MODULE 4
MICRONUTRIENT MALNUTRITION

Part 1: Fact sheet
Part 2: Technical notes
Part 3: Trainer’s guide
Part 4: Training resource list
Acknowledgements
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Module 4: Micronutrient malnutrition

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What is the HTP?

The Harmonised Training Package: Resource Material for Training on Nutrition in Emergencies (the HTP) is a comprehensive documentation of the latest technical aspects of Nutrition in Emergencies (NiE). The word *Harmonised* reflects the pulling together of the latest technical policy and guidance, the word *Training* refers to its main application and the word *Package* refers to the bringing together of the subject matter into one place. It is organised as a set of modules by subject, each containing technical information, training exercises and a resource list for use in training course development.

The HTP is an initiative of the IASC Global Nutrition Cluster (GNC) and has been endorsed by the GNC and its member's agencies. In 2007, the IASC GNC commissioned the UK based partnership, NutritionWorks, to develop a training resource to facilitate capacity development in the NiE sector. HTP Version 1 was launched in 2008. HTP Version 2 update in 2010/11 was funded under an USAID OFDA grant to the UK based charity, the Emergency Nutrition Network (ENN). The update was undertaken in an ENN/NutritionWorks collaboration, with NutritionWorks responsible for overall coordination and editorial management, and editorial oversight and module production supported by the ENN.

What the HTP is not

The HTP is not a ready-to-use training course. It cannot be used as an 'off the shelf' package; rather, it should be used as a resource package during a process of course development by experienced trainers.

Who is the HTP for?

The HTP is a primarily a resource for trainers in the NiE sector and it can be used by individuals to increase their technical knowledge of the sector. It is designed to provide trainers from any implementing agency or academic institution with information from which to design and implement a training course according to the specific needs of the target audience, the length of time available for training and according to the training objectives. It is written in clear English and will be available in other languages in the future.

How is the HTP organised?

The HTP is organized into four sections containing a total of 21 modules which can be used as stand-alone modules or as combined modules depending on the training needs.

**Section 1: Introduction and concepts**

1. Introduction to nutrition in emergencies
2. The humanitarian system: Roles, responsibilities and coordination
3. Understanding malnutrition
4. Micronutrient malnutrition
5. Causes of malnutrition

**Section 2: Nutrition needs assessment and analysis**

7. Measuring malnutrition: Population assessment
8. Health assessment and the link with nutrition
9. Food security assessment and the link with nutrition
10. Nutrition information and surveillance systems
Section 3: Interventions to prevent and treat malnutrition

11. General food distribution
12. Management of moderate acute malnutrition
13. Management of severe acute malnutrition
14. Micronutrient interventions
15. Health interventions
16. Livelihoods interventions
17. Infant and young child feeding
18. HIV/AIDS and nutrition
19. Working with communities in emergencies

Section 4: Monitoring, evaluation and accountability

20. Monitoring and evaluation
21. Standards and accountability in humanitarian response

Each module contains 4 parts which have a specific purpose as follows:

Part 1: The Fact Sheet – provides an overview of the module’s topic and is designed for non-technical people to obtain a quick overview of the subject area.

Part 2: The Technical Notes – for trainers and trainees, provides detailed technical guidance on current policies and practice.

Part 3: The Trainers’ Guide – aims to help trainers develop a training course and provides tips and tools which can be adapted to the specific training context.

Part 4: Resources – lists of relevant available resources (including training materials) for the specific technical area.
How to use the HTP

The HTP should be used during a process of course development. The process of course development involves a number of steps and these are summarised in the diagram below.

1. Identify the needs of the target audience
2. Define the overall objectives of the training course to meet these needs
3. Decide on the length of the course
4. Decide on the number and content of the training sessions
5. Decide on the blend of theoretical content, practical exercises, field visits, and assessment methods
6. Select content from the HTP to build your course and adapt as appropriate
7. Implement and evaluate training course. Review effectiveness and revise course design as necessary
PART 1: FACT SHEET

The fact sheet is part one of four parts contained in this module. It provides an overview of how to assess micronutrient malnutrition. Interventions to reduce micronutrient malnutrition are covered in module 14. Words in italics are defined in the glossary.

Introduction

Micronutrients include both vitamins and the minerals that are essential for human health. They are required in only small amounts but, nonetheless, are needed for a wide range of body functions. Micronutrients have to be consumed in the diet in adequate amounts or else deficiency disorders or disease will result.

Vitamins are either water-soluble (e.g. the B vitamins and vitamin C) or fat-soluble (e.g. vitamins A, D, E and K). Essential minerals include iron, iodine, calcium, zinc, and selenium.

There are internationally accepted dietary requirements for many micronutrients. Sphere standards state that people affected by emergencies have a right to a diet that is nutritionally adequate. Therefore, there should be no cases of clinical micronutrient disease. In particular there should be no cases of scurvy (vitamin C deficiency), pellagra (niacin deficiency), beriberi (thiamine deficiency) or arboflavinosis (riboflavin deficiency). The rates of xerophthalmia (vitamin A deficiency) and iodine deficiency disorders should be below levels of public health significance.

Globally, iron deficiency anaemia is the most common micronutrient disorder and large numbers are also affected by iodine and vitamin A deficiencies. These endemic deficiencies often affect populations in emergencies. Young children and women are often the most vulnerable to micronutrient deficiencies but they can also affect other population groups. For example, pellagra is found in adult males and scurvy has been described in adult prisoners.

Despite the existence of international standards for dietary requirements there have been recent outbreaks of many of these diseases. This emphasises the importance of effective monitoring.

Approaches to the assessment of micronutrient malnutrition

There are two main approaches to assessing micronutrient malnutrition in emergencies.

1. **Indirect assessment** involves the estimation of nutrient intakes at a population level and extrapolating from this the risk of deficiency and the likely prevalence of micronutrient deficiency disease.

2. **Direct assessment** involves the measurement of actual clinical or sub-clinical micronutrient malnutrition in individuals or populations.

The indirect assessment approach involves two stages. Firstly, measuring or estimating the dietary intake of the population of concern and, secondly, comparing this intake with the nutrient requirements of the population.

The individual nutrient intake requirements currently recommended by the World Health Organisation (WHO) are called Reference Nutrient Intakes (RNI). Sphere provides population requirement planning figures that are based on these RNI. The micronutrients include vitamins A, B-complex, C, D, E, and K, and the minerals, iron, iodine, zinc, calcium, copper, selenium, and magnesium. Older requirement figures for emergency affected populations, the WHO safe levels of intake (SLI), are still sometimes used for calculating requirements.

The micronutrient content of general rations distributed in many food aid operations has been the subject of criticism for a number of years. Policy makers and managers have a responsibility to advocate for general rations that are nutritionally adequate. To ensure that food aid rations do meet international standards, good ration planning, monitoring of the logistics chain, on-site distribution monitoring, and post-distribution monitoring are required.
Estimating the micronutrient intake from non-food aid sources is particularly challenging. Full dietary intake studies involving the weighing of foods are very resource intensive and not suitable for use in standard programmes. In contrast, the use of food frequency questionnaires to generate food variety and diet diversity scores is increasingly common practice and can help provide an indication of the risk of micronutrient malnutrition and trends in consumption over time.

As well as monitoring for the occurrence of micronutrient deficiencies the possibility of excessive intakes must not be forgotten. Excessive intake of micronutrients can be toxic and where there are multiple micronutrient programmes (e.g. food fortification, supplementation and use of micronutrient powders at household level) careful consideration needs to be given to the possibility of excessive intakes.

**Direct assessment** of micronutrient deficiencies uses clinical signs and symptoms and/or biochemical testing to diagnosis the presence of micronutrient malnutrition. These detection methods can be combined with survey techniques to generate an estimate of the population prevalence or rate of micronutrient malnutrition.

Information on actual or potential micronutrient malnutrition should always be cross checked against other available data to try and obtain the most accurate picture of what is happening. Micronutrient malnutrition remains a major public health issue that is far from being eliminated.

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**Key messages**

1. Micronutrient malnutrition continues to effect populations in emergencies and is a significant cause of morbidity, mortality, and reduced human capital.

2. The main cause of micronutrient malnutrition is usually an inadequate dietary intake of vitamins and/or minerals.

3. Food aid rations have often failed to meet Sphere standards for micronutrient adequacy. A low diversity diet with the absence of micronutrient-fortified foods is a strong predictor of micronutrient deficiency disease (MDD).

4. Infections are an additional and important cause of micronutrient malnutrition and can negatively affect nutritional status by increasing nutrient requirements and reducing nutrient absorption.

5. Globally, iron deficiency anaemia is the most common micronutrient disorder. Large numbers are also affected by iodine and vitamin A deficiencies. These endemic deficiencies often affect populations in emergencies.

6. In addition, epidemics of MDD such as pellagra, scurvy, beriberi, and ariboflavinosis occur in populations affected by severe poverty or experiencing crisis.

7. Assessment of micronutrient malnutrition can be conducted using either direct or indirect approaches.

8. In addition to deficiencies, it is important to be aware that excessive intakes of micronutrients can occur and this possibility needs to be considered.

9. Appropriate ration planning and monitoring in food aid programmes can greatly reduce the risk of micronutrient malnutrition. Software tools such as NutVal are available to assist in this task.

10. Ensuring that micronutrient deficiency diseases are monitored as part of the health information system is an important part of effective surveillance.

11. Major challenges exist in conducting investigations of MDD outbreaks. Specialist approaches may be required to accurately identify and quantify the extent of a deficiency problem.
PART 2: TECHNICAL NOTES

The technical notes are part two of four parts contained in this module. They provide an introduction to micronutrient malnutrition. The technical notes are intended for people involved in nutrition programme planning and implementation. They provide technical details, highlight challenging areas and provide clear guidance on accepted current practice. Words in italics are explained in the glossary.

Summary
This module provides an overview of micronutrient malnutrition and the methods used for its assessment. The common micronutrient deficiency diseases (MDD) are reviewed and their clinical signs are illustrated. Direct and indirect assessment methods for detecting micronutrient malnutrition are described and the continuing public health significance of micronutrient malnutrition is emphasised.

Key messages
1. Micronutrient malnutrition continues to affect populations in many parts of the world. It is often exacerbated in emergencies and is a significant cause of morbidity, mortality, and reduced human capital.
2. The main cause of micronutrient malnutrition is usually an inadequate dietary intake of vitamins or minerals.
3. Food aid rations have often failed to meet Sphere standards for micronutrient adequacy. A low diversity diet with the absence of micronutrient-fortified foods is a strong predictor of MDD.
4. Infections are an additional and important cause of micronutrient malnutrition and can negatively affect nutritional status by increasing nutrient requirements and reducing nutrient absorption.
5. Globally, iron deficiency anaemia is the most common micronutrient disorder. Large numbers are also affected by iodine and vitamin A deficiencies. These endemic deficiencies often affect populations in emergencies.
6. In addition, epidemics of MDD such as pellagra, scurvy, beriberi, and ariboflavinosis occur in populations affected by severe poverty or experiencing crisis.
7. Assessment of micronutrient deficiencies can be conducted using either direct or indirect approaches.
8. Appropriate ration planning and monitoring of food assistance programmes can greatly reduce the risk of micronutrient malnutrition. Software tools such as NutVal are available to assist in this task.
9. Ensuring that micronutrient deficiency diseases are monitored as part of the health information system is an important part of effective surveillance.
10. Major challenges exist in conducting investigations of MDD outbreaks. Specialist approaches may be required to accurately identify and quantify the extent of MDD.
These technical notes are based on the technical references given in the resource list for the module and the Sphere standards shown in the box below:

**Sphere standard**

<table>
<thead>
<tr>
<th>Sphere standard</th>
<th><strong>Food Security and Nutrition Assessment Standard 2: Nutrition</strong></th>
<th>Where people are at increased risk of undernutrition, assessments are conducted using internationally accepted methods to understand the type, degree and extent of undernutrition and identify those most affected, those most at risk, and the appropriate response.</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Food Security, Food Transfers Standard 1: General nutrition requirements</strong></td>
<td>Ensure the nutritional needs of the disaster-affected population including those most at risk are met.</td>
<td></td>
</tr>
<tr>
<td><strong>Key indicators</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>• There is adequate access to a range of foods, including a staple (cereal or tuber), pulses (or animal products) and fat sources, that together meet nutritional requirements</td>
<td></td>
<td></td>
</tr>
<tr>
<td>• There is adequate access to iodised salt for the majority (&gt; 90%) of households</td>
<td></td>
<td></td>
</tr>
<tr>
<td>• There is adequate access to additional sources of niacin (e.g. pulses, nuts, dried fish) if the staple is maize or sorghum</td>
<td></td>
<td></td>
</tr>
<tr>
<td>• There is adequate access to additional sources of thiamine (e.g. pulses, nuts, eggs) if the staple is polished rice</td>
<td></td>
<td></td>
</tr>
<tr>
<td>• There is adequate access to adequate sources of riboflavin where people are dependent on a very limited diet</td>
<td></td>
<td></td>
</tr>
<tr>
<td>• There are no cases of scurvy, pellagra, beriberi or riboflavin deficiency</td>
<td></td>
<td></td>
</tr>
<tr>
<td>• The prevalence of vitamin A deficiency, iron deficiency anaemia and iodine deficiency disorders are not of public health significance</td>
<td></td>
<td></td>
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</tbody>
</table>


**Introduction**

Micronutrient deficiencies are widespread in developing countries with more than two billion people affected. For example, children continue to go blind due to vitamin A deficiency and about 33 per cent of preschool children in developing countries have sub-clinical deficiency. Globally, about 16 per cent of people in the general population are affected by goitre, mainly due to insufficient consumption of iodine. Iodine deficiency causes not only widespread endemic goitre but also retards growth and physical development; in its extreme form, this retarded growth is known as cretinism. Iron deficiency anaemia – characterised by breathlessness and fatigue – is highly prevalent worldwide with about 1.6 billion affected people. Unlike deficiencies in vitamin A and iodine, anaemia occurs widely in both industrialized and developing countries.

Micronutrient deficiencies occur more frequently in individuals on a monotonous or restricted diet or in those with infections. Both these problems are characteristic of most emergency situations. Micronutrient deficiencies have been reported for years in emergency settings and especially in refugee camps, where they have been most frequently assessed (see table 2). Some deficiency diseases, such as anaemia and vitamin A deficiency, primarily affect children and women, while others, such as pellagra, are found more frequently in adult females and males. Micronutrient deficiencies have also been documented in adolescents in African refugee camps.

Micronutrient deficiencies have many detrimental effects such as an increase in morbidity (illness) and mortality (death) risk as well as impaired growth and mental development. Eradicating micronutrient deficiencies is a fundamental component of any public health intervention.

This module covers the recognition and assessment of micronutrient malnutrition and micronutrient deficiency diseases. Approaches to treatment and prevention strategies for micronutrient deficiencies are covered in module 14.

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Table 1: Definitions

<table>
<thead>
<tr>
<th>Definitions</th>
<th>Concepts</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Micronutrient malnutrition:</strong></td>
<td>Micronutrient malnutrition can exist even when the energy and macronutrient needs of an individual are met. For that reason it is often referred to as ‘hidden hunger’. People may appear well fed but still be suffering from debilitating and life threatening malnutrition.</td>
</tr>
<tr>
<td>The existence of sub-optimal nutritional status due to a lack of intake, absorption, or utilisation of one or more vitamins or minerals. Excessive intake of some micronutrients may also result in adverse effects.</td>
<td></td>
</tr>
<tr>
<td><strong>Micronutrient deficiency disease (MDD):</strong></td>
<td>When certain micronutrients are severely deficient specific clinical signs and symptoms may develop. The classic nutritional diseases such as scurvy, beriberi and pellagra are good examples of these sorts of disease.</td>
</tr>
<tr>
<td>A clinical disease that arises due to a lack of intake, absorption, or utilisation of one or more vitamins or minerals.</td>
<td></td>
</tr>
</tbody>
</table>

Note: The term micronutrient deficiency disorder is also used when referring to micronutrient malnutrition and MDD.

Table 2: Examples of micronutrient deficiencies reported in emergency situations

<table>
<thead>
<tr>
<th>Location</th>
<th>Location</th>
<th>Year(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vitamin C deficiency</td>
<td>Vitamin A deficiency</td>
<td>1982, 1985</td>
</tr>
<tr>
<td>Somalia*</td>
<td>Sudan*</td>
<td>1984, 1991</td>
</tr>
<tr>
<td>Sudan*</td>
<td>Ethiopia*</td>
<td>1989</td>
</tr>
<tr>
<td>Ethiopia*</td>
<td>Kenya*</td>
<td>1994, 1996</td>
</tr>
<tr>
<td>Kenya*</td>
<td>Afghanistan</td>
<td>2001, 2002</td>
</tr>
<tr>
<td>Vitamin A deficiency</td>
<td>Vitamin A deficiency</td>
<td>1985, 1987</td>
</tr>
<tr>
<td>Sudan*</td>
<td>Kenya*</td>
<td>1998, 2001</td>
</tr>
<tr>
<td>Kenya*</td>
<td>Nepal*</td>
<td>1999</td>
</tr>
<tr>
<td>Nepal*</td>
<td>Ethiopia*</td>
<td>2001</td>
</tr>
<tr>
<td>Ethiopia*</td>
<td>Uganda*</td>
<td>2001</td>
</tr>
<tr>
<td>Uganda*</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Malawi*</td>
<td>Angola (internally displaced persons)</td>
<td>1999, 2000</td>
</tr>
<tr>
<td>Angola</td>
<td></td>
<td>2002</td>
</tr>
<tr>
<td>Kenya*</td>
<td>Nepal*</td>
<td>1999</td>
</tr>
<tr>
<td>Nepal*</td>
<td>Uganda*</td>
<td>2001</td>
</tr>
<tr>
<td>Uganda*</td>
<td>Ethiopia*</td>
<td>2001</td>
</tr>
<tr>
<td>Ethiopia*</td>
<td>Algeria*</td>
<td>2002</td>
</tr>
<tr>
<td>Algeria*</td>
<td>Thailand*</td>
<td>2002</td>
</tr>
<tr>
<td>Thailand*</td>
<td>Jordan*</td>
<td>2002</td>
</tr>
<tr>
<td>Jordan*</td>
<td>Lebanon*</td>
<td>1990</td>
</tr>
<tr>
<td>Lebanon*</td>
<td>Syria*</td>
<td>1990</td>
</tr>
<tr>
<td>Syria*</td>
<td>Gaza*</td>
<td>1990</td>
</tr>
<tr>
<td>Gaza*</td>
<td>West Bank*</td>
<td>1990</td>
</tr>
<tr>
<td>West Bank*</td>
<td>Thiamine deficiency</td>
<td>1992</td>
</tr>
<tr>
<td>Thailand*</td>
<td>Nepal*</td>
<td>1994-1995</td>
</tr>
<tr>
<td>Nepal*</td>
<td>Kenya (internally displaced persons)</td>
<td>2000</td>
</tr>
</tbody>
</table>


* In refugee camps
The main micronutrients and associated deficiency diseases

Micronutrients include all vitamins and the minerals that are essential for human health. They are required in only small amounts but, nonetheless, are essential for life and needed for a wide range of normal body functions and processes. Vitamins are either water-soluble (e.g. the B vitamins and vitamin C) or fat-soluble (e.g. vitamins A, D, E and K). Essential minerals include iron, iodine, zinc, calcium, and a large number of others.

