governments requirements are the drivers for ensuring that safe food is being produced and that best practices (*GMPs*, *GHPs*, *GSPs*, ...) are applied. Market access and rejections from exports and local, unsatisfied customer preferences must be taken seriously to protect the brands' reputation, gain customer trust and loyalty, and profitability.



www.mefosa.com

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Food Safety is Our Specialty

Spotlight on... John Manneh

2008 witnessed the retirement of John Manneh Pr. / CEO Tripak Food Industries (S.A.L.) & Tripak International (sarl) who decided to return to California, USA. John's career started in the early sixties with Campbell Soup, Sacramento, Ca, then Libby's, Ca and Libby's South America.

Through the years he made it back to Lebanon where he participated in running several food industries including Interbrand, (Nestle / Bottler), Conserves Modernes Chtaura (Chtaura / Cannery), Tripak (Dollys / Bottler), National Food Stuff Company Riyadh, KSA (WAHA / Juices).

MEFOSA (SARL) chose John Manneh as its Food Safety Champion and a special gathering and an honorary lunch was held in his presence by our sister company Widriss Holdings (SAL) and several associates, colleagues, and friends attending bidding John all the best in his retirement with his 3 kids all working in the USA.

*Institute of Family & Entrepreneurial Business-
School of Business*

(LAU)

*Institute for Social, Religious & Civil Society Studies
- ISORCS*

(NDU)

*Lebanese Association for
Food Scientists & Technicians*

(LAoFST)

*Lebanese Association for
Marketing & Advertising*

(LAMA/WFA-Lb)

Lebanese Association

for Geographic

Appellation

(LAGA)



From Right to Left :

Sara Rifaie, Lina Harb,
Hassan Taleb, John Manneh,
Atef Idriss, Nada Barakat,
Farouk Khoudor, Hisham
Shraif.