Micronutrients are found in different amounts in different foods. Some micronutrients are widely available in a range of foods. Others, such as vitamin C, may be found only in certain types of food. A deficiency of a particular micronutrient is more common when it is only found in a limited range of foods and these are not available to the whole population.

Micronutrients can be categorized as either Type 1 or Type 2 nutrients.

Type 1 nutrient deficiencies result in specific deficiency diseases, do not always affect growth, but will affect metabolism and immune competence before signs are apparent. This category of nutrients includes vitamins A, B1, B2, B3, B6, B12, C, D, and folic acid, as well as iron, calcium, copper, iodine, and selenium.

Type 2 nutrient deficiencies do not show specific clinical signs. They affect metabolic processes and result in growth failure, wasting, increased risk of oedema, and lowered immune response. This category of nutrients includes sulphur, potassium, sodium, magnesium, zinc, phosphorus, water, essential amino acids, and nitrogen deficiencies.

Table 3 lists nine of the most important micronutrients, their functions, sources, and signs of deficiencies. Bear in mind that there are also other micronutrients (e.g. selenium and the others listed above) that are extremely important for human nutrition, but these nine are considered to be of particular importance in an emergency context.

The micronutrient requirements of an individual depend on age and sex. Nutrient requirements may also increase during critical period of rapid growth and development (pregnancy, lactation, infancy and early childhood) as well as during certain illnesses and diseases (such as malaria, diarrhoea, tuberculosis).

Annex 1 contains tables of vitamin and mineral requirements recommended by the World Health Organisation (WHO) and the Food and Agricultural Organisation (FAO) for populations.

While we are usually concerned about people not receiving an adequate amount of micronutrients in their diet, it should not be forgotten that there is a risk of toxicity with excessive intakes of some micronutrients. For example, a high intake of vitamin A is especially dangerous for pregnant women as dam-

age to the growing baby can occur. For this reason, high dose supplements of vitamin A are not usually given to pregnant women unless they are exhibiting clinical sign of deficiency (see module 14).

Approaches to the assessment of micronutrient deficiencies

There are two main approaches to assessing micronutrient deficiencies in emergencies, indirect and direct assessment.

- **Indirect assessment** involves the estimation of nutrient intakes at a population level and extrapolating from this the risk of deficiency and the likely prevalence (rate) and public health seriousness of MDD.
- **Direct assessment** involves the measurement of actual clinical or sub-clinical deficiency in individuals and then using that information to give a population estimate of the prevalence of the MDD.

**Indirect Assessment**

The indirect assessment approach involves two stages. Firstly, the dietary intake of the population of concern needs to be measured or estimated and, secondly, this intake has to be compared with the nutrient requirements of the population.

Nutrient intake values (NIV) provide guidance about the nutrient intakes that healthy individuals require. Countries may publish different NIV and there may be large differences in their values.

The NIVs that are currently recommended by WHO and FAO are called Reference Nutrient Intakes (RNI). These RNI were published in 2004 and are given in the table in Annex 1. It is important to note that older WHO recommendations for emergency affected populations, called Safe Levels of Intake (SLI), are still sometimes used for calculating nutrient requirements. Using these will give you somewhat different requirement figures so it is important that this is borne in mind.

To obtain population nutrient requirements, assumptions have to be made about the demographic profile of the population, the bioavailability of nutrients within the diet, the energy requirement of the population, and allowances made for population health status.

Assessing these factors in emergencies is not easy and usually impossible in the early stages of the emergency. The use of the population planning figures in indirect assessment of the risk of micronutrient deficiencies is therefore usually essential. Table 4 gives the planning figures for a general food ration that are designed to meet the needs of a population according to Sphere. This planning figure should be revised as necessary based on an assessment of the demographic structure, activity level, ambient temperature, and health status of the population (see module 11 for details).
Micronutrient malnutrition

### Table 3: Functions, sources, and signs of deficiency for selected micronutrients

<table>
<thead>
<tr>
<th>Vitamin A</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Function</strong></td>
</tr>
</tbody>
</table>
| **Forms and measurement units** | Vitamin A is present in food in two forms:  
- Preformed vitamin A (retinol) contained in foods of animal origin  
- Provitamin A carotenoids (e.g. beta-carotene) contained in plant foods  
Human nutritional requirements are usually expressed as µg of retinol equivalents (RE). Vitamin A in supplement capsules is measured in international units (IU).  
1.0 µg RE = 3.3 IU |
| **Sources** | Retinol is chiefly found in dairy products, liver and some fatty fish. Carotenes are found in yellow and red fruits and vegetables, and in green leafy vegetables, especially the green outer leaves. Vitamin A is absent in vegetable oils with the exception of fortified margarines and red palm oil which contain provitamin A. |
| **Effects of storage and preparation** | Both retinol and carotene are stable to ordinary cooking methods though some losses may occur at temperatures above 100°C as when butter or palm oil is used for frying. Vitamin A is sensitive to oxidation, so foods that are dried in the sun lose much of their vitamin A potency. Vitamin A-rich foods should be stored out of direct sunlight. |

| **Signs of deficiency** | Vitamin A deficiency results in xerophthalmia, which affects the eyes. The main signs in order of severity are:  
- Night blindness (XN)  
- Bitot’s spots (X1B) Foamy accumulations on the conjunctiva (inner eyelids), that often appear near the outer edge of the iris.  
- Corneal xerosis (X2) Dryness, dullness or clouding (milky appearance) of the cornea.  
- Keratomalacia (X3) Softening and ulceration of the cornea. This is sometimes followed by perforation of the cornea, which leads to the loss of eye contents and permanent blindness. Ulceration and perforation may occur alarmingly fast (within a matter of hours).  
The letters and numbers in brackets, e.g. X1B, are the codes for the different forms of xerophthalmia.  
Vitamin A deficiency in children is also associated with an increased risk and severity of morbidity and increased risk of mortality. |
| **At risk groups** | Vitamin A deficiency occurs widely in developing countries with the highest prevalence rates in the regions of South East Asia and Africa. Children suffering from measles, diarrhoea, respiratory infections, chickenpox and other severe infections are at increased risk of vitamin A deficiency. |
| **Effects of high intakes/toxicity** | Vitamin A toxicity can be classified into acute, chronic or teratogenic:  
- Acute toxicity results from one or several very large doses of vitamin A. The signs (vomiting, diarrhoea, bulging fontanel in children, headaches) usually disappear after a few days.  
- Chronic toxicity occurs with recurrent excessive intakes over a period of months to years of excessive doses of vitamin A.  
- Teratogenic toxicity in pregnant women may lead to foetal loss, and birth defects. Women who are or may become pregnant should not consume more than 3,000 µg RE per day. |
### Micronutrient malnutrition

**Function**  
Thiamine is a water-soluble vitamin that functions as a coenzyme in the metabolism of carbohydrates and branched-chain amino acids.

**Forms and measurement units**  
Thiamine (can also be spelt Thiamin) exists in one main form and human nutritional requirements are usually measured in milligrams (mg).

**Sources**  
Thiamine is widely distributed in animal and plant tissues. The only rich sources, however, are liver, yeast and legumes.

**Effects of storage and preparation**  
Large losses of thiamine occur during milling or pounding when the outer layer of cereals is lost. Parboiling rice prior to milling reduces losses as thiamine is driven into the interior of the grain. There are losses when cooking water is discarded.

### Signs of deficiency

Thiamine deficiency results in beriberi. Four forms of beriberi that are commonly due to low intake of vitamin B1 in developing countries are described:

1. **Wet beriberi:**
   - Anorexia (loss of appetite) and ill-defined malaise
   - Tenderness in the calf muscles and 'pins and needles'
   - Oedema spreading from legs to the face and trunk
   - Restlessness and breathlessness with rapid pulse and palpitations

2. **Dry beriberi:**
   - Polyneuropathy (general dysfunction of the nervous system) with loss of feeling in the feet and diminished touch sensation
   - Muscles become progressively wasted and weak, and walking becomes difficult

3. **Infantile acute cardiac beriberi:**
   - Peak prevalence in breast-fed babies of 1-3 months of age.
   - Colic-like symptoms with screaming bouts, restlessness, anorexia and vomiting
   - Oedema
   - Breathlessness with signs of heart failure and increased pulse rate
   - Heart failure eventually leads to death

4. **Aphonic beriberi:**
   - Peak prevalence in 4-6 month old children. Voice changes with a cry that becomes more and more hoarse until no sound at all is produced.
   - Restlessness and breathlessness, Oedema

Thiamine deficiency also results in Wernicke-Korsakoff syndrome, a condition frequently associated with chronic alcoholism.

**At risk groups**  
Populations who consume non-parboiled polished rice as a staple are at risk. This includes breastfed babies whose mothers are eating a deficient diet. Those at risk also include those who consume diets rich in anti-thiamine factors, such as sulphites (added in food processing), raw fish and shellfish, and betel nuts.

**Effects of high intakes/toxicity**  
Thiamine has a low toxicity and there are no established upper limits for intake.

---

**Table 3: Functions, sources, and signs of deficiency for selected micronutrients (continued)**

<table>
<thead>
<tr>
<th>Function</th>
<th>Forms and measurement units</th>
<th>Sources</th>
<th>Effects of storage and preparation</th>
</tr>
</thead>
<tbody>
<tr>
<td>Thiamine</td>
<td>Thiamine (can also be spelt Thiamin) exists in one main form and human nutritional requirements are usually measured in milligrams (mg)</td>
<td>Thiamine is widely distributed in animal and plant tissues. The only rich sources, however, are liver, yeast and legumes.</td>
<td>Large losses of thiamine occur during milling or pounding when the outer layer of cereals is lost. Parboiling rice prior to milling reduces losses as thiamine is driven into the interior of the grain. There are losses when cooking water is discarded.</td>
</tr>
</tbody>
</table>

---

**Vitamin B1 (Thiamine)**
### Table 3: Functions, sources, and signs of deficiency for selected micronutrients (continued)

<table>
<thead>
<tr>
<th>Function</th>
<th>Forms and measurement units</th>
<th>Sources</th>
<th>Effects of storage and preparation</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Riboflavin</strong>&lt;br&gt;<strong>Vitamin B2</strong>&lt;br&gt;(Riboflavin)</td>
<td>Riboflavin exists in one main form and human nutritional requirements are usually measured in milligrams (mg)</td>
<td>Riboflavin is widely distributed in food but is in low levels in most foods that are not of animal origin. Rich sources include dairy products, eggs, lean meats, and legumes.</td>
<td>Riboflavin is heat stable but can be leached out of food during cooking and is sensitive to light and alkaline solutions.</td>
</tr>
<tr>
<td><strong>Signs of deficiency</strong></td>
<td><strong>At risk groups</strong></td>
<td><strong>Effects of high intakes/toxicity</strong></td>
<td></td>
</tr>
<tr>
<td>Riboflavin deficiency leads to ariboflavinosis, a deficiency disease characterised by angular stomatitis. Angular stomatitis affects the corners of the mouth which can become split or cracked. The lesions may become infected with pathogens such as candida albicans and have a whitish appearance. Cheilosis, scaling and cracking of the surface of the lips may be seen. Glossitis, inflammation or swelling of the tongue is also sometimes reported.</td>
<td>Populations dependent on rice as a staple. Ariboflavinosis is found extensively in south Asia as well as in parts of Africa. Those who are at risk have a limited availability of food in general and a low consumption of dairy products.</td>
<td>Riboflavin is well tolerated and has a very low toxicity.</td>
<td></td>
</tr>
</tbody>
</table>
### Function
Niacin is water-soluble and plays a central role in the utilization of food energy. It is also known as vitamin PP (pellagra preventative factor).

### Forms and measurement units
Niacin exists in the forms of nicotinic acid and nicotinamide. It can be synthesized from the amino acid tryptophan. On average, 1 mg of niacin is derived from 60 mg of dietary tryptophan. Niacin is usually measured as milligrams (mg) of preformed niacin, or as mg Niacin Equivalents (NE), which includes the niacin that can be made by the body from tryptophan. ANE are Available Niacin Equivalents which allows for the fact that niacin from cereal grains such as maize has a low biological availability.

### Sources
Niacin is widely distributed in plant and animal foods, but only in small amounts, except in meat (especially offal), fish, wholemeal cereals and pulses.

### Effects of storage and preparation
Cooking causes little actual destruction of niacin but considerable amounts may be lost in the cooking water and 'drippings' from cooked meat if these are discarded.

### Signs of deficiency
Niacin deficiency results in pellagra, which affects the skin, gastro-intestinal tract and nervous systems. For this reason, it is sometimes called the disease of the 3Ds: dermatitis, diarrhoea and dementia:
- Dermatitis develops as redness and itching on areas of the skin exposed to sunlight
- The redness develops into a distinctive ‘crazy pavement’ pattern and is symmetrical and bilateral.
- Where dermatitis affects the neck, it is sometimes termed ‘Casal’s necklace’
- A distinctive ‘butterfly sign’ around the nose and eyes is sometimes seen
- Complaints of the digestive system included diarrhoea, nausea and sometimes constipation
- Disturbances of the nervous system include insomnia, anxiety weakness, tremor, depression and irritability
- Dementia or delirium is sometimes seen

Pellagra may be fatal if not treated, the 4th D being death.

### At risk groups
Populations, who consume maize as their staple without processing the maize with alkali to release niacin, are at risk of developing pellagra.

### Effects of high intakes/toxicity
High doses of nicotinic acid can cause vasodilatation and flushing and gastrointestinal effects such as dyspepsia, diarrhoea and constipation.

Long term, very high doses (3-9g per day), may result in hepatotoxicity.

---

**Table 3: Functions, sources, and signs of deficiency for selected micronutrients (continued)**

<table>
<thead>
<tr>
<th>Vitamin B3 (Niacin)</th>
<th>Function</th>
<th>Forms and measurement units</th>
<th>Sources</th>
<th>Effects of storage and preparation</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Niacin is water-soluble and plays a central role in the utilization of food energy. It is also known as vitamin PP (pellagra preventative factor).</td>
<td>Niacin exists in the forms of nicotinic acid and nicotinamide. It can be synthesized from the amino acid tryptophan. On average, 1 mg of niacin is derived from 60 mg of dietary tryptophan. Niacin is usually measured as milligrams (mg) of preformed niacin, or as mg Niacin Equivalents (NE), which includes the niacin that can be made by the body from tryptophan. ANE are Available Niacin Equivalents which allows for the fact that niacin from cereal grains such as maize has a low biological availability.</td>
<td>Niacin is widely distributed in plant and animal foods, but only in small amounts, except in meat (especially offal), fish, wholemeal cereals and pulses.</td>
<td>Cooking causes little actual destruction of niacin but considerable amounts may be lost in the cooking water and 'drippings' from cooked meat if these are discarded.</td>
</tr>
<tr>
<td>Signs of deficiency</td>
<td>Pellagra may be fatal if not treated, the 4th D being death.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>At risk groups</td>
<td>Populations, who consume maize as their staple without processing the maize with alkali to release niacin, are at risk of developing pellagra. Processing maize with alkali is commonly practiced in South America but is rarely done in Africa, where pellagra is endemic. Where niacin rich foods, such as peanuts, have not been provided in emergency food rations pellagra has occurred. Adults are at higher risk than children and women more than men.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Effects of high intakes/toxicity</td>
<td>High doses of nicotinic acid can cause vasodilatation and flushing and gastrointestinal effects such as dyspepsia, diarrhoea and constipation. Long term, very high doses (3-9g per day), may result in hepatotoxicity.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Table 3 (continued)</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
### Vitamin C

Vitamin C is water-soluble and plays a crucial role in the maintenance of connective tissue, supports immune function, and promotes wound healing. It also enhances the absorption of iron in the gut.

**Functions:**
- Supports immune function
- Maintains connective tissue
- Promotes wound healing
- Enhances iron absorption

**Sources:**
Vitamin C is widely distributed in plant and animal foods and is found in high concentrations in fruits and vegetables, e.g., guava and citrus fruit.

**Effects of storage and preparation:**
Vitamin C is not very stable and may be oxidised during food storage, preparation, and cooking.

**Forms and measurement units:**
Vitamin C is often called ascorbic acid. However, vitamin C has two chemical forms: ascorbic acid and dehydroascorbic acid.

**Measurement units:**
Human nutritional requirements are usually expressed as mg per person per day.

### Signs of deficiency

Clinical vitamin C deficiency results in scurvy. Classic signs include:
- Lack of energy, weakness, irritability, and weight loss
- Swollen and bleeding gums
- Perifollicular haemorrhages
- Bruising
- Skeletal changes in children

If left untreated, Scurvy can be fatal.

**At risk groups:**
- Populations with a low intake of fresh fruit and vegetables
- In food aid dependent populations fortified blended foods may be the only source of vitamin C.

**Effects of high intakes/toxicity:**
- Very high doses (over 2000mg in adults) may result in nausea and diarrhoea, interfere with the antioxidant-proxidant balance in the body, and, in patients with thalassemia or hemochromatosis, promote iron overload.
### Vitamin D

- **Function:** Vitamin D is fat-soluble and its active form is involved in calcium homeostasis and bone mineralisation.

- **Forms and measurement units:** Vitamin D is found in two forms:
  - Ergocalciferol (vitamin D2)
  - Cholecalciferol (vitamin D3)
  Cholecalciferol is the form naturally made in the human body. Requirements for Vitamin D are usually expressed as µg per person per day.

- **Sources:** Vitamin D is mainly synthesized in the body when the skin is exposed to sunlight. Other natural dietary sources that may be important include salmon, sardines, tuna, egg, fish liver oil, mushroom and dairy products.

- **Effects of storage and preparation:** Storage, processing and preparation have no adverse effects on vitamin D content.

#### Signs of deficiency

- **Vitamin D deficiency results in rickets, a deficiency disease that affects young children. Typical signs include:**
  - Delayed closure of fontanelles
  - Swollen wrists and ankles
  - Squared head caused by bossing of frontal bone structure
  - Swelling of the ends of the ribs (‘rachitic rosary’)
  - Decreased muscle tone
  - Spinal deformity

- **Severe signs include:**
  - Spontaneous fractures
  - Bowing of legs
  - Tetany (twitching in feet and hands) and convulsions

- **Rachitic children show reduced bone growth, are anaemic, and prone to respiratory infections. Rickets may also be caused by calcium deficiency.**

- **At risk groups:** Rickets is endemic in most Middle Eastern countries in a band going from Morocco to Pakistan and can occur as far south as Ethiopia. It is also common in parts of eastern Europe. Lack of exposure to the sun in combination with a diet low in preformed vitamin D and high in phytic acid (e.g. bread) can cause rickets. Populations living in desert areas where atmospheric dust acts as a filter for ultra-violet light are susceptible, particularly when people stay inside to avoid the heat of the day and wear extensive clothing. Populations who are forced to remain inside due to shelling or fighting are also at risk.

- **Effects of high intakes/toxicity:** Infants are most at risk of developing hypervitaminosis D. Hypercalcaemia is the main adverse affect and may result from doses above 45µg per day.
Iron has three major roles in the body. Firstly, it is necessary for the synthesis of haemoglobin (Hb), which carries oxygen to the body’s cells and transports carbon dioxide from the tissues to the lungs. Secondly, it is a component of myoglobin (a muscle protein), and thirdly it is required for the functioning of many enzymes.

<table>
<thead>
<tr>
<th>Function</th>
<th>Forms and measurement units</th>
<th>Sources</th>
<th>Effects of storage and preparation</th>
</tr>
</thead>
<tbody>
<tr>
<td>Iron</td>
<td>Iron is a chemical element and is found in two forms in food: (i) Haem iron: Found in animal source foods bound to haem protein in blood and muscle. (ii) Non-haem iron: Found mainly in plant foods. Human nutritional requirements are usually expressed as milligrams (mg) per day. The chemical symbol for iron is Fe and it exists in two ionic forms, as ferrous (Fe²⁺) and ferric (Fe³⁺) ions.</td>
<td>Meat, cereals, vegetables and fruit all contain iron, but haem iron is much more easily absorbed than non-haem iron. Consuming vitamin C at the same time will increase absorption of iron. Eating phytate rich foods such as chapattis, or drinking tea which contains poly-phenols, will decrease absorption.</td>
<td>Iron is stable during food preparation.</td>
</tr>
</tbody>
</table>

**Signs of deficiency**

Lack of iron eventually results in iron-deficiency anaemia. Typical signs are:
- Pale conjunctivae (inner eyelid), nail beds, gums, tongue, lips and skin
- Tiredness
- Headaches
- Breathlessness

Women with severe anaemia carry a high risk of complications during childbirth.

Iron deficiency during infancy and early childhood also leads to impaired cognitive development. Economic productivity and educational achievement in populations is reduced by iron deficiency anaemia.

**At risk groups**

At risk groups are:
- Women of child-bearing age (because of blood loss through menstruation)
- Pregnant and breastfeeding women (because of increased iron requirements)
- Babies exclusively breastfed beyond the age of 6 months (because iron in breast milk is inadequate)
- Babies given cow’s milk (because of intestinal blood losses)
- Weaning-age children (because of inappropriate weaning diets)
- Regions where malaria and intestinal parasitic infestation are prevalent are at risk.

**Effects of high intakes/toxicity**

The acute toxic dose in infants is approximately 20mg per kg body weight and the lethal dose is about 200-300mg per kg. In adults, a 100g dose of iron is lethal.
### Iodine

**Function**

Iodine is an essential constituent of hormones produced by the thyroid gland in the neck. In the foetus, iodine is necessary for the development of the nervous system.

**Forms and measurement units**

Iodine is a chemical element. In fortified salt it is found as Potassium Iodate or Potassium Iodide.

Human nutritional requirements are usually expressed as µg per person per day.

The chemical symbol for iodine is I.

**Sources**

The level in the soil determines the iodine content of plants and animals. Areas where frequent flooding or drainage has leached iodine from the environment are prone to iodine deficiency. The richest natural source of iodine is seafood.

**Effects of storage and preparation**

Cooking reduces the iodine content, with about half being lost during boiling but only about 20% being lost during frying or grilling. Iodised salt will lose its iodine if left uncovered or exposed to heat.

**Signs of deficiency**

Iodine deficiency causes a range of abnormalities including goitre (swelling of the thyroid gland in the neck) and cretinism, which occurs in the offspring of women with severe deficiency.

- **Goitre:**
  - Grade 0 No palpable (can’t feel) or visibly enlarged thyroid
  - Grade 1 A palpable but not visibly enlarged thyroid with the neck in a normal position
  - Grade 2 A palpable and visibly enlarged thyroid with the neck in a normal position

- **Cretinism:**
  - There are 2 types of cretinism
    - Neurological cretinism:
      - Mental deficiency
      - Deaf mutism
      - Spasticity
      - Ataxia (lack of muscular coordination)
    - Hypothyroid or myxoedematous cretinism:
      - Dwarfism
      - Hypothyroidism (small thyroid gland)

**At risk groups**

Goitre is endemic in many mountainous areas of Europe, Asia, the Americas and Africa where there is limited access to seafood or iodised salt. Goitre is also associated with the consumption of goitrogenic foods such as cassava. The prevalence of goitre increases with age and reaches a peak during adolescence. Goitre tends to affect girls more than boys and women more than men because of increased activity of the thyroid gland during pregnancy.

**Effects of high intakes/toxicity**

High iodine intakes can cause toxic modular goitre and hyperthyroidism. Iodine induced hyperthyroidism (IIH) may be a particular problem in a population that has been previously deficient and has high levels of iodine introduced into their diet.

<table>
<thead>
<tr>
<th>Function</th>
<th>Forms and measurement units</th>
<th>Sources</th>
<th>Effects of storage and preparation</th>
</tr>
</thead>
<tbody>
<tr>
<td>Iodine</td>
<td>Iodine is a chemical element. In fortified salt it is found as Potassium Iodate or Potassium Iodide. Human nutritional requirements are usually expressed as µg per person per day. The chemical symbol for iodine is I.</td>
<td>The level in the soil determines the iodine content of plants and animals. Areas where frequent flooding or drainage has leached iodine from the environment are prone to iodine deficiency. The richest natural source of iodine is seafood.</td>
<td>Cooking reduces the iodine content, with about half being lost during boiling but only about 20% being lost during frying or grilling. Iodised salt will lose its iodine if left uncovered or exposed to heat.</td>
</tr>
<tr>
<td>Function</td>
<td>Forms and measurement units</td>
<td>Sources</td>
<td>Effects of storage and preparation</td>
</tr>
<tr>
<td>----------</td>
<td>-----------------------------</td>
<td>---------</td>
<td>-----------------------------------</td>
</tr>
<tr>
<td>Zinc is an essential mineral that is important in immunity and growth</td>
<td>Zinc is an element that is found in various compounds. Human nutritional requirements are usually expressed as mg per person per day. The chemical symbol for zinc is Zn and it occurs as a divalent ion, Zn²⁺.</td>
<td>Zinc is found in a wide variety of foods with rich sources including red meat, whole grains, eggs and nuts.</td>
<td>As zinc is not a labile element and is retained during most forms of food storage, processing and cooking.</td>
</tr>
</tbody>
</table>

### Signs of deficiency

Zinc deficiency is associated with non-specific signs such as growth failure, diarrhoea, and skin lesions. Dwarfism and hypogonadism have been shown to result from deficiency.

Assessment of zinc status in populations and individuals remains very difficult. Indicators of zinc deficiency recommended by the International Zinc Nutrition Consultative Group include: the prevalence of serum zinc concentration less than the age/sex/time of day-specific cut-offs; the prevalence (or probability) of zinc intakes below the appropriate estimated average requirement (EAR); and the presence of a low height-for-age in 20% or more of the population.

### At risk groups

- Populations with low diet diversity and diets high in fibre and/or phytate (e.g. vegetarians) are at risk of deficiency. Sub-groups at particular risk are infants, adolescents and pregnant women.
- Patients with genetic diseases such as acrodermatitis enteropathica and sickle cell anaemia are at special risk of zinc deficiency.

### Effects of high intakes/toxicity

- High doses of elemental zinc ranging from 100 to 150mg/day for prolonged periods interferes with copper metabolism and causes low blood copper levels, red blood cell microcytosis, neutropenia, and impaired immunity. Ingesting larger amounts (200 to 800mg/day), e.g. by consuming acidic food or drink from a galvanized (zinc-coated) container, can cause anorexia, vomiting, and diarrhoea.
Micronutrient malnutrition

The micronutrient content of food aid rations

The micronutrient content of general rations distributed in many food aid operations has been the subject of criticism for a number of years. Recommended rations generally include a cereal, pulses, oil, salt and multi-micronutrient fortified blended food.

Fortified blended food has been added to general rations since the mid-nineties to improve its micronutrient content. It is also recommended by the United Nations High Commissioner for Refugees (UNHCR) and other technical agencies that salt is fortified with iodine, oil with vitamin A and D and wheat and maize flour with multi-micronutrients. However, analysis of the micronutrient content of standard rations still reveals the presence of deficiencies in micronutrients.

This problem persists for a number of reasons. Fortification of the staple cereal in food aid rations is still uncommon and, where food fortification does happen, the micronutrient mix that is added is often not appropriately designed to fill the nutrient gaps that exist. Where fortified blended food is included in general rations it is often included either in low quantity or quality and may be inadequate to bring the ration up to standard. Lastly, rations are often supplied in the absence of any complementary food items such as fresh vegetables or fruit.

A memorandum of understanding (MOU) exists between the World Food Programme (WFP) and UNHCR that guides food aid policy in refugee operations. This MOU requires UNHCR to supply complementary food items where needed. The MOU was agreed in 2002 and is likely to be revised during 2011.

A MOU (1996) also exists between WFP and UNICEF which includes the objectives to “prevent famine-related deaths and malnutrition including micronutrient deficiencies” and ensure “the provision of a food basket that meets the assessed requirement and is nutritionally balanced and culturally acceptable”.

Despite these agreements between the lead UN agencies, logistic and financial challenges mean that basic rations are limited, complementary food items are often not supplied, and rations may remain nutritionally inadequate. To illustrate the problem two rations, recommended in the WFP Food and Nutrition Handbook (2005), are analysed in table 5. Both show severe deficiencies of calcium and riboflavin. The maize based ration is also deficient in vitamin C.

Table 4: Current standards for population nutritional requirements – to be used for planning purposes in the initial stage of an emergency

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Minimum Population Requirements$^3,^4</th>
</tr>
</thead>
<tbody>
<tr>
<td>Energy</td>
<td>2,100 kcal</td>
</tr>
<tr>
<td>Protein</td>
<td>53g (10% of total energy)</td>
</tr>
<tr>
<td>Fat</td>
<td>40g (17% of total energy)</td>
</tr>
<tr>
<td>Vitamin A</td>
<td>550µg RAE</td>
</tr>
<tr>
<td>Vitamin D</td>
<td>6.1µg</td>
</tr>
<tr>
<td>Vitamin E</td>
<td>8.0mg alpha-TE</td>
</tr>
<tr>
<td>Vitamin K</td>
<td>48.2µg</td>
</tr>
<tr>
<td>Vitamin B1 (Thiamin)</td>
<td>1.1mg</td>
</tr>
<tr>
<td>Vitamin B2 (Riboflavin)</td>
<td>1.1mg</td>
</tr>
<tr>
<td>Vitamin B3 (Niacin)</td>
<td>13.8mg NE</td>
</tr>
<tr>
<td>Vitamin B6 (Pyridoxine)</td>
<td>1.2mg</td>
</tr>
<tr>
<td>Vitamin B12 (Cobalamin)</td>
<td>2.2µg</td>
</tr>
<tr>
<td>Folate</td>
<td>363µg DFE</td>
</tr>
<tr>
<td>Pantothenate</td>
<td>4.6mg</td>
</tr>
<tr>
<td>Vitamin C</td>
<td>41.6mg</td>
</tr>
<tr>
<td>Iron</td>
<td>32mg</td>
</tr>
<tr>
<td>Iodine</td>
<td>138µg</td>
</tr>
<tr>
<td>Zinc</td>
<td>12.4mg</td>
</tr>
<tr>
<td>Copper</td>
<td>1.1mg</td>
</tr>
<tr>
<td>Selenium</td>
<td>27.6µg</td>
</tr>
<tr>
<td>Calcium</td>
<td>989mg</td>
</tr>
<tr>
<td>Magnesium</td>
<td>201mg</td>
</tr>
</tbody>
</table>


$^3$ Alpha-TE – alpha-tocopherol equivalents

$^4$ RAE – retinol activity equivalents

$^5$ NE – niacin equivalents

$^6$ DFE – dietary folate equivalents

Expressed as reference nutrient intakes (RNI) for all nutrients except energy and copper.

Note that NutVal 2006 and other software tools currently use different population requirement values but future versions are likely to incorporate the values given in table 4.
Table 5: Examples of typical general rations and micronutrient deficiencies

<table>
<thead>
<tr>
<th>Ration type</th>
<th>Energy Kcal</th>
<th>Protein g</th>
<th>Fat g</th>
<th>Calcium mg</th>
<th>Iron mg</th>
<th>Iodine µg</th>
<th>Vitamin A µg RE</th>
<th>Thiamine mg</th>
<th>Riboflavin mg</th>
<th>Niacin mg</th>
<th>Vitamin C mg</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maize-based</td>
<td>99</td>
<td>116</td>
<td>112</td>
<td>45</td>
<td>101</td>
<td>201</td>
<td>95</td>
<td>229</td>
<td>92</td>
<td>126</td>
<td>88</td>
</tr>
<tr>
<td>Rice-based</td>
<td>100</td>
<td>117</td>
<td>77</td>
<td>38</td>
<td>97</td>
<td>201</td>
<td>97</td>
<td>116</td>
<td>50</td>
<td>226</td>
<td>110</td>
</tr>
</tbody>
</table>

Nutrient Adequacy (%)

Monitoring ration contents and dietary intakes

Even if a general food ration is correctly designed to meet nutrient requirements, the ration that is actually received and consumed by the population may differ for several reasons:

- The ration actually distributed on a particular distribution cycle might differ from the planned one for logistical reasons. For example, some items might be missing and be replaced (or not) by others.
- At the distribution point, problems in distribution procedures might mean that people do not receive the intended quantities of the planned ration.
- Food rations are often not entirely used for consumption but may be sold or exchanged for different purposes such as milling cereals, buying fresh foods and condiments to diversify the diet, buying essential non food items. This might be difficult to quantify with precision.
- The population might consume other foods in addition to the general ration.
- The size and structure of the beneficiary population may change due to in or out migration, births, or mortality, making the planning figures obsolete.

Good data on the functioning of a food aid system is essential for monitoring the risk of MDD. See figure 1. Assuming that the ration has been planned and assessed to be adequate, the three components of a good food aid monitoring system will usually include:

1. monitoring of the food aid logistics chain and distribution process
2. on-site distribution monitoring (OSDM) also sometimes called food basket monitoring and
3. post-distribution monitoring (PDM) at the household and market level.

All of these stages are necessary for adequate indirect assessment of the risk of micronutrient malnutrition.

The aim of OSDM is to compare the food actually received by families with the planned ration and to follow-up on any shortfall reported. Protocols for OSDM are laid out in Medecin Sans Frontieres (MSF) and UNHCR Guidelines. It is good practice for the agency doing the OSDM to be organisationally separate from that involved in food distribution to avoid any conflict of interest that might arise. Criteria for the interpretation of OSDM data have been laid down by UNHCR. According to the UNHCR guidelines, the cut-offs for acceptable distributions are < 90 per cent or >110 per cent of the planned kcal/person/day. While this is a useful criterion, it takes no account of differences that may be found in the distribution of different commodities and the impact on the micronutrient sufficiency of the ration.


The nutrient adequacy was calculated using the NutVal 2006 spreadsheet calculator.
Case example 1: Inadequate general rations associated with persistent angular stomatitis in refugees in Bangladesh: 2003

Since 1978, refugees from Northern Rakhine State, Myanmar, have been living in camps in the Cox’s Bazar area of Bangladesh. Nutrition survey data was compiled in 2003 and showed that angular stomatitis, a clinical sign of ariboflavinosis, had been prevalent in children (6-59 months) since at least 1997. In 5 surveys conducted between 1997 and 2003 the prevalence of angular stomatitis varied from 7.0 to 12.6%, indicating chronic riboflavin deficiency.

Analysis of the on-site distribution survey (also called food basket monitoring) data showed that the general ration received during 2002 and the first half of 2003 contained an average of only 33% of the population requirement for riboflavin.

Despite the availability of this data no measures were taken at that time to improve the nutrient adequacy of the general ration. However, more recently micronutrient powders and other specialised food supplementation products have been piloted in these camps. See module 14 for more information on interventions for micronutrient malnutrition.

In these methods the survey subjects are asked whether they have consumed a specific food item or food group, typically within the last 24 hours or seven days. While it is not possible to calculate the actual quantities consumed, the diet diversity score or food variety score approach may be useful for understanding the sources of micronutrient-rich foods in the diet and for monitoring access to different foods over time.

When food aid is not intended to cover the full needs of the population, a significant amount of micronutrients might come from other sources of food. In this case, it might be difficult to find out what these other sources are and in what quantities they are being consumed.

When using indirect assessment for population subgroups, certain practical problems may occur. For example, although the RNI are given for different age and gender groups these may not always correspond to the groups that are being assessed.

A variety of software tools have been designed for calculating the nutrient content of food aid rations. The most well known include NutCalc, which was developed by EpiCentre for Action Contre le Faim, and NutVal, which was developed for UNHCR and WFP by the University College London Centre for International Health and Development. Other software products for the calculation of nutrient content exist but these tend not to be specialised for food aid operations.

NutVal 2006 is currently recommended by WFP and UNHCR for use in planning and monitoring food aid rations.

Exercises included in part 3 of this module demonstrate the use of manual calculation and NutVal software for working out the micronutrient composition of food aid rations.

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5 NutVal can be downloaded free of charge from http://www.ucl.ac.uk/cihd/
6 See INFOODS for a list of software products http://www.fao.org/infoods/software_en.stm
Figure 1: Monitoring points in a food aid system

![Monitoring points in a food aid system](image)

Anecdotal reports indicate that ration monitoring by itself is a rather blunt tool for predicting the risk of MDD outbreaks, partly because a population's access to alternative diets may be underestimated.

In contrast, examples of the chronic persistence of seriously deficient diets together with direct evidence of clinical deficiency are also found. For example, in refugee camps in Bangladesh, food aid rations have been deficient in riboflavin for years and there is an associated high prevalence of angular stomatitis – a clear clinical indicator of riboflavin deficiency. Clearly, the evidence from the indirect assessment of the risk of micronutrient deficiencies may not always be effective in producing the necessary changes in food aid programmes.

**Direct assessment: Measurement of micronutrient deficiencies in individuals and populations**

There are two main approaches that can be used in direct assessment of micronutrient deficiencies:

1. Clinical signs and symptoms
2. Biochemical testing

Each approach has potential advantages and disadvantages when considered for use in an emergency context.

**Clinical signs and symptoms**

Observation of clinical signs or the use of questionnaires to identify symptoms has the advantage of being non-invasive, usually low cost, and is often the most logistically feasible option in remote areas. Clinical signs continue to be used in nutrition surveys to try and obtain a prevalence measure of clinical deficiency. By definition, the use of clinical signs cannot tell us about the prevalence of sub-clinical deficiency and the detection of a clinical case usually represents the tip of the iceberg of the deficiency problem. See figure 2.

**Figure 2: Schematic representation of how clinical and sub-clinical micronutrient deficiency is distributed in a population**

![Schematic representation of how clinical and sub-clinical micronutrient deficiency is distributed in a population](image)

The percentage of women affected by pellagra and niacin deficiency is shown as an example. This data was collected during a survey in the Kuito area of central Angola in 2004.7

---

Sensitivity is the ability of a test method to detect cases of a disease in people who do actually have the disease. Specificity is the ability of a test method to show a negative result in people without the disease.

An important distinction is between the use of clinical signs and symptoms. Clinical signs are pathological changes that can be observed by the surveyor or medical practitioner. The subject may or may not be aware of the presence of clinical signs. Symptoms are changes that are apparent to the patient or subject but may not always be observable by others. Therefore, in survey work clinical signs rather than symptoms are almost always used. The use of carer or self reported night blindness, as an indicator of vitamin A deficiency, is one notable exception.

While clinical signs are very useful they are, with a few exceptions, often quite non-specific. Goitre is a good example of a specific clinical sign of iodine deficiency but even then, goitre may actually result from iodine excess or some other disease process, rather than iodine deficiency. Angular stomatitis is often considered as a specific sign for riboflavin deficiency but in fact is associated with at least three nutrient deficiencies (riboflavin, vitamin B6 and zinc). Nonetheless, the sensitivity and specificity is adequate to make such signs extremely useful for inclusion in surveys.

Clinical signs are often used in outbreak investigations such as of scurvy in Afghanistan and pellagra in Angola. Nutrition surveys quite frequently report the use of clinical signs in assessment of deficiencies. Recent examples include surveys of goitre in Ivory Coast, and Bitot’s Spots for vitamin A deficiency in Darfur.

Training staff in correct diagnosis of clinical signs is sometimes challenging and the use of medically qualified staff is recommended whenever possible.

When conducting surveys of micronutrient deficiency diseases, a clear and simple case definition is essential and the ability of the survey staff to reliably identity cases should be assessed. For example, pellagra can be assessed using the case definition ‘presence of bilateral, symmetrical dermatitis on one or more sun exposed areas of the skin’. Different degrees of vitamin A deficiency in young children can be assessed using the case definitions ‘presence of night blindness’ ‘presence of Bitot’s spots’ ‘presence of corneal xerosis, ulceration or keratomalacia’ ‘presence of corneal scars’.

Careful training is essential and where rare conditions are being surveyed it is advisable for the survey supervisor to revisit all suspected cases to confirm the diagnosis. It may be the case that an adequate case definition cannot be established with the use of clinical signs by themselves and cut-off values from biochemical testing may form an important part or the whole of the case definition.

Biochemical tests

Biochemical tests have the advantage of providing objective measures of micronutrient status. A classification of the different types of biochemical tests is given in box 2.

The collection of biological samples for testing often presents logistic, staff training, cold chain, and sometimes, acceptability challenges. Biochemical measurements are also not always as clear-cut, i.e. as sensitive and specific, as might be imagined. Individuals have a wide range of normal values and there are large differences between the average values of different healthy individuals. There also may be variations according to the time of day the sample is collected.

Angular stomatitis is a clinical sign of riboflavin deficiency. It has been measured in nutritional surveys of Bhutanese refugees living in Nepal camps for a number of years. A nutritional survey conducted in January 2007 found a prevalence of 1.0% (95% CI 0.4-2.3). The prevalence of this clinical sign had markedly decreased from about 40% in 2000. This may reflect improvements in the general ration due to the inclusion of blended food and other initiatives. However, the survey had been conducted during a different season to the previous one. This made interpretation difficult as the improvement may just reflect seasonal differences in food availability.


Night blindness is a clinical sign of vitamin A deficiency. A survey conducted in the eight most vulnerable areas of Bahjang district, Nepal, in December 2006 measured night blindness in children and their mothers. The reported prevalence was 0.5% in children and 15.4% in mothers. The public health significance of this indicator should be assessed in children (preferably between 24-71 months). The prevalence measured indicates a mild public health problem in this situation (see Annex 3 of this module).


Box 1: Examples of the use of clinical signs in surveys
Micronutrient malnutrition

Box 2: Types of biochemical tests for detecting nutritional deficiencies

1. Static measurements of nutrient under study in blood, urine, or other biological sample (e.g. serum retinol)
2. Measurement of a nutrient metabolite, (e.g. N-methylnicotinamide in urine as an indicator of Niacin status)
3. Biochemical functional test (e.g. enzyme activity in red blood cells for vitamins B1 and B2)
4. Presence of abnormal metabolites (e.g. homocysteine for folate deficiency)
5. Product of nutrient under study (e.g. haemoglobin concentration for iron status)
6. Load or saturation test (e.g. vitamin C in urine after consumption of a high dose tablet)
7. Other procedures (e.g. use of stable isotopes)


As with all assessment methods, care needs to be taken in interpreting results obtained at different times of the year. There may be normal fluctuations in micronutrient status due to the affects of the seasons on food availability and/or infections. For example, it has been shown that the vitamin A status of people in the Gambia varies depending on whether samples are collected during the wet or dry seasons.

Furthermore, different laboratories may produce results that do not agree well. Good quality assurance and quality control testing is essential and should always be considered when selecting a laboratory for sample testing.

We also need to be aware that a number of different biochemical tests may be available for the same micronutrient, and these may not necessarily give comparable answers. For example, iron status may be quantified by measuring a number of different components including serum ferritin, serum transferrin receptor, zinc protoporphyrin, and transferrin saturation. At the population level it may also be estimated from haemoglobin concentration. However, each of these measures is focused on a different part of the iron metabolic pathway so it should be no surprise that different estimates of deficiency may be obtained when using these different tests with the same samples. Again, standardisation of methodologies and cut-off values is essential to allow valid comparisons between surveys or studies.

Biochemical measurements might sometimes only give part of an answer. For example, low haemoglobin blood concentration indicates anaemia. However, anaemia might be related to iron deficiency or to infections, especially malaria or hookworm, which causes a reduction in haemoglobin blood concentration, or to inherited conditions such as sickle cell anaemia or thalassaemia.

Finally, for some of the micronutrients, published methods may prove very difficult to apply in field based surveys, e.g. because of contamination in trace element analysis or the requirement for extended sample collection time.

In conclusion, before embarking on an assessment involving biochemical testing it should be understood that the results obtained should not always be regarded as definitive, but they can provide an invaluable additional tool in reaching conclusions. Table 6 provides examples of recent studies where biochemical measurements have been taken. A summary of tests that may be considered for inclusion in surveys is included in Annex 2.

Challenge 1: Biochemical assessment in people with infections

When people have an infection, the body launches an acute phase response in which the levels of protein production change and the concentration of circulating nutrients in the blood is altered. This response may help the body in combating the infection and is a normal physiological response to inflammation. However, it does mean that if certain indicators of nutritional status are measured in a person with infection they will appear to have a worse nutritional status than they actually do. This applies in particular to serum retinol and ferritin, two popular indicators of vitamin A and iron status. Measurement of acute phase proteins, which are markers of inflammation, can allow for adjustment of the measured nutrient indicators, but there is not yet a widespread consensus on how adjustments should be applied.
Table 6: Recent examples of field studies using biochemical testing

<table>
<thead>
<tr>
<th>Survey or Study</th>
<th>Location</th>
<th>Nutrient</th>
<th>Test</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kassim et al. (2010)</td>
<td>Kenya – refugees from Somalia</td>
<td>Iodine</td>
<td>Urinary iodine excretion</td>
</tr>
<tr>
<td>Seal et al. (2006)</td>
<td>Angola – post conflict resident population</td>
<td>Niacin</td>
<td>Urine excretion of N-methyl nicotinamide and 2-pyridone</td>
</tr>
<tr>
<td>Bennett and Coninx (2005)</td>
<td>East Africa – prisoners</td>
<td>Vitamin C</td>
<td>Serum ascorbic acid</td>
</tr>
<tr>
<td>Seal et al. (2005)</td>
<td>Africa – refugees from various countries</td>
<td>Vitamin A and iron</td>
<td>Serum retinol, Haemoglobin and sTfR</td>
</tr>
<tr>
<td>Kemmer et al. (2003)</td>
<td>Thailand – refugees from Myanmar</td>
<td>Iron</td>
<td>Haemoglobin and zinc protoporphyrin</td>
</tr>
<tr>
<td>Blanck et al. (2002)</td>
<td>Nepal – refugees from Bhutan</td>
<td>Riboflavin</td>
<td>EGRAC</td>
</tr>
</tbody>
</table>

Before deciding to use biochemical sampling as a tool in nutritional surveys there are a number of important considerations to take into account. The points below do not comprise a manual for how-to-do-it but may help to indicate a few of the challenges and potential pitfalls.

- Employing the use of good training and technique, and following universal safety precautions helps to minimise the risk of cross-infection with pathogens such as HIV and Hepatitis B. Any potential benefits of conducting the survey need to be balanced against the risks to participants and staff. Survey participants need to be given full and honest information about the objectives and methods of the survey and informed consent must be obtained and documented.

- Selection of sampling method and equipment can greatly reduce the risk and discomfort for both parties. If at all possible, capillary blood collection should be used instead of venous sampling and the sample collected straight into a specialised tube with the appropriate anticoagulant or serum separator gel.

- Safety lancets with automatically self-retracting blades minimise the risk of needle stick injuries and makes reuse and cross-contamination impossible. If venous sampling is strictly necessary then vacuum loaded blood tubes can ease the collection process and a good quality, disposable, sharps collection box permits storage and transport of waste between survey sites.

- If surveys are being conducted at the household level then care must be taken not to contaminate any items with blood, remove any waste, and leave the house as it was found. While sticking plasters should be applied after any incisions it is good practice not to use ‘child-friendly’ plasters with pictures of animals or the like, as these may end up being popular and swappable items!

- Disposable or washable plastic cups should be used for urine collection and disposable plastic tubes for faecal samples. Medical plastic gloves for sample collectors often end up comprising the heaviest items in the survey supplies list and these and other items may need to be sourced from national or international suppliers a long way distant from the survey site. Good planning and use of a detailed inventory is essential!

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Micronutrient malnutrition

Selection of appropriate population groups and methods for surveys of micronutrient malnutrition

In some situations the careful documentation of individual case studies may be powerful and sufficient evidence to advocate for intervention, especially where the condition is rare, such as for scurvy or pellagra. However, quantification at the population level is often required.

In deciding on a method for assessment of a suspected micronutrient problem it is critical to select the appropriate population group for study. Table 6 gives guidance on which groups to select to gain the most useful indicator. This depends on the relative susceptibility of different age and gender groups and the availability of assessment methods.

The sample size required for micronutrient surveys is typically very large where clinical signs are used but a lot smaller where biochemical measurements are taken. This reflects the relative rarity of overt clinical cases compared to the more prevalent sub-clinical biochemical deficiency that is usually encountered.

Sampling methods may utilise a number of different techniques depending on the target population but cluster sampling using probability proportional to size will frequently be appropriate and may allow integration with a standard nutrition survey (see module 7 for more details about nutrition surveys). However, it is important to note that the population subgroup and the required sample size will usually be different than that required for a standard anthropometric nutrition survey.

Surveillance systems are an alternative to conducting surveys and if micronutrient deficiencies, assessed using either biochemical tests or clinical signs, are effectively integrated into a health information system, monitoring may be relatively low cost and reliable.

Conclusions

Tools for assessing micronutrient status in emergencies are available for both indirect and direct assessment approaches. However, there are a number of challenges that limit their implementation in the field and careful selection and use is required.

For indirect assessment, it is important to try and gain an understanding of the total dietary intake of micronutrients. For effective monitoring of the contribution provided by food aid it is essential to assess the planned ration, the delivery of the planned ration through the logistics chain, receipt of the ration through onsite distribution monitoring, and the use of the ration through post-distribution monitoring.

Direct assessment of micronutrient malnutrition depends on looking for clinical signs of deficiencies or taking a blood or urine sample for biochemical analysis.

Staff can be trained to recognise the common clinical signs of micronutrient deficiency disease by the use of photo-cards. This approach is relatively fast and has a low cost. However, clinical signs are not always specific.

Further improvements in field friendly techniques for the biochemical assessment of deficiencies are needed. With the exception of the HemoCue photometer, used for the measurement of haemoglobin in a finger prick blood sample, collection of biological samples for the analysis of micronutrients remains challenging. Whilst some techniques have been developed using dried blood spots, direct collection and storage of liquid serum and urine remain a more reliable method of sample collection. More work on sample collection and storage methods is required to make field surveys easier to conduct in remote locations.

Information on actual or potential micronutrient malnutrition should always be crosschecked against other available data to try and obtain the most accurate picture of what is happening.

Micronutrient malnutrition remains a major public health issue that is far from being eliminated.
Annex 1: Recommended nutrient intakes by population group


Recommended nutrient intakes[^6] – minerals

<table>
<thead>
<tr>
<th>Group</th>
<th>Calcium (mg/day)</th>
<th>Selenium (mg/day)</th>
<th>Magnesium (mg/day)</th>
<th>Zinc (mg/day)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td>High bio-availability</td>
<td>Moderate bio-availability</td>
</tr>
<tr>
<td>Infants</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>0-6 months</td>
<td>300[^d]</td>
<td>6</td>
<td>26[^d]</td>
<td>1.1[^d]</td>
</tr>
<tr>
<td>7-12 months</td>
<td>400[^g]</td>
<td>10</td>
<td>36[^h]</td>
<td>0.8[^d]</td>
</tr>
<tr>
<td>Children</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1-3 years</td>
<td>500</td>
<td>17</td>
<td>60</td>
<td>2.4</td>
</tr>
<tr>
<td>4-6 years</td>
<td>600</td>
<td>22</td>
<td>76</td>
<td>2.9</td>
</tr>
<tr>
<td>7-9 years</td>
<td>700</td>
<td>21</td>
<td>100</td>
<td>3.3</td>
</tr>
<tr>
<td>Adolescents</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Females 10-18 years</td>
<td>1300[^k]</td>
<td>26</td>
<td>220</td>
<td>4.3</td>
</tr>
<tr>
<td>Males 10-18 years</td>
<td>1300[^k]</td>
<td>32</td>
<td>230</td>
<td>5.1</td>
</tr>
<tr>
<td>Adults</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Females 19-50 years (premenopausal)</td>
<td>1000</td>
<td>26</td>
<td>220</td>
<td>3.0</td>
</tr>
<tr>
<td>Females 51-65 years (menopausal)</td>
<td>1300</td>
<td>26</td>
<td>220</td>
<td>3.0</td>
</tr>
<tr>
<td>Males 19-65 years</td>
<td>1000</td>
<td>34</td>
<td>260</td>
<td>4.2</td>
</tr>
<tr>
<td>Elderly</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Females 65+ years</td>
<td>1300</td>
<td>25</td>
<td>190</td>
<td>3.0</td>
</tr>
<tr>
<td>Males 65+ years</td>
<td>1300</td>
<td>33</td>
<td>224</td>
<td>4.2</td>
</tr>
<tr>
<td>Pregnant women</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>First trimester</td>
<td>m</td>
<td>m</td>
<td>220</td>
<td>3.4</td>
</tr>
<tr>
<td>Second trimester</td>
<td>m</td>
<td>28</td>
<td>220</td>
<td>4.2</td>
</tr>
<tr>
<td>Third trimester</td>
<td>1200</td>
<td>30</td>
<td>220</td>
<td>6.0</td>
</tr>
<tr>
<td>Lactating women</td>
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<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>0-3 months</td>
<td>1000</td>
<td>35</td>
<td>270</td>
<td>5.8</td>
</tr>
<tr>
<td>3-6 months</td>
<td>1000</td>
<td>35</td>
<td>270</td>
<td>5.3</td>
</tr>
<tr>
<td>7-12 months</td>
<td>1000</td>
<td>42</td>
<td>270</td>
<td>4.3</td>
</tr>
</tbody>
</table>

[^6]: Recommended nutrient intake (RNI) is the daily intake which meets the nutrient requirements of almost all (97.5%) apparently healthy individuals in an age- and sex-specific population.
[^d]: Breastfed.
[^g]: Cow milk-fed.
[^t]: Neonatal iron stores are sufficient to meet the iron requirement for the first 6 months in full-term infants. Premature infants and low birth weight infants require additional iron.
[^f]: Recommendation for the age group 0-4.9 years.
[^h]: Formula-fed.
**Micronutrient malnutrition**

<table>
<thead>
<tr>
<th>Iron (mg/day)</th>
<th>15% Bioavailability</th>
<th>12% Bioavailability</th>
<th>10% Bioavailability</th>
<th>5% Bioavailability</th>
<th>Iodine (µg/day)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>90f</td>
</tr>
<tr>
<td>6.2i</td>
<td>7.7i</td>
<td>9.3i</td>
<td>18.6i</td>
<td>90f</td>
<td></td>
</tr>
<tr>
<td>3.9</td>
<td>4.8</td>
<td>5.8</td>
<td>11.6</td>
<td>90f</td>
<td></td>
</tr>
<tr>
<td>4.2</td>
<td>5.3</td>
<td>6.3</td>
<td>12.6</td>
<td>90f</td>
<td></td>
</tr>
<tr>
<td>5.9</td>
<td>7.4</td>
<td>8.9</td>
<td>17.8</td>
<td>120 (6-12yrs)</td>
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</tr>
<tr>
<td>9.3 (11-14yrs)i</td>
<td>11.7 (11-14yrs)i</td>
<td>14.0 (11-14yrs)i</td>
<td>28.0 (11-14yrs)i</td>
<td>150 (13-18yrs)</td>
<td></td>
</tr>
<tr>
<td>21.8 (11-14yrs)</td>
<td>27.7 (11-14yrs)</td>
<td>32.7 (11-14yrs)</td>
<td>65.4 (11-14yrs)</td>
<td>150 (13-18yrs)</td>
<td></td>
</tr>
<tr>
<td>20.7 (15-17yrs)</td>
<td>25.8 (15-17yrs)</td>
<td>31.0 (15-17yrs)</td>
<td>62.0 (15-17yrs)</td>
<td>150 (13-18yrs)</td>
<td></td>
</tr>
<tr>
<td>9.7 (11-14yrs)</td>
<td>12.2 (11-14yrs)</td>
<td>14.6 (11-14yrs)</td>
<td>29.2 (11-14yrs)</td>
<td>150 (13-18yrs)</td>
<td></td>
</tr>
<tr>
<td>12.5 (15-17yrs)</td>
<td>15.7 (15-17yrs)</td>
<td>18.8 (15-17yrs)</td>
<td>37.6 (15-17yrs)</td>
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<tr>
<td>19.6</td>
<td>24.5</td>
<td>29.4</td>
<td>58.8</td>
<td>150</td>
<td></td>
</tr>
<tr>
<td>7.5</td>
<td>9.4</td>
<td>11.3</td>
<td>22.6</td>
<td>150</td>
<td></td>
</tr>
<tr>
<td>9.1</td>
<td>11.4</td>
<td>13.7</td>
<td>27.4</td>
<td>150</td>
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</tr>
<tr>
<td>7.5</td>
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<td>11.3</td>
<td>22.6</td>
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<td>9.1</td>
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<td>27.4</td>
<td>150</td>
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<td>n</td>
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<td>15.0</td>
<td>30.0</td>
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<td>12.5</td>
<td>15.0</td>
<td>30.0</td>
<td>200</td>
<td></td>
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<tr>
<td>10.0</td>
<td>12.5</td>
<td>15.0</td>
<td>30.0</td>
<td>200</td>
<td></td>
</tr>
</tbody>
</table>

i Bioavailability of dietary iron during this period varies greatly.

j Not applicable to infants exclusively breastfed.

k Particularly during the growth spurt.

l Pre-menarche.

m Not specified.

n It is recommended that iron supplements in tablet form be given to all pregnant women because of the difficulties in correctly assessing iron status in pregnancy.
### MODULE 4

Micronutrient malnutrition

**Recommended nutrient intakes** – water and fat-soluble vitamins

<table>
<thead>
<tr>
<th>Group</th>
<th>Vitamin C&lt;sup&gt;a&lt;/sup&gt; (mg/day)</th>
<th>Thiamine (mg/day)</th>
<th>Riboflavin (mg/day)</th>
<th>Niacin&lt;sup&gt;c&lt;/sup&gt; (mg NE/day)</th>
<th>Vitamin B6 (mg/day)</th>
<th>Pantothenate (mg/day)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Infants</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>0-6 months</td>
<td>25</td>
<td>0.2</td>
<td>0.3</td>
<td></td>
<td>0.1</td>
<td>1.7</td>
</tr>
<tr>
<td>7-12 months</td>
<td>30</td>
<td>0.3</td>
<td>0.4</td>
<td>4</td>
<td>0.3</td>
<td>1.8</td>
</tr>
<tr>
<td>Children</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1-3 years</td>
<td>30</td>
<td>0.5</td>
<td>0.5</td>
<td>6</td>
<td>0.5</td>
<td>2.0</td>
</tr>
<tr>
<td>4-6 years</td>
<td>30</td>
<td>0.6</td>
<td>0.6</td>
<td>8</td>
<td>0.6</td>
<td>3.0</td>
</tr>
<tr>
<td>7-9 years</td>
<td>35</td>
<td>0.9</td>
<td>0.9</td>
<td>12</td>
<td>1.0</td>
<td>4.0</td>
</tr>
<tr>
<td>Adolescents</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Females 10-18 years</td>
<td>40</td>
<td>1.1</td>
<td>1.0</td>
<td>16</td>
<td>1.2</td>
<td>5.0</td>
</tr>
<tr>
<td>Males 10-18 years</td>
<td>40</td>
<td>1.2</td>
<td>1.3</td>
<td>16</td>
<td>1.3</td>
<td>5.0</td>
</tr>
<tr>
<td>Adults</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Females 19-50 years (premenopausal)</td>
<td>45</td>
<td>1.1</td>
<td>1.1</td>
<td>14</td>
<td>1.3</td>
<td>5.0</td>
</tr>
<tr>
<td>Females 51-65 years (menopausal)</td>
<td>45</td>
<td>1.1</td>
<td>1.1</td>
<td>14</td>
<td>1.5</td>
<td>5.0</td>
</tr>
<tr>
<td>Males 19-65 years</td>
<td>45</td>
<td>1.2</td>
<td>1.3</td>
<td>16</td>
<td>1.3 (19-50yrs) 1.7 (50+yrs)</td>
<td>5.0</td>
</tr>
<tr>
<td>Elderly</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Females 65+years</td>
<td>45</td>
<td>1.1</td>
<td>1.1</td>
<td>14</td>
<td>1.5</td>
<td>5.0</td>
</tr>
<tr>
<td>Males 65+years</td>
<td>45</td>
<td>1.2</td>
<td>1.3</td>
<td>16</td>
<td>1.7</td>
<td>5.0</td>
</tr>
<tr>
<td>Pregnant women</td>
<td>55</td>
<td>1.4</td>
<td>1.4</td>
<td>18</td>
<td>1.9</td>
<td>6.0</td>
</tr>
<tr>
<td>Lactating women</td>
<td>70</td>
<td>1.5</td>
<td>1.6</td>
<td>17</td>
<td>2.0</td>
<td>7.0</td>
</tr>
</tbody>
</table>

---

<sup>a</sup> Recommended nutrient intake (RNI) is the daily intake which meets the nutrient requirements of almost all (97.5%) apparently healthy individuals in an age- and sex-specific population.


<sup>c</sup> NE = Niacin equivalents.

<sup>d</sup> DFE = Dietary folate equivalents; µg of DFE provided = [µg of food folate + (1.7 x µg of synthetic folic acid)].

<sup>e</sup> Vitamin A values are “recommended safe intakes” instead of RNIs. For details, see chapter 2 in WHO/FAO (2004): Vitamin and mineral requirements in human nutrition, Second edition: WHO: Geneva.

<sup>f</sup> Recommended safe intakes as mg retinol equivalent (RE)/day; conversion factors are as follows:

- 1 µg retinol = 1 RE
- 1 µg β-carotene = 0.167 µg RE
- 1 µg other provitamin A carotenoids = 0.084 µg RE.
## Micronutrient malnutrition

### Module 4

<table>
<thead>
<tr>
<th>Water-soluble vitamins</th>
<th>Fat-soluble vitamins</th>
</tr>
</thead>
<tbody>
<tr>
<td>Biotin (µg/day)</td>
<td>Vitamin B12 (µg/day)</td>
</tr>
<tr>
<td>5</td>
<td>0.4</td>
</tr>
<tr>
<td>6</td>
<td>0.7</td>
</tr>
<tr>
<td>8</td>
<td>0.9</td>
</tr>
<tr>
<td>12</td>
<td>1.2</td>
</tr>
<tr>
<td>20</td>
<td>1.8</td>
</tr>
<tr>
<td>25</td>
<td>2.4</td>
</tr>
<tr>
<td>25</td>
<td>2.4</td>
</tr>
<tr>
<td>30</td>
<td>2.4</td>
</tr>
<tr>
<td>30</td>
<td>2.4</td>
</tr>
<tr>
<td>30</td>
<td>2.4</td>
</tr>
<tr>
<td>30</td>
<td>2.4</td>
</tr>
<tr>
<td>30</td>
<td>2.6</td>
</tr>
<tr>
<td>35</td>
<td>2.8</td>
</tr>
</tbody>
</table>

\(^a\) Data were not strong enough to formulate recommendations. The figures in the table therefore represent the best estimate of requirements.


\(^c\) Preformed niacin.


\(^e\) This intake cannot be met by infants who are exclusively breastfed. To prevent bleeding due to vitamin K deficiency, all breast-fed infants should receive vitamin K supplementation at birth according to nationally approved guidelines.

\(^i\) Not specified.
## Annex 2: Biochemical tests for anaemia and selected nutrient deficiencies

<table>
<thead>
<tr>
<th>Available Options</th>
<th>Recommended</th>
<th>Rational</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Anaemia</strong></td>
<td>Haemoglobin (Hb)</td>
<td>Haemoglobin concentration is a direct measure of anaemia. Using a field photometer such as the Hemocue, measures are quick, easy, and can be carried out at household level during surveys.</td>
</tr>
<tr>
<td>2 Haematocrit</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Iron</strong></td>
<td>Serum transferrin receptors (sTfR)</td>
<td>sTfR is affected little by concurrent infections and is a widely used measure of iron deficiency. Measurements can be made on serum samples prepared from a finger stick capillary blood sample. If ferritin is used the values obtained have to be controlled for inflammation status.</td>
</tr>
<tr>
<td>2 Ferritin</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3 Serum iron</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4 Transferrin saturation</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5 Erythrocyte protoporphyrin</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Iodine</strong></td>
<td>Urinary iodine</td>
<td>Single samples of urine can be easily collected from school aged children or adult women. Samples are stable and it is not essential to freeze them during transport. Calculation of the median urinary excretion is widely accepted as a valid method of measuring population status.</td>
</tr>
<tr>
<td>2 Neonatal TSH</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3 Thyroglobulin</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Vitamin A (Retinol)</strong></td>
<td>Serum retinol</td>
<td>Serum retinol concentration is a good indicator of vitamin A status in populations. Measurements can be made on serum samples prepared from a finger stick capillary blood sample. Samples from the same finger stick can be used for both iron and vitamin A measurements.</td>
</tr>
<tr>
<td>2 Retinol binding protein</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3 Relative dose response tests</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Vitamin B1 (Thiamine)</strong></td>
<td>Erythrocyte Transketolase Activity Coefficient (ETKAC)</td>
<td>All methods have disadvantages but ETKAC is generally regarded as the most valid measure of status. The ETKAC assay measures the activity of an enzyme that is dependent on thiamine. A well accepted functional measurement but requires the collection, centrifugation and freezing of venous blood samples.</td>
</tr>
<tr>
<td>2 Blood concentration of thiamine</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3 Urine excretion</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Vitamin B2 (Riboflavin)</strong></td>
<td>Erythrocyte Glutathione Reductase Activity Coefficient (EGRAC)</td>
<td>Both methods have disadvantages but have been used successfully in field studies. The EGRAC assay measures the activity of an enzyme that is dependent on riboflavin. A well accepted functional measurement but requires the collection, centrifugation and freezing of venous blood samples.</td>
</tr>
<tr>
<td>2 Blood concentration of riboflavin</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Vitamin B3 (Niacin)</strong></td>
<td>Urinary excretion of metabolites (1-methyl nicotinamide and 1-methyl-2-Pyridone-5-carboxamide)</td>
<td>The excreted metabolites are stable during storage, samples are easily collected and the method has been successfully used in field surveys.</td>
</tr>
<tr>
<td><strong>Vitamin C</strong></td>
<td>Serum/plasma concentration</td>
<td>Although storage and transport of serum samples requires freezing and may be problematic, serum vitamin C is an easier measure and requires lower sample volume than the isolation of white blood cells. Urine excretion only reflects recent intake and more research is required to assess how useful it is in population surveys.</td>
</tr>
<tr>
<td>2 Leukocyte concentration</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3 Urine excretion</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

For a consideration of the sample sizes required for different assessment methods see Annex 3.
### Annex 3: Public health cut-offs for indicators of micronutrient deficiencies and example sample sizes

<table>
<thead>
<tr>
<th>Micronutrient Deficiency Indicator</th>
<th>Recommended Age Group for Prevalence Surveys</th>
<th>Definition of a Public Health Problem</th>
<th>Prevalence to detect</th>
<th>Precision</th>
<th>Sample size</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>Severity</td>
<td>Prevalence (%)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vitamin A Deficiency(^{17})</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Night Blindness (XN)(^{18})</td>
<td>24-71 months</td>
<td>Mild</td>
<td>&gt; 0 - &lt;1</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Moderate</td>
<td>≥ 1 - &lt;5</td>
<td>1.00</td>
<td>0.500</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Severe</td>
<td>≥ 5</td>
<td>5.00</td>
<td>2.500</td>
</tr>
<tr>
<td>Bitots spots (X1B)</td>
<td>6-71 months</td>
<td>Not specified</td>
<td>&gt; 0.5</td>
<td>0.50</td>
<td>0.250</td>
</tr>
<tr>
<td>Corneal Xerosis/ulceration/keratomalacia (X2, X3A, X3B)</td>
<td>6-71 months</td>
<td>Not specified</td>
<td>&gt; 0.01</td>
<td>0.01</td>
<td>0.005</td>
</tr>
<tr>
<td>Corneal scars (XS)</td>
<td>6-71 months</td>
<td>Not specified</td>
<td>&gt; 0.05</td>
<td>0.05</td>
<td>0.025</td>
</tr>
<tr>
<td>Breast milk retinol (≤ 1.05 (mol/L)</td>
<td>Mothers</td>
<td>Mild</td>
<td>&lt; 10</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Moderate</td>
<td>≥ 10 - &lt; 25</td>
<td>10.00</td>
<td>5.000</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Severe</td>
<td>≥ 25</td>
<td>25.00</td>
<td>7.500</td>
</tr>
<tr>
<td>Serum retinol (≤ 0.7 (mol/L)</td>
<td>6-71 months</td>
<td>Mild</td>
<td>≥ 2 - &lt; 10</td>
<td>2.00</td>
<td>1.000</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Moderate</td>
<td>≥ 10 - &lt; 20</td>
<td>10.00</td>
<td>5.000</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Severe</td>
<td>≥ 20</td>
<td>20.00</td>
<td>7.500</td>
</tr>
<tr>
<td>Iodine Deficiency(^{19})</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Goitre (visible + palpable)</td>
<td>School-age children</td>
<td>Mild</td>
<td>5.0 -19.9</td>
<td>5.00</td>
<td>2.500</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Moderate</td>
<td>20.0-29.9</td>
<td>20.00</td>
<td>7.500</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Severe</td>
<td>≥ 30.0</td>
<td>30.00</td>
<td>10.000</td>
</tr>
<tr>
<td>Median urinary iodine (µg/l)</td>
<td>School-age children</td>
<td>Adequate</td>
<td>100-199(^{20})</td>
<td>N/A(^{21})</td>
<td>N/A</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Mild</td>
<td>50-99</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Moderate</td>
<td>20-49</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Severe</td>
<td>&lt; 20</td>
<td>N/A</td>
<td>N/A</td>
</tr>
</tbody>
</table>

---

16. Calculations were performed with EpiInfo 6.04 and are based on a population size of 500,000 and a design effect of 1.5 for cluster surveys.


18. The letter codes beginning in X, XN, X1B etc. are shorthand for the different types of xerophthalmia.


20. Figures given here are for the concentration of iodine in urine, not the prevalence.

21. N/A – Not applicable
### Public health cut-offs for indicators of micronutrient deficiencies and example sample sizes (continued)

<table>
<thead>
<tr>
<th>Micronutrient Deficiency Indicator</th>
<th>Recommended Age Group for Prevalence Surveys</th>
<th>Definition of a Public Health Problem</th>
<th>Prevalence (%)</th>
<th>Prevalence to detect</th>
<th>Precision</th>
<th>Sample size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Iron Deficiency tardy</td>
<td>Women, Children</td>
<td>Low</td>
<td>5-20</td>
<td>5.0</td>
<td>2.5</td>
<td>438</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Medium</td>
<td>20-40</td>
<td>20.0</td>
<td>7.5</td>
<td>164</td>
</tr>
<tr>
<td></td>
<td></td>
<td>High</td>
<td>≥ 40</td>
<td>40.0</td>
<td>10.0</td>
<td>139</td>
</tr>
</tbody>
</table>

| Beriberi                         | Clinical Signs                               | Whole population                      | Mild           | ≥ 1 case & < 1%     | –        | –           |
|                                   |                                             |                                       | Moderate       | 1-4                 | 1.0      | 0.5         | 2,275 |
|                                   |                                             |                                       | Severe         | ≥ 5                 | 5.0      | 2.5         | 438   |
|                                   | Thiamine pyrophosphate effect (TPPE) ≥ 25%  | Whole population                      | Mild           | 5-19                | 5.0      | 2.5         | 438   |
|                                   |                                             |                                       | Moderate       | 20-49               | 20.0     | 7.5         | 164   |
|                                   |                                             |                                       | Severe         | ≥ 50                | 50.0     | 12.0        | 101   |
|                                   | Urinary thiamine per g creatinine (Age group specific cut-offs) | Whole population                      | Mild           | 5-19                | 5.0      | 2.5         | 438   |
|                                   |                                             |                                       | Moderate       | 20-49               | 20.0     | 7.5         | 164   |
|                                   |                                             |                                       | Severe         | ≥ 50                | 50.0     | 12.0        | 101   |
|                                   | Breast milk thiamine (< 50 g/L)             | Lactating women                       | Mild           | 5-19                | 5.0      | 2.5         | 438   |
|                                   |                                             |                                       | Moderate       | 20-49               | 20.0     | 7.5         | 164   |
|                                   |                                             |                                       | Severe         | ≥ 50                | 50.0     | 12.0        | 101   |
|                                   | Dietary intake (< 0.33mg/1000 kcal)         | Whole population                      | Mild           | 5-19                | 5.0      | 2.5         | 438   |
|                                   |                                             |                                       | Moderate       | 20-49               | 20.0     | 7.5         | 164   |
|                                   |                                             |                                       | Severe         | ≥ 50                | 50.0     | 12.0        | 101   |
|                                   | Infant mortality                             | Infants 2-5 months                    | Mild           | No increase in rates | –        | –           | –     |
|                                   |                                             |                                       | Moderate       | Slight peak in rates | –        | –           | –     |
|                                   |                                             |                                       | Severe         | Marked peak in rates | –        | –           | –     |

---


23 Cut-offs are given for < 1000m and may need to be adjusted according to age, sex and altitude

### Public health cut-offs for indicators of micronutrient deficiencies and example sample sizes (continued)

<table>
<thead>
<tr>
<th>Micronutrient Deficiency Indicator</th>
<th>Recommended Age Group for Prevalence Surveys</th>
<th>Definition of a Public Health Problem</th>
<th>Prevalence (%)</th>
<th>Prevalence to detect</th>
<th>Precision</th>
<th>Sample size</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Pellagra</strong>&lt;sup&gt;25&lt;/sup&gt;</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Clinical Signs (Dermatitis) in surveyed age group</td>
<td>Whole population or women &gt;15 years</td>
<td>Mild ≤ 1 case &amp; &lt; 1%</td>
<td>1-4</td>
<td>1.0</td>
<td>0.5</td>
<td>2,275</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Moderate ≥ 5</td>
<td>5.0</td>
<td>2.5</td>
<td></td>
<td>438</td>
</tr>
<tr>
<td>Urinary N-methyl nicotinamide &lt; 0.5mg/g creatinine&lt;sup&gt;26, 27&lt;/sup&gt;</td>
<td>Whole population or women &gt;15 years</td>
<td>Mild ≤ 1 case &amp; &lt; 1%</td>
<td>1-4</td>
<td>1.0</td>
<td>0.5</td>
<td>2,275</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Moderate ≥ 5</td>
<td>5.0</td>
<td>2.5</td>
<td></td>
<td>438</td>
</tr>
<tr>
<td>Dietary intake of niacin equivalents &lt; 5 mg/day</td>
<td>Whole population or women &gt;15 years</td>
<td>Mild ≤ 1 case &amp; &lt; 1%</td>
<td>1-4</td>
<td>1.0</td>
<td>0.5</td>
<td>2,275</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Moderate ≥ 5</td>
<td>5.0</td>
<td>2.5</td>
<td></td>
<td>438</td>
</tr>
</tbody>
</table>

| **Scurvy**<sup>28</sup>          |                                             |                                      |                |                      |           |             |
| Clinical signs                   | Whole population                            | Mild ≤ 1 case & < 1% | 1-4            | 1.0                 | 0.5       | 2,275       |
| Deficient serum ascorbic acid (< 0.2mg/100ml) | Whole population                            | Mild ≤ 1 case & < 1% | 1-4            | 1.0                 | 0.5       | 2,275       |
| Low serum ascorbic acid (< 0.3mg/100ml) | Whole population                            | Mild ≤ 1 case & < 1% | 1-4            | 1.0                 | 0.5       | 2,275       |

---


<sup>26</sup> Although the use of the urinary ratio of 2-pyridone:N-methyl nicotinamide is provisionally recommended in WHO publications, subsequent research has demonstrated that when urine is collected at a single time point, such as during a survey, the metabolite ratio is not a stable indicator of nutritional status.

<sup>27</sup> Recent survey work from an area of Angola where pellagra is endemic has suggested that this cut-off needs to be revised upwards to 1.6 mg/g creatinine, and that the measurement of the 2-pyridone metabolite provides a more reliable analytical measure. (Seal et al. 2007) Low and deficient niacin status and pellagra are endemic in post-war Angola (Am J Clin Nutr 85, 218-224)

PART 3: TRAINER’S GUIDE

The trainer’s guide is part three of four parts contained in this module. It is NOT a training course. Rather it provides guidance on how to design a training course by giving tips and examples of tools that the trainer can adapt. The trainer’s guide should only be used by experienced trainers to help develop a training course which meets the needs of a specific audience. The trainer’s guide is linked to the technical information found in part two of the module.

Module 4 is about micronutrient malnutrition. It aims to help participants learn about a range of diseases that can be caused by micronutrient deficiencies, recognise the common signs and symptoms of these diseases, and understand the importance of good nutrition for avoiding these important public health problems. The module can used to provide a practical training for field workers involved in assessing micronutrient malnutrition. It can also provide a short practical briefing on different aspects of micronutrient malnutrition for senior managers.

Navigating your way round these materials

The trainer’s guide is divided into six sections.

1. **Tips for trainer** provide pointers on how to prepare for and organise a training course.
2. **Learning objectives** sets out examples of learning objectives for this module that can be adapted for a particular participant group.
3. **Testing knowledge** contains an example of a questionnaire that can be used to test participants’ knowledge of micronutrient malnutrition, either at the start or at the end of a training course.
4. **Classroom exercises** provide examples of practical exercises that can be carried out in a classroom context either by participants individually or in groups.
5. **Case studies** contain examples of case studies that can be used to get participants thinking through real-life scenarios.
6. **Field-based exercises** outline ideas for field visits that may be carried out during a longer training course.
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1. Tips for trainers

**Step 1: Do the reading!**
- Read Parts 1 and 2 of this module.
- Familiarise yourself with the technical terms from the glossary.
- Read through the key documents recommended for each exercise

**Step 2: Know your audience!**
- Find out about your participants in advance of the training:
  - How many participants will there be?
  - Do any of the participants already have experience in micronutrient malnutrition?
  - Could participants with micronutrient malnutrition experience be involved in the sessions by preparing a case study or contribute through describing their practical experience?

**Step 3: Design the training!**
- Decide how long the training will be and therefore what activities you can cover within the time available. In general the following guide can be used:
  - A **90-minute** classroom-based training can provide a basic overview.
  - A **half-day** classroom-based training can provide an overview of micronutrient malnutrition and include some practical exercises.
  - A **one-day** classroom-based training can provide a more in-depth understanding of micronutrient malnutrition and include a number of practical exercises and/or one case study.
  - A **three to eight-day** classroom plus field-based training can provide a full training in order to carry out an actual assessment suitable for a particular context. This would include case studies and field practical exercises.
- Identify appropriate learning objectives. This will depend on your participants, their level of understanding and experience, and the aim and length of the training.
- Decide exactly which technical points to cover based on the learning objectives that you have identified.
- Divide the training into manageable ‘chunks’. One session should generally not last longer than an hour.
- Ensure the training is a good mix of activities i.e. mix PowerPoint presentations in plenary with more active participation through classroom-based exercises, mix individual work with group work.
Step 4: Get prepared!

- Prepare PowerPoint presentations with notes (if they are going to be used) in advance and do a trial run. Recommended PowerPoint presentations that can be used or adapted are indicated in the exercises.
- Prepare exercises and case studies. These can be based on the examples given in this trainers’ guide but should be adapted for the particular training context.
- Prepare material for the participants (one copy each) to be given out at the start of the training. This should include:
  - Timetable showing break times (coffee and lunch) and individual sessions
  - Parts 1 and 2 from this module
- Ensure participants are provided with pens and paper, and calculator (if necessary).

REMEMBER

People remember 20% of what they are told, 40% of what they are told and read, and 80% of what they find out for themselves.

People learn differently. They learn from what they read, what they hear, what they see, what they discuss with others and what they explain to others. A good training is therefore one that offers a variety of learning methods which suit the variety of individuals in any group. Such variety will also help reinforce messages and ideas so that they are more likely to be learned.
2. Learning objectives

Below are examples of learning objectives for a session on micronutrient malnutrition. Trainers may wish to develop alternative learning objectives that are appropriate to the particular participant group. The number of learning objectives should be limited; up to five per day of training is appropriate. Each exercise should be related to at least one of the learning objectives.

Examples of learning objectives

At the end of the training participants will:

• Have a basic understanding of the causes of micronutrient malnutrition
• Be able to recognise the common clinical signs of micronutrient deficiency disease
• Understand the indirect and direct approaches to assessing the risk and level of deficiency in a population
• Understand the meaning and significance of nutrient intake values
• Be able to calculate the micronutrient content of a food aid ration by hand
• Know how to use NutVal software to calculate the micronutrient content of a food aid ration
• Know how to calculate results from on-site distribution monitoring data
• Understand the importance of intra household food distribution in determining the risk of micronutrient malnutrition
• Be able to plan and carry out an investigation of a suspected outbreak of a micronutrient deficiency disease
3. Testing knowledge

This section contains exercises that can be used to test participants’ knowledge of micronutrient malnutrition either at the start or at the end of a training session. The exercises could be adapted by the trainer to make them as relevant as possible to the participant group.

Exercise 1: What do you know about micronutrient malnutrition?

What is the learning objective?
- To test participants’ knowledge about micronutrient malnutrition

When should this exercise be done?
- Either at the start of a training session to establish the knowledge level.
- Or at the end of a training session to check how much participants’ have learnt. It is possible to use the first six questions at the start and the last six at the end.

How long should the exercise take?
- 25 minutes

What materials are needed?
- Handout 1a: What do you know about micronutrient malnutrition? Questionnaire
- Handout 1b: What do you know about micronutrient malnutrition? Answers (the answers can be read out to save on paper)

What does the trainer need to prepare?
- Familiarize yourself with the questionnaire and answers.
- Add your own questions and answers based on your knowledge of the participants and their knowledge.

Instructions
- Step 1: Give each participant a copy of Handout 1a.
- Step 2: Give participants 15 minutes to complete the whole questionnaire or 10 minutes for half of it.
- Step 3: Give each participant a copy of Handout 1b or read out the answers.
- Step 4: Give participants ten minutes to mark their own questionnaires and clarify the answers where necessary.
Handout 1a: What do you know about micronutrient malnutrition? Questionnaire

*Time for completion: 15 minutes*

*Answer all the questions. (Choose one answer only for each question)*

1. Which of the following sentences about micronutrients is true? *Circle the correct answer*
   a) Micronutrients include proteins, fat and carbohydrate.
   b) Micronutrients include vitamins and minerals that are essential for the healthy functioning of the human body but they are only required in small amounts.
   c) Micronutrients are required in large amounts to prevent obesity.

2. What is pellagra? *Circle the correct answer*
   a) A disease caused by a deficiency in niacin (vitamin B3).
   b) A disease caused by a deficiency in ascorbic acid (vitamin C).
   c) A rough area on the skin caused by a gunshot wound.

3. Iron deficiency is likely to lead to which symptom? *Circle the correct answer*
   a) Pain in the leg joints
   b) Double vision
   c) Tiredness

4. Goitre is a clinical sign of which micronutrient deficiency? *Circle the correct answer*
   a) Vitamin A
   b) Iron
   c) Iodine

5. Which of the following can cause anaemia? *Circle the correct answer*
   a) Eating beans
   b) Malaria
   c) Catching a cold

6. Which of the following sentences is true? *Circle the correct answer*
   a) Outbreaks of micronutrient deficiency disease happened in the past but are no longer seen
   b) Modern food aid operations always supply adequate diets
   c) Micronutrient deficiency disease is an ongoing public health problem

7. What is scurvy? *Circle the correct answer*
   a) A disease caused by a deficiency in niacin (vitamin B3).
   b) A disease caused by a deficiency in ascorbic acid (vitamin C).
   c) A disease caused by a deficiency of vitamin D.

8. A deficiency in riboflavin (vitamin B2) can cause which clinical sign? *Circle the correct answer*
   a) Bowlegs
   b) Oedema
   c) Angular stomatitis
9. Which of these people is most likely to suffer from a micronutrient deficiency? Circle the correct answer
   a) A woman with a mixed diet of cereals, beans, vegetables and milk
   b) A man who only eats maize porridge most days of the week
   c) A child who eats adequately fortified blended food

10. Which of these statements about onsite monitoring of food aid distributions is true? Circle the correct answer
    a) It monitors whether people are getting the planned ration
    b) It reduces work for the implementing agency
    c) It should always be done by the same agency that distributes the food ration

11. Which of these statements about doing a micronutrient malnutrition assessment is true? Circle the correct answer
    a) A standard nutrition cluster survey is always the best way to assess micronutrient deficiencies
    b) You will always save time by only consulting hospital records
    c) Data on food aid distributions, case reports, and survey results may all be useful

12. Which of these statements about biochemical tests for micronutrient malnutrition is true? Circle the correct answer
    a) A biochemical test is always better than using clinical signs
    b) Easy to do biochemical tests are available for all micronutrient deficiencies
    c) Biochemical tests can be useful for confirming a diagnosis and for measuring the extent of sub-clinical deficiency
Handout 1b: What do you know about micronutrient malnutrition? Answers

1. b)
2. a)
3. c)
4. c)
5. b)
6. c)
7. b)
8. c)
9. b)
10. a)
11. c)
12. c)
4. Classroom exercises

This section provides examples of practical exercises that can be carried out in a classroom context either by participants individually or in groups. Practical exercises are useful to break up plenary sessions where the trainer has done most of the talking as they provide an opportunity for participants to engage actively in the session. The choice of classroom exercises will depend upon the learning objectives and the time available. Trainers should adapt the exercises presented in this section to make them appropriate to the particular participant group. Preferably, trainers should use case examples with which they are familiar.

Exercise 2: Identifying clinical signs of micronutrient deficiency diseases

What is the learning objective?
• Be able to recognise the common clinical signs of micronutrient deficiency disease

When should this exercise be done?
• After completing the first part of the module on the main micronutrients and their associated diseases.

How long should the exercise take?
• 25 minutes

What materials are needed?
• Handout 2a: Photo cards of micronutrient deficiency diseases
• Handout 2b: Test cards for micronutrient deficiency diseases
• Handout 2c: Answers for test cards

What does the trainer need to prepare?
• Familiarise yourself with the clinical signs shown on the photo-cards and test-cards.
• If using the PowerPoint files arrange for a data projector.
• If using the paper versions print copies in colour for use by participants.
• If using the laminated cards you will need to group participants together so they can share the training materials.

Note: PowerPoint – MNDPhotoCards.ppt can be downloaded from http://www.ucl.ac.uk/cihd/research/nutrition/tools

Instructions
Step 1: Show the participants the Photo Cards and discuss the clinical signs that are seen for each micronutrient deficiency disease.
Step 2: Remove the Photo Cards.
Step 3: Show the participants the Test Cards and ask them to identify and write down the clinical signs that they see.
Step 4: Provide the answers to the Test Cards and discuss with the participants.
Handout 2a: Photo cards of micronutrient deficiency diseases

Photo card 1

Iron Deficiency Anaemia

Pale mucous membranes in the eye and the tongue are signs of anaemia. You may see these signs in males and females of all ages.
Photo card 2

Vitamin A Deficiency – Xerophthalmia

Bitots spots (X1B) are foamy white areas on the white of the eye. Be careful not to confuse them with other types of eye problems. These signs will most often be seen in children.

Corneal Xerosis (X2)  Keratomalacia (X3)
Photo card 3

Iodine Deficiency – Goitre examination

Goitre can be examined by looking or by feeling the neck (palpating)
The visible goitres seen in the 2 pictures on the top left are Grade 2

Iodine deficiency can also cause developmental problems in children such cretinism
Photo card 4

Thiamine Deficiency – Beriberi

Riboflavin Deficiency – Aroboflavinosis

Oedema is seen in the wet form of beriberi. However, it is also caused by general malnutrition and can be seen in children and adults.

Lesions of the mouth are seen in riboflavin deficiency. They are called angular stomatitis if the fissures are at the corners of the mouth and cheilosis they are elsewhere on the lips.
Photo card 5

Niacin Deficiency – Pellagra

Butterfly sign

A symmetrical rash (dermatitis) which is on both sides of the body, and on skin normally exposed to sunlight is a sign of pellagra. Check the face, neck, hands, arms and legs.
Photo card 6

**Vitamin C Deficiency – Scurvy**

Bleeding around the bases of the hair on the legs (Perifollicular hemorrhage) and the gums in between the teeth are signs of scurvy. There may be areas of bruising (ecchymoses) as seen in the second photo. There may also be swelling of the bone joints.
Photo card 7

Vitamin D deficiency – Rickets

- Beading of the rib cage (rachitic rosary)
- Harrison’s Groove or Pigeon Chest
- Spinal deformity

Bow legs
Handout 2b: Test cards for micronutrient deficiency diseases

Test Card 1
Test Card 2
Test Card 3
Test Card 4
Test Card 5
Test Card 6
Handout 2c: Answers for test cards

For each photo Test Card the main clinical sign, micronutrient deficiency disease, and deficient nutrient is listed below:

Test Card 1 – Bitots Spots (X1B) – Xerophthalmia – Vitamin A Deficiency
Test Card 2 – Bilateral dermatitis on the arms – Pellagra – Vitamin B3 (niacin) Deficiency
Test Card 3 – Goitre – Iodine Deficiency Disorder – Iodine Deficiency
Test Card 4 – Perifollicular haemorrhage – Scurvy – Vitamin C Deficiency
Test Card 5 – Angular stomatitis – Ariboflavinosis – Vitamin B2 (riboflavin) Deficiency
Test Card 6 – Casal’s Necklace – Pellagra – Vitamin B3 (niacin) Deficiency
Exercise 3: Analysing the nutrient content of a planned food aid ration

What is the learning objective?
• Be able to calculate the micronutrient content of a food aid ration by hand

When should this exercise be done?
• After the main concepts about micronutrients have been introduced

How long should the exercise take?
• 45 to 60 minutes

What materials are needed?
• Handout 3a: Analysing the nutrient content of a planned food aid ration. Questions
• Handout 3b: Food composition table
• Handout 3c: Analysing the nutrient content of a planned food aid ration. Answers
• Participants will need electronic pocket calculators

What does the trainer need to prepare?
• Familiarise yourself with the calculations and results before the session and ensure handouts are available and the participants will have calculators ready.

Instructions
Step 1: Give each participant a copy of handouts 3a and 3b, explain the exercise, and let them work through it. Provide individual support to participants as required.
Step 2: When participants have completed the calculation attempt provide a copy of handout 3c and hold a discussion to address any important questions and confirm that participants understood the exercise and results.
Handout 3a: Analysing the nutrient content of a planned food aid ration. Questions

Time for completion: 30 to 60 minutes

Read the following questions and attempt the calculations

1) Comment on the composition of ration 1 compared to ration 2. Which ration is most likely to be deficient in micronutrients?

Example: General rations distributed to refugee populations (grams/person/day)

<table>
<thead>
<tr>
<th>Ration 1 – African refugee camp, 2002</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Maize grain</td>
<td>328</td>
</tr>
<tr>
<td>Beans</td>
<td>96</td>
</tr>
<tr>
<td>Oil</td>
<td>16</td>
</tr>
<tr>
<td>CSB</td>
<td>32</td>
</tr>
<tr>
<td>Salt</td>
<td>8</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Ration 2 – Kosovar refugees, Macedonia, 1999</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Wheatflour</td>
<td>350</td>
</tr>
<tr>
<td>Rice/pasta</td>
<td>100</td>
</tr>
<tr>
<td>Beans</td>
<td>30</td>
</tr>
<tr>
<td>Meat/fish</td>
<td>30</td>
</tr>
<tr>
<td>Oil</td>
<td>35</td>
</tr>
<tr>
<td>Sugar</td>
<td>10</td>
</tr>
<tr>
<td>Salt</td>
<td>5</td>
</tr>
<tr>
<td>Fruit/veg.</td>
<td>300</td>
</tr>
<tr>
<td>Cheese</td>
<td>33</td>
</tr>
<tr>
<td>Milk</td>
<td>300</td>
</tr>
</tbody>
</table>

2) Now calculate the energy, vitamin C and iodine content of Ration 1 by hand.

For each nutrient you should fill in a table like the one shown below. As an example, the table shows a calculation for the amount of iron in the ration. To do the calculation it is best to break down the process into a series of steps.

Step 1 – list the ration food commodities in Column A and enter the amount given per day in column B

Step 2 – look up the nutrient content per 100 g for each food in the attached food composition table, and enter it in column C

Step 3 – calculate the amount of nutrient coming from each food by dividing the value in column B by 100, and multiplying by the value in column C. Enter this result in column D.

Step 4 – add up the values in column D to give the total nutrient content in the daily ration.
In this case the answer for iron is 20.9mg per/person/day

**Calculation of the iron content of the ration**

<table>
<thead>
<tr>
<th>Commodity (A)</th>
<th>Amount in daily ration (g/person/day) (B)</th>
<th>Nutrient content per 100g (C)</th>
<th>Nutrient content in daily ration D = (B/100) x C</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maize grain</td>
<td>328</td>
<td>2.7</td>
<td>8.9</td>
</tr>
<tr>
<td>Beans</td>
<td>96</td>
<td>8.2</td>
<td>7.9</td>
</tr>
<tr>
<td>Oil</td>
<td>16</td>
<td>0.0</td>
<td>0.0</td>
</tr>
<tr>
<td>CSB</td>
<td>32</td>
<td>12.8</td>
<td>4.1</td>
</tr>
<tr>
<td>Salt</td>
<td>8</td>
<td>0.0</td>
<td>0.0</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td></td>
<td></td>
<td><strong>20.9mg</strong></td>
</tr>
</tbody>
</table>

Now do the calculation for the energy, vitamin C and iodine content of Ration 1.

3) If NutVal software is available, use it to calculate the nutrient content of Ration 1 and Ration 2.
## Handout 3b: Food composition table

Nutrient content per 100 grams of raw uncooked food*

<table>
<thead>
<tr>
<th>Commodity</th>
<th>Energy</th>
<th>Protein</th>
<th>Fat</th>
<th>Calcium</th>
<th>Iron</th>
<th>Iodine</th>
<th>Vitamin A</th>
<th>Vitamin B1 (Thiamine)</th>
<th>Vitamin B2 (Riboflavin)</th>
<th>Vitamin B3 (Niacin)</th>
<th>Vitamin C</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Kcal</td>
<td>(g)</td>
<td>(g)</td>
<td>(mg)</td>
<td>(mg)</td>
<td>µg</td>
<td>µg RE</td>
<td>(mg)</td>
<td>(mg)</td>
<td>(mg)</td>
<td>(mg)</td>
</tr>
<tr>
<td>Maize</td>
<td>350</td>
<td>10.0</td>
<td>4.0</td>
<td>7</td>
<td>2.7</td>
<td>0</td>
<td>0.39</td>
<td>0.20</td>
<td>2.2</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Beans (dried)</td>
<td>335</td>
<td>20.0</td>
<td>1.2</td>
<td>143</td>
<td>8.2</td>
<td>0</td>
<td>0</td>
<td>0.50</td>
<td>0.22</td>
<td>6.2</td>
<td>0</td>
</tr>
<tr>
<td>Oil^</td>
<td>885</td>
<td>0.0</td>
<td>100.0</td>
<td>0</td>
<td>0</td>
<td>900</td>
<td>0.44</td>
<td>0.70</td>
<td>10.0</td>
<td>50</td>
<td></td>
</tr>
<tr>
<td>CSB§</td>
<td>400</td>
<td>18.0</td>
<td>6.0</td>
<td>181</td>
<td>12.8</td>
<td>2</td>
<td>501</td>
<td>0.44</td>
<td>0.70</td>
<td>10.0</td>
<td>50</td>
</tr>
<tr>
<td>Salt~</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>6,000</td>
<td>0</td>
<td>0.00</td>
<td>0.00</td>
<td>0.00</td>
<td>0</td>
</tr>
</tbody>
</table>

* Nutritional values are taken from the spreadsheet application NutVal 2006.

^ Vitamin A-fortified according to WFP specifications

§ Formulated according to WFP specifications

~ Iodized according to WFP specifications (specifications define a range of 4450-7500µg iodine/100 g salt)
Handout 3c: Analysing the nutrient content of a planned food aid ration. Answers

1) Comparing Ration 1 and Ration 2 reveals the much more diverse contents of ration 2. Ration 1 contains only 5 items and includes no animal products, fruit or vegetables. In contrast, Ration 2 contains 10 different items that include meat/fish, milk and fruit/vegetables. Without doing any calculations it would be expected that Ration 1 is most likely to be deficient in micronutrients.

2) The tables and calculation for the energy, iodine and vitamin C content of ration 1 should look like this:

**Calculation of the energy content of the ration (kcal)**

<table>
<thead>
<tr>
<th>Commodity (A)</th>
<th>Amount in daily ration (g/person/day) (B)</th>
<th>Energy content per 100g (C)</th>
<th>Energy content in daily ration D = (A/100) x B</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maize grain</td>
<td>328</td>
<td>350</td>
<td>1148</td>
</tr>
<tr>
<td>Beans</td>
<td>96</td>
<td>335</td>
<td>142</td>
</tr>
<tr>
<td>Oil</td>
<td>16</td>
<td>885</td>
<td>142</td>
</tr>
<tr>
<td>CSB</td>
<td>32</td>
<td>400</td>
<td>128</td>
</tr>
<tr>
<td>Salt</td>
<td>8</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td></td>
<td></td>
<td><strong>1740 Kcal</strong></td>
</tr>
</tbody>
</table>

**Calculation of the iodine content of the ration (µg)**

<table>
<thead>
<tr>
<th>Commodity (A)</th>
<th>Amount in daily ration (g/person/day) (B)</th>
<th>Nutrient content per 100g (C)</th>
<th>Nutrient content in daily ration D = (A/100) x B</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maize grain</td>
<td>328</td>
<td>0</td>
<td>0.00</td>
</tr>
<tr>
<td>Beans</td>
<td>96</td>
<td>0</td>
<td>0.00</td>
</tr>
<tr>
<td>Oil</td>
<td>16</td>
<td>0</td>
<td>0.00</td>
</tr>
<tr>
<td>CSB</td>
<td>32</td>
<td>2</td>
<td>0.64</td>
</tr>
<tr>
<td>Salt</td>
<td>8</td>
<td>6,000</td>
<td>480.00</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td></td>
<td></td>
<td><strong>481µg</strong></td>
</tr>
</tbody>
</table>

**Calculation of the vitamin C content of the ration (mg)**

<table>
<thead>
<tr>
<th>Commodity (A)</th>
<th>Amount in daily ration (g/person/day) (B)</th>
<th>Nutrient content per 100g (C)</th>
<th>Nutrient content in daily ration D = (A/100) x B</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maize grain</td>
<td>328</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Beans</td>
<td>96</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Oil</td>
<td>16</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>CSB</td>
<td>32</td>
<td>50</td>
<td>16</td>
</tr>
<tr>
<td>Salt</td>
<td>8</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td></td>
<td></td>
<td><strong>16mg</strong></td>
</tr>
</tbody>
</table>
Exercise 4: Analysing on-site distribution monitoring (Food basket monitoring) data

What is the learning objective?
- Know how to calculate results from on-site distribution monitoring data.

When should this exercise be done?
- When exercise 3 has been completed.

How long should the exercise take?
- 45 to 60 minutes

What materials are needed?
- **Handout 4a**: Analysing on-site distribution monitoring (Food basket monitoring) data. Questions
- **Handout 4b**: Onsite Distribution Monitoring data
- **Handout 4c**: Analysing on-site distribution monitoring (Food basket monitoring) data. Answers
- Participants will need electronic pocket calculators.
  If available, access to computer with NutVal software should be provided. The latest version of NutVal can be downloaded from [http://www.nutval.net](http://www.nutval.net)

What does the trainer need to prepare?
- Familiarise yourself with the calculations and results before the session and ensure handouts are available and the participants will have calculators ready.

Instructions

Step 1: Give each participant a copy of handouts 4a and 4b, explain the exercise, and let them work through it. Provide individual support to participants as required.

Step 2: When participants have completed the calculation, attempt provide a copy of handout 4c and hold a discussion to address any important questions and confirm that participants understood the exercise and results.
Handout 4a: Analysing on-site distribution monitoring (Food basket monitoring) data. Questions

1. Using data collected during On-site Distribution Monitoring (OSDM), calculate the average amount of each of the commodities that were received by the beneficiaries during a food aid distribution in a refugee camp.

2. Using the form provided (handout 4b), compare the energy content of the ration actually received by the 10 beneficiaries with the energy content of the planned ration.

3. If available, use NutVal software to calculate the micronutrient content of the average ration that was received.

4. Comment on the micronutrient content of the ration. Compare the content of the received ration with the nutrient content of the planned ration.
**Handout 4b: Onsite Distribution Monitoring data**

Here is some example data from an On-site Distribution Monitoring (Food Basket Monitoring) form, collected in a refugee camp in Southern Africa during 2004. The sample size in this monitoring programme was 60. For this exercise, only data on the first 10 samples are shown. Calculate the results and fill in the missing numbers in the empty cells below. (Maize has an energy content of 350 kcal/100 grams; Beans 335 kcal/100 grams; and Oil 885 kcal/100 grams. The energy content of salt is, of course, 0.)

Number of days covered by this distribution: 15

Ration planned for this distribution

<table>
<thead>
<tr>
<th>Commodity</th>
<th>Maize</th>
<th>Beans</th>
<th>Vegetable oil</th>
<th>Salt</th>
<th>Total kcal/person/day</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grams/person/day</td>
<td>400</td>
<td>120</td>
<td>20</td>
<td>10</td>
<td></td>
</tr>
<tr>
<td>kcal/person/day</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>90% of the targeted ration =</td>
<td>kcal/person/day</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>110% of the targeted ration =</td>
<td>kcal/person/day</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Distribution Monitoring Data

<table>
<thead>
<tr>
<th>Family Number</th>
<th>Family Size</th>
<th>Maize (kg)</th>
<th>grams/ person/ day</th>
<th>kcal/ person/ day</th>
<th>Beans (kg)</th>
<th>grams/ person/ day</th>
<th>kcal/ person/ day</th>
<th>Vegetable oil (kg)</th>
<th>grams/ person/ day</th>
<th>kcal/ person/ day</th>
<th>Salt (kg)</th>
<th>grams/ person/ day</th>
<th>Total kcal/ person/ day</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>1</td>
<td>9.7</td>
<td>2.5</td>
<td>0.25</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>0.15</td>
</tr>
<tr>
<td>2</td>
<td>6</td>
<td>36.0</td>
<td>10.5</td>
<td>1.45</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>1.05</td>
</tr>
<tr>
<td>3</td>
<td>4</td>
<td>24.0</td>
<td>10.0</td>
<td>1.00</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>0.50</td>
</tr>
<tr>
<td>4</td>
<td>5</td>
<td>30.9</td>
<td>7.2</td>
<td>1.37</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>0.75</td>
</tr>
<tr>
<td>5</td>
<td>7</td>
<td>40.0</td>
<td>10.3</td>
<td>1.70</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>0.95</td>
</tr>
<tr>
<td>6</td>
<td>5</td>
<td>27.6</td>
<td>7.2</td>
<td>1.30</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>0.75</td>
</tr>
<tr>
<td>7</td>
<td>6</td>
<td>32.0</td>
<td>8.7</td>
<td>1.60</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>0.90</td>
</tr>
<tr>
<td>8</td>
<td>2</td>
<td>11.0</td>
<td>5.8</td>
<td>1.80</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>0.90</td>
</tr>
<tr>
<td>9</td>
<td>7</td>
<td>37.5</td>
<td>18.5</td>
<td>1.83</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>0.93</td>
</tr>
<tr>
<td>10</td>
<td>7</td>
<td>47.5</td>
<td>10.5</td>
<td>1.70</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>0.95</td>
</tr>
<tr>
<td>Average</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Handout 4c: Analysing on-site distribution monitoring (Food basket monitoring) data. Answers to Question 1 and 2

Shown below is the On-site Distribution Monitoring data form with the answers filled in. Compare it with yours to make sure you did the calculation correctly.

Number of days covered by this distribution: 15

Ration planned for this distribution

<table>
<thead>
<tr>
<th>Commodity</th>
<th>Maize</th>
<th>Beans</th>
<th>Vegetable oil</th>
<th>Salt</th>
<th>Total kcal/person/day</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grams/person/day</td>
<td>400</td>
<td>120</td>
<td>20</td>
<td>10</td>
<td></td>
</tr>
<tr>
<td>kcal/person/day</td>
<td>1400</td>
<td>402</td>
<td>177</td>
<td>0</td>
<td>1979</td>
</tr>
</tbody>
</table>

90% of the targeted ration = 1781 kcal/person/day

110% of the targeted ration = 2177 kcal/person/day

Monitoring Data

<table>
<thead>
<tr>
<th>Family Number</th>
<th>Family Size</th>
<th>Maize (kg)</th>
<th>grams/person/day</th>
<th>kcal/person/day</th>
<th>Beans (kg)</th>
<th>grams/person/day</th>
<th>kcal/person/day</th>
<th>Vegetable oil kg</th>
<th>grams/person/day</th>
<th>kcal/person/day</th>
<th>Salt (kg)</th>
<th>grams/person/day</th>
<th>Total kcal/person/day</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>1</td>
<td>9.7</td>
<td>647</td>
<td>2,263</td>
<td>2.5</td>
<td>167</td>
<td>558</td>
<td>0.25</td>
<td>0.25</td>
<td>17</td>
<td>0.15</td>
<td>10</td>
<td>2,969**</td>
</tr>
<tr>
<td>2</td>
<td>6</td>
<td>36.0</td>
<td>400</td>
<td>1,400</td>
<td>10.5</td>
<td>117</td>
<td>391</td>
<td>1.45</td>
<td>1.45</td>
<td>16</td>
<td>1.05</td>
<td>12</td>
<td>1,933</td>
</tr>
<tr>
<td>3</td>
<td>4</td>
<td>24.0</td>
<td>400</td>
<td>1,400</td>
<td>10.0</td>
<td>167</td>
<td>558</td>
<td>1.00</td>
<td>1.00</td>
<td>17</td>
<td>0.50</td>
<td>8</td>
<td>2,106</td>
</tr>
<tr>
<td>4</td>
<td>5</td>
<td>30.9</td>
<td>412</td>
<td>1,442</td>
<td>7.2</td>
<td>96</td>
<td>322</td>
<td>1.37</td>
<td>1.37</td>
<td>18</td>
<td>0.75</td>
<td>10</td>
<td>1,925</td>
</tr>
<tr>
<td>5</td>
<td>7</td>
<td>40.0</td>
<td>381</td>
<td>1,333</td>
<td>10.3</td>
<td>96</td>
<td>329</td>
<td>1.70</td>
<td>1.70</td>
<td>16</td>
<td>0.95</td>
<td>9</td>
<td>1,805</td>
</tr>
<tr>
<td>6</td>
<td>5</td>
<td>27.6</td>
<td>368</td>
<td>1,288</td>
<td>7.2</td>
<td>96</td>
<td>322</td>
<td>1.30</td>
<td>1.30</td>
<td>17</td>
<td>0.75</td>
<td>10</td>
<td>1,763*</td>
</tr>
<tr>
<td>7</td>
<td>6</td>
<td>32.0</td>
<td>356</td>
<td>1,244</td>
<td>8.7</td>
<td>97</td>
<td>324</td>
<td>1.60</td>
<td>1.60</td>
<td>18</td>
<td>0.90</td>
<td>10</td>
<td>1,726*</td>
</tr>
<tr>
<td>8</td>
<td>2</td>
<td>11.0</td>
<td>367</td>
<td>1,283</td>
<td>5.8</td>
<td>193</td>
<td>648</td>
<td>1.80</td>
<td>1.80</td>
<td>60</td>
<td>0.90</td>
<td>30</td>
<td>2,462**</td>
</tr>
<tr>
<td>9</td>
<td>7</td>
<td>37.5</td>
<td>357</td>
<td>1,250</td>
<td>18.5</td>
<td>176</td>
<td>590</td>
<td>1.83</td>
<td>1.83</td>
<td>17</td>
<td>0.93</td>
<td>9</td>
<td>1994</td>
</tr>
<tr>
<td>10</td>
<td>7</td>
<td>47.5</td>
<td>452</td>
<td>1,583</td>
<td>10.5</td>
<td>100</td>
<td>335</td>
<td>1.70</td>
<td>1.70</td>
<td>16</td>
<td>0.95</td>
<td>9</td>
<td>2062</td>
</tr>
<tr>
<td>Average</td>
<td></td>
<td></td>
<td>414</td>
<td>1,449</td>
<td>131</td>
<td>438</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>12</td>
<td>2075</td>
<td></td>
</tr>
</tbody>
</table>

* These families received less than 90% of the planned energy content of the ration
** These families received more than 110% of the planned energy content of the ration
**Interpretation**

From the results that you have calculated by hand we can look at the efficiency of the distribution system for delivering a ration with an adequate energy content. We can see that the average amount received (2075 kcal) was within the acceptable limits of 90-110% of the planned ration. However, 4/10 (40%) of the beneficiaries received greater than or less than the planned amount so the equity of the system should be improved.

Please note we only included data on 10 beneficiaries in this exercise to save time. A normal on-site distribution monitoring programme should use a sample size of at least 30 beneficiaries at each distribution site. Beneficiaries should be randomly sampled using a systematic (interval) sample or a simple random sample.

This data does not tell you about the micronutrient content of the ration and how it compares with the planned ration. To work out the micronutrient content by hand would be time consuming and a software tool such as NutVal is recommended.
**Handout 4c: Analysing on-site distribution monitoring (food basket monitoring) data. Answers to Question 3 and 4 (NutVal analysis)**

Analysis of the content of the planned ration and received ration, calculated from the on-site distribution results, is shown below. These results are what you should see if using NutVal 2006 software. Results calculated using other versions may differ.

**Ration Name or Reference: Planned Ration**

<table>
<thead>
<tr>
<th>Ration contents</th>
<th>Ration g/person/day</th>
<th>Energy kcal</th>
<th>Protein g</th>
<th>Fat g</th>
<th>Calcium mg</th>
<th>Iron mg</th>
<th>Iodine µg</th>
<th>VIT. A µg RE</th>
<th>Thiamine mg</th>
<th>Riboflavin mg</th>
<th>Niacin mg NE</th>
<th>VIT. C mg</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maize grain, white</td>
<td>400</td>
<td>1,400</td>
<td>40</td>
<td>16</td>
<td>28</td>
<td>10.8</td>
<td>0</td>
<td>0</td>
<td>1.54</td>
<td>0.80</td>
<td>8.8</td>
<td>0</td>
</tr>
<tr>
<td>Beans, dried</td>
<td>120</td>
<td>402</td>
<td>24</td>
<td>1</td>
<td>172</td>
<td>9.8</td>
<td>0</td>
<td>0</td>
<td>0.60</td>
<td>0.26</td>
<td>7.4</td>
<td>0</td>
</tr>
<tr>
<td>Oil, vegetable (WFP specs.)</td>
<td>20</td>
<td>177</td>
<td>0</td>
<td>20</td>
<td>0</td>
<td>0.0</td>
<td>0</td>
<td>180</td>
<td>0.00</td>
<td>0.00</td>
<td>0.0</td>
<td>0</td>
</tr>
<tr>
<td>Salt, iodised (WFP specs.)</td>
<td>10</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>0.0</td>
<td>600</td>
<td>0</td>
<td>0.00</td>
<td>0.00</td>
<td>0.0</td>
<td>0</td>
</tr>
<tr>
<td>Ration total</td>
<td>550</td>
<td>1,979</td>
<td>64</td>
<td>37</td>
<td>200</td>
<td>20.7</td>
<td>600</td>
<td>180</td>
<td>2.14</td>
<td>1.07</td>
<td>16.2</td>
<td>0</td>
</tr>
<tr>
<td>Safe level of intake</td>
<td>2,100</td>
<td>2,100</td>
<td>52.5</td>
<td>40</td>
<td>450</td>
<td>22.0</td>
<td>150</td>
<td>500</td>
<td>0.90</td>
<td>1.40</td>
<td>13.9</td>
<td>28</td>
</tr>
<tr>
<td>% of requirements supplied by ration</td>
<td>94%</td>
<td>122%</td>
<td>94%</td>
<td>44%</td>
<td>94%</td>
<td>400%</td>
<td>36%</td>
<td>238%</td>
<td>76%</td>
<td>117%</td>
<td>0%</td>
<td></td>
</tr>
<tr>
<td>% of energy supplied by protein or fat</td>
<td>13%</td>
<td>17%</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ration contents</td>
<td>Ration g/person/day</td>
<td>Energy kcal</td>
<td>Protein g</td>
<td>Fat g</td>
<td>Calcium mg</td>
<td>Iron mg</td>
<td>Iodine µg</td>
<td>VIT. A µg RE</td>
<td>Thiamine mg</td>
<td>Riboflavin mg</td>
<td>Niacin mg NE</td>
<td>VIT. C mg</td>
</tr>
<tr>
<td>--------------------------------</td>
<td>---------------------</td>
<td>-------------</td>
<td>-----------</td>
<td>-------</td>
<td>------------</td>
<td>---------</td>
<td>-----------</td>
<td>-------------</td>
<td>-------------</td>
<td>---------------</td>
<td>--------------</td>
<td>-----------</td>
</tr>
<tr>
<td>Maize grain, white</td>
<td>414</td>
<td>1,449</td>
<td>41.4</td>
<td>17</td>
<td>29</td>
<td>11.2</td>
<td>0</td>
<td>0</td>
<td>1.59</td>
<td>0.83</td>
<td>9.1</td>
<td>0</td>
</tr>
<tr>
<td>Beans, dried</td>
<td>131</td>
<td>439</td>
<td>26.2</td>
<td>2</td>
<td>187</td>
<td>10.7</td>
<td>0</td>
<td>0</td>
<td>0.66</td>
<td>0.29</td>
<td>8.1</td>
<td>0</td>
</tr>
<tr>
<td>Oil, vegetable (WFP specs.)</td>
<td>21</td>
<td>186</td>
<td>0.0</td>
<td>21</td>
<td>0</td>
<td>0.0</td>
<td>0</td>
<td>0</td>
<td>0.66</td>
<td>0.0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Salt, iodised (WFP specs.)</td>
<td>12</td>
<td>0</td>
<td>0.0</td>
<td>0</td>
<td>0</td>
<td>0.0</td>
<td>720</td>
<td>0</td>
<td>0.0</td>
<td>0.0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Ration total</td>
<td>578</td>
<td>2,074</td>
<td>64.0</td>
<td>39</td>
<td>216</td>
<td>22.0</td>
<td>720</td>
<td>189</td>
<td>2.25</td>
<td>1.12</td>
<td>17.2</td>
<td>0</td>
</tr>
<tr>
<td>Safe level of intake</td>
<td>2,100</td>
<td>2,100</td>
<td>52.5</td>
<td>40</td>
<td>450</td>
<td>22.0</td>
<td>150</td>
<td>500</td>
<td>0.90</td>
<td>1.40</td>
<td>13.9</td>
<td>28</td>
</tr>
<tr>
<td>% of requirements supplied</td>
<td>99%</td>
<td>129%</td>
<td>98%</td>
<td>48%</td>
<td>100%</td>
<td>480%</td>
<td>38%</td>
<td>250%</td>
<td>80%</td>
<td>124%</td>
<td>0%</td>
<td></td>
</tr>
<tr>
<td>by ration</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>% of energy supplied</td>
<td>13%</td>
<td>17%</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>by protein or fat</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Interpretation**

It can be seen that with both the planned and received ration there are large deficits in micronutrient content. The ration contains no vitamin C at all, and is seriously deficient in riboflavin, calcium and vitamin A. There is also an excessive amount of iodine being provided via fortified salt. The energy content is also slightly lower than it should be and the fat content is inadequate. Clearly, this ration plan needs revising.
5. Case Studies

One case study is presented in this section. Case studies are useful for getting participants to think through real-life scenarios. They also provide an opportunity for participants to work in a group and develop their analytical and decision-making skills. Trainers should develop their own case studies which are contextually appropriate to the particular participant group. Preferably trainers should use scenarios with which they are familiar.

Exercise 5: Planning an outbreak investigation

**What is the learning objective?**
- To explore how to plan and carry out an investigation of a suspected outbreak of a micronutrient deficiency disease.

**When should this exercise be done?**
- After the main concepts have been introduced and the exercises 2 and 3 have been completed.

**How long should the exercise take?**
- 60 to 90 minutes

**What materials are needed?**
- Handout 5a: Planning an outbreak investigation
- Handout 5b: Planning an outbreak investigation (Model answer)

**What does the trainer need to prepare?**
- Read and familiarise yourself with the scenario, questions, and answers.
- Photocopy handouts or prepare overheads.

**Instructions**

**Step 1:** Give each participant a copy of handout 4a

**Step 2:** Divide the participants into groups of 5 people (Maximum)

**Step 3:** Give the groups 30 minutes to answer the questions and prepare a presentation of their answers

**Step 4:** Give each group 5 minutes for feedback in plenary

**Step 5:** Discuss the results

**Discussion points for feedback in plenary**
- What additional ideas did people come up with?
- How practical are the suggestions for collecting information?
- What resources would be needed to conduct the investigation?
- What are the possible and appropriate responses to an outbreak of a micronutrient deficiency disease?
Handout 5a: Planning an outbreak investigation

Time for completion: 30 minutes

Working in groups, read the following case example, address the questions and prepare a brief presentation of your discussion.

Scenario

You are asked to investigate a suspected outbreak of pellagra in a refugee camp in east Africa. At the start of your assessment you are given the following information:

An initial case of pellagra has been identified in a supplementary feeding programme (SFP) run by a nutrition NGO. UNHCR has requested a full assessment. A preliminary assessment has already been conducted by a national nutrition institute and has identified about 30 cases from a convenience sample of 200 school children. This has raised considerable concern.

The refugee population is largely food-aid dependent but some additional income generation and food production opportunities are known to exist. The food aid ration is comprised of maize, pulses, oil, corn soy blend (CSB) and salt.

<table>
<thead>
<tr>
<th>Commodity</th>
<th>Grams per person per day</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maize grain</td>
<td>328</td>
</tr>
<tr>
<td>Pulses (peas, lentils or beans)</td>
<td>96</td>
</tr>
<tr>
<td>Oil</td>
<td>16</td>
</tr>
<tr>
<td>CSB</td>
<td>32</td>
</tr>
<tr>
<td>Salt (iodised)</td>
<td>8</td>
</tr>
</tbody>
</table>

The health situation in the camp is generally good with no epidemics reported. The prevalence of global acute malnutrition is about 4%.

Questions

1) What are your initial thoughts about the situation based on the preliminary data?

2) What additional information do you need for your assessment and how will you collect it?
Handout 5b: Planning an outbreak investigation (Model answer)

Question 1
From the available data, the general situation regarding health and nutrition appears quite good with a low prevalence of GAM and no epidemics reported. The general ration appears reasonable at first site with the inclusion of pulses and fortified blended food.

However, the prevalence of pellagra identified in the school children is alarmingly high at 15%. As a reference, the proposed WHO cut-off for a severe public health situation is 5%. A further investigation is urgently required.

Question 2
In any outbreak investigation it is important to organise and prioritise the information you need to collect. The table below summarises some of the key information that you would need to collect and possible sources for the information.

In addition to collecting this information it would be important to revisit the cases identified in the original assessment to confirm the diagnosis. Documenting cases with digital photography is very useful but remember to observe the need to obtain patients consent and preserve confidentiality.

To quantify the existence or extent of the problem it may be necessary to conduct a quantitative survey at the household level. Note that adults are more at risk of pellagra than children so a standard anthropometric nutrition survey is not an appropriate design for a survey of pellagra.

Collection of urine samples for laboratory analysis has proven useful in previous investigations of pellagra outbreaks. However, you will need to seek expert advice if you decide to collect biological samples for analysis.

<table>
<thead>
<tr>
<th>Information required</th>
<th>Reason</th>
<th>Source</th>
</tr>
</thead>
<tbody>
<tr>
<td>What was the Case Definition used in the original investigation?</td>
<td>It is critical to understand how cases were identified and, if doing a further investigation yourself, to come up with a practical case definition that can be used in the context in which you are working and is as sensitive and specific as possible.</td>
<td>The report describing the initial assessment or follow up communication with field staff and/or the national nutrition institute.</td>
</tr>
<tr>
<td>What is the CMR (crude mortality rate) and U5MR (under 5 mortality rate) in the camp?</td>
<td>You need to understand if there has been an increase in mortality in the camp as this might be associated with a severe outbreak of pellagra.</td>
<td>Health information system (HIS), survey reports.</td>
</tr>
<tr>
<td>What is the general health situation in the camp?</td>
<td>It is important to investigate if there has been an increase in admissions to health facilities or morbidity in the community. Pellagra causes diarrhoea, dementia, insomnia and symptoms of anxiety, as well as dermatitis. These signs and symptoms may have been observed without people knowing they were caused by pellagra.</td>
<td>Health facility records. Interviews with community health workers and other medical staff.</td>
</tr>
<tr>
<td>Information required</td>
<td>Reason</td>
<td>Source</td>
</tr>
<tr>
<td>-------------------------------------------------------------------------------------</td>
<td>--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------</td>
<td>--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------</td>
</tr>
<tr>
<td>What is the niacin content of the food aid ration?</td>
<td>A general ration low in niacin is a major risk factor for pellagra. If more than 5% of the population has a dietary intake of niacin equivalents &lt; 5mg/day the situation is classified by WHO as a public health problem.</td>
<td>Analysis of planned and received food rations using NutVal or other software.</td>
</tr>
<tr>
<td>What does the On-site Distribution Monitoring (OSDM) data and post-distribution monitoring data say about the reliability of the food aid ration?</td>
<td>While the planned ration may, or may not, contain adequate niacin and other nutrients you need to understand what ration the refugees have actually been receiving. OSDM data is useful for that purpose. As with all data sources you need to make a judgement as to the reliability of the data and its source.</td>
<td>OSDM records from the health and nutrition implementing NGO, or Government or UNHCR records. If OSDM data is not available then try to access food supply and distribution records from WFP or other partners.</td>
</tr>
<tr>
<td>Is the food aid ration sold or exchanged for other items?</td>
<td>People may sell food or exchange it to obtain other essential items. The amount received at a distribution may not be the amount used in the household kitchen.</td>
<td>Post-distribution monitoring records from WFP or other agencies.</td>
</tr>
<tr>
<td>How do people use the food aid ration in the kitchen and how do they distribute it within the household?</td>
<td>Understanding how people utilise food is just as important as understanding how much people have access to. Food preparation methods can have a major impact on the consumption of micronutrients. Intra-household distribution is a major determinant of which population groups may be at risk of nutritional deficiencies.</td>
<td>Reports from nutrition and health NGOs, direct observations, interviews and focus group discussions.</td>
</tr>
<tr>
<td>How widespread and important are income generation and food production activities in the camp?</td>
<td>An appreciation of people’s livelihoods is important to understand what other food sources people may have access to.</td>
<td>Reports from NGOs, direct observations, interviews and focus group discussions.</td>
</tr>
</tbody>
</table>
6. Field based exercises

This section outlines ideas for exercises that can be carried out as part of a field visit. Field visits require a lot of preparation. An organisation that is actively involved in programming has to be identified to ‘host’ the visit. This could be a government agency, an international NGO or a UN agency. The agency needs to identify an area that can be easily and safely visited by participants. Permission has to be sought from all the relevant authorities and care taken not to disrupt or take time away from programme activities. Despite these caveats, field-based learning is probably the best way of getting over information that will be remembered by participants.

Exercise 6: Micronutrient malnutrition risk assessment

What is the learning objective?
- To allow participants to observe food aid monitoring and health information systems in an established refugee camp.

When should this exercise be done?
- After completion of the module material including the previous exercises.

How long should the exercise take?
- 1 to 2 days, or as dictated by local circumstances.

What materials are needed?
- Letters of agreement with the NGO or UN agency hosting the visit.
- Permission from the training institution for the visit to go ahead.
- Risk assessment forms prepared and completed by the trainer prior to the field trip.
- Handout 6a: Micronutrient malnutrition risk assessment (Trainer’s guide)

What does the trainer need to prepare?
- A full itinerary for the field visit
- A plan for transportation, accommodation, meals and refreshments for participants.
- A briefing sheet for the participants on the local situation including safety and security procedures.
- Ensure that participants are suitably dressed and equipped for the field visit, and have note pads and pens.
- Prior to the visit work in a group with the participants to construct an observation checklist of things to look out for, e.g. method used to select beneficiaries for OSDM, number of refugee households with access to home gardens, provision of micronutrient supplements at health facilities.

Discussion points for feedback in plenary
- General impressions of the filed site visited.
- Detailed observations on the risk of micronutrient malnutrition in the site visited. Ideas for improving the technical content and management of the programme.
Handout 6a: Evaluation of a general food distribution (Trainer’s guide)

The following is a suggested activity that should be adapted to fit the local context.

Arrange a visit to a refugee camp to observe general ration distribution, on-site distribution monitoring, post distribution monitoring, and how data is collected for the health information system. If possible, data should be collected and analysed for micronutrient content and energy and macronutrient sufficiency.

- For all fieldwork and visits a risk assessment must be undertaken to look at the risks involved to the course participants, local staff and beneficiaries.
- Every effort must be taken to minimise disruption to the ongoing work of the programme.
- Trainers and students must act with tact and discretion and avoid open criticism of any program activities they see. Observations should be discussed with trainers at the end of the field visit.

Key Observation Points for participants

(To be adapted according to the local situation)

1. What is in the general food aid ration?
2. Are any complementary food items distributed?
3. Is there a supplementary feeding programme?
4. Which agencies are involved in food aid delivery and distribution?
5. What distribution and targeting mechanisms do they use?
6. Are non-food items distributed?
7. Is On-site Distribution Monitoring (Food basket monitoring) done?
8. Is Post-Distribution Monitoring done?
9. Which agencies are involved?
10. Who analyses the data?
11. Who is responsible for assessing the data and taking programme decisions?
12. What alternative food sources are available to the camp residents?
13. What income generation activities, if any, are available?
14. Which markets, if any, do the refugees have access to?
15. What health facilities do refugees have access to?
16. Which agencies run them?
17. Do staff have knowledge of micronutrient deficiency diseases?
18. Is there a Health Information System (HIS)?
19. Who is responsible for the HIS?
20. Are micronutrient deficiencies recorded in the HIS?
PART 4: TRAINING RESOURCE LIST

The training resource list is part four of four parts contained in this module. It provides a comprehensive list of reference material relevant to this module including guidelines, training courses and reference manuals. Part four provides background documents for trainers who are preparing training material.

What can you expect to find here?

1. An inventory of existing guidelines and manuals listed alphabetically by agency name with details about their availability
2. A list of known training resources listed alphabetically by agency name with details about:
   - Overall content
   - Intended use
   - Target audience
   - Length of time the course session has been designed for

Guidelines and manuals

Many nutrition manuals and guidelines contain sections on micronutrient malnutrition. The list presented here contains selected documents which are dedicated to or have sections with particular relevance to the contents of this module. Useful reference information on diagnosis and treatment is also available in many standard medical textbooks. Please also see the additional resources included in the resource list from module 14.

   - Availability: downloadable pdf format in English
   - Contact: [http://www.fsnau.org/products/manuals-guides](http://www.fsnau.org/products/manuals-guides)
     
     GUIDELINES including information on micronutrients and the disorders that result from their deficiency as part of a strategy to counter malnutrition problem in Somalia through short and longer term interventions aimed at prevention. The guidelines are applicable outside Somalia and are accompanied by Flip Charts for training use.

   - Availability: downloadable pdf format in English
   - Contact: [http://www.micronutrient.org/English/publicationlibrary.asp?x=1](http://www.micronutrient.org/English/publicationlibrary.asp?x=1)
     
     MANUAL for designing surveys of iron, iodine and vitamin A status.

3. **NutVal Software**
   This ration calculation spreadsheet can downloaded and used with Microsoft Excel. The current version is designed to work with Excel 2003.
   - Availability: Freeware available for download
   - Contact: [http://www.nutval.net/](http://www.nutval.net/)

   Geneva: UN.
   Availability: downloadable pdf format in English
   **MANUAL**
   - Chapter 1: Context and purpose
   - Chapter 2: Overview of approach
   - Chapter 3: Basic principles
   - Chapter 4: Planning a ration
   - Chapter 5: Monitoring and follow-up

   Availability: downloadable pdf format in English

   Manual designed for use in WFP training course on NIE

   Geneva: WHO.
   Availability: downloadable pdf format in English
   **MANUAL**
   - Chapter 1: Introduction and scope
   - Chapter 2: History of pellagra
   - Chapter 3: Pellagra
   - Chapter 4: Niacin
   - Chapter 5: Recommended Daily Allowance (RDA)
   - Chapter 5: Sources of niacin and its stability in food
   - Chapter 6: Recent outbreaks of pellagra and lessons learnt
   - Chapter 7: Strategies to prevent pellagra in large populations affected by emergencies
   - Chapter 8: Conclusions and recommendations

   Geneva: WHO.
   Availability: downloadable pdf format in English
   **MANUAL**
   - Chapter 1: Introduction
   - Chapter 2: Scurvy
   - Chapter 3: Vitamin C
   - Chapter 4: Recommended Daily Allowance (RDA)
   - Chapter 5: Sources of vitamin C
   - Chapter 6: Strategies to prevent scurvy in large refugee populations
   - Chapter 7: Costs
   - Chapter 8: Conclusions and recommendations
   Availability: downloadable pdf format in English
   
   **MANUAL**
   - Chapter 1: Introduction
   - Chapter 2: Thiamine deficiency
   - Chapter 3: Thiamine, the vitamin
   - Chapter 4: RDA for thiamine
   - Chapter 5: Sources of thiamine
   - Chapter 6: Factors influencing content and utilisation of thiamine in foods
   - Chapter 7: Strategies to prevent thiamine deficiency in large populations affected by emergencies
   - Chapter 8: Conclusions and recommendations

    Availability: downloadable pdf format in English
    
    **MANUAL**
    - Chapter 1: Meeting nutritional requirements
    - Chapter 2: Major nutritional deficiencies in emergencies
    - Chapter 3: Assessment and surveillance of nutritional status
    - Chapter 4: Nutritional relief: general feeding programmes
    - Chapter 5: Nutritional relief: selective feeding programmes
    - Chapter 6: Prevention and control of communicable diseases
    - Chapter 7: The context: emergency and preparedness and response programmes

    Availability: downloadable pdf format in English
    
    GUIDELINES that contains the current consensus view on the nutritional requirements of people living with HIV/AIDS. Please note that knowledge in this area is evolving and these recommendations may well be subject to change in the near future.

    Availability: downloadable pdf format in English

14. **WHO (1996)** *Indicators for assessing vitamin A deficiency and their application in monitoring and evaluating intervention programmes*
    Availability: downloadable pdf format in English
    Contact: [http://www.who.int/nutrition/publications/micronutrients/vitamin_a_deficiency/en/index.html](http://www.who.int/nutrition/publications/micronutrients/vitamin_a_deficiency/en/index.html)
Training Courses

   Availability: downloadable pdf format in English  
   Contact: [http://www.fsnau.org/products/manuals-guides](http://www.fsnau.org/products/manuals-guides)  
   FLIP CHARTS on micronutrients designed for training for mid-level management of health workers with a health  
   background. A facilitator’s script with questions is included. This was designed for use in Somalia but can be applied  
   elsewhere.

   Pack for Field Staff*. Geneva: UNHCR  
   Availability: downloadable PowerPoint files in English  
   Contact: [www.ucl.ac.uk/cihd/research/nutrition/tools](http://www.ucl.ac.uk/cihd/research/nutrition/tools)  
   A TRAINING COURSE on micronutrient malnutrition made up of POWER POINT presentations, Handouts and Photo cards  
   aimed at raising awareness of micronutrient deficiencies among health and nutrition field staff. Material from this course  
   has been used extensively in the design of this module.  
   Session 1: Important Nutrition Concepts  
   Session 2: Micronutrient Deficiency Diseases  
   Session 3: Detection and Prevention