

Introduction to RUTF's



March 12, 2009

Revolutionary, Ready to Use Therapeutic Foods



COMMUNITY-BASED MANAGEMENT OF SEVERE ACUTE MALNUTRITION

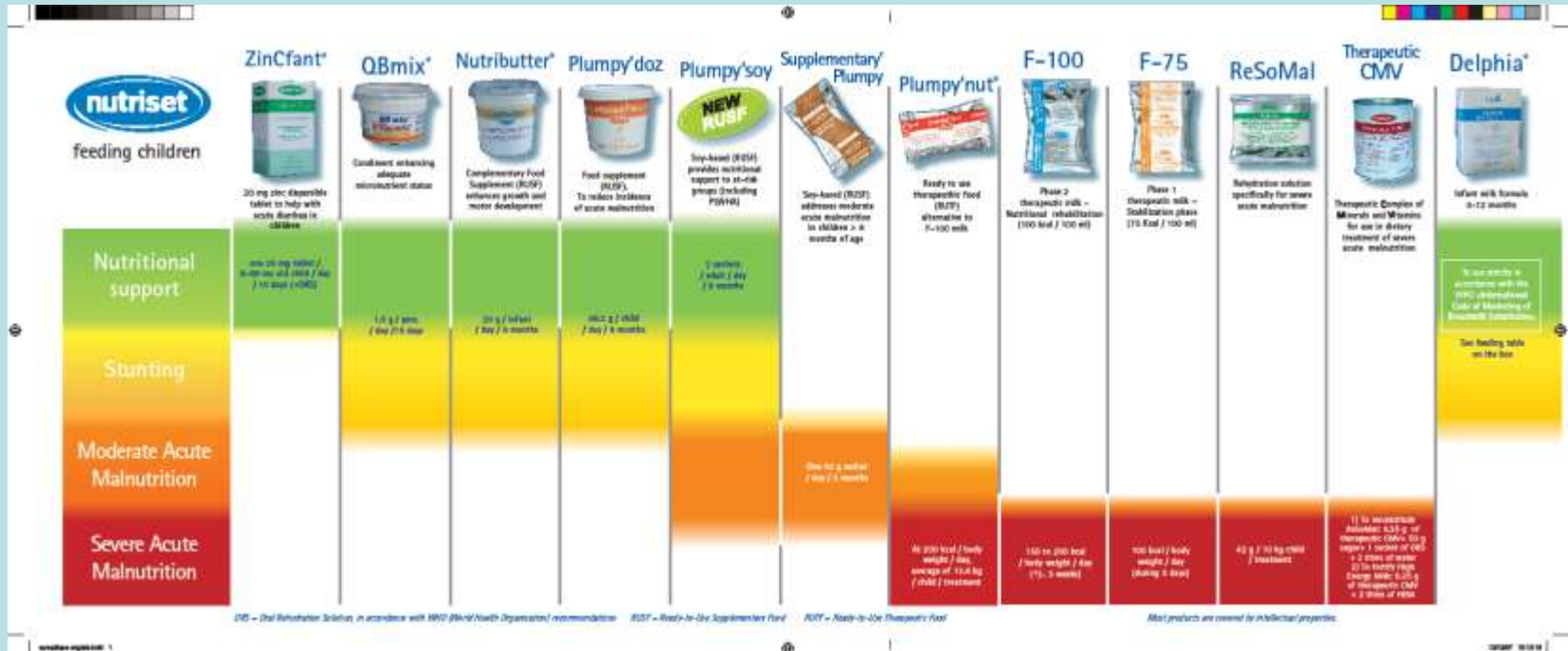
A Joint Statement by the World Health Organization, the World Food Programme, the United Nations System Standing Committee on Nutrition and the United Nations Children's Fund

Summary

- RUTF (ready-to-use-therapeutic food) is being used to treat severe and moderate malnutrition
- One main producer, which holds a patent (Nutraset, France)
- Many organizations are scaling up
- There is no production in the U.S.

Nutriset

- Plumpy Nut is a trademarked, patented brand owned by the French company Nutriset.
- Plumpy'nut is manufactured by the company in France, with licensees in Africa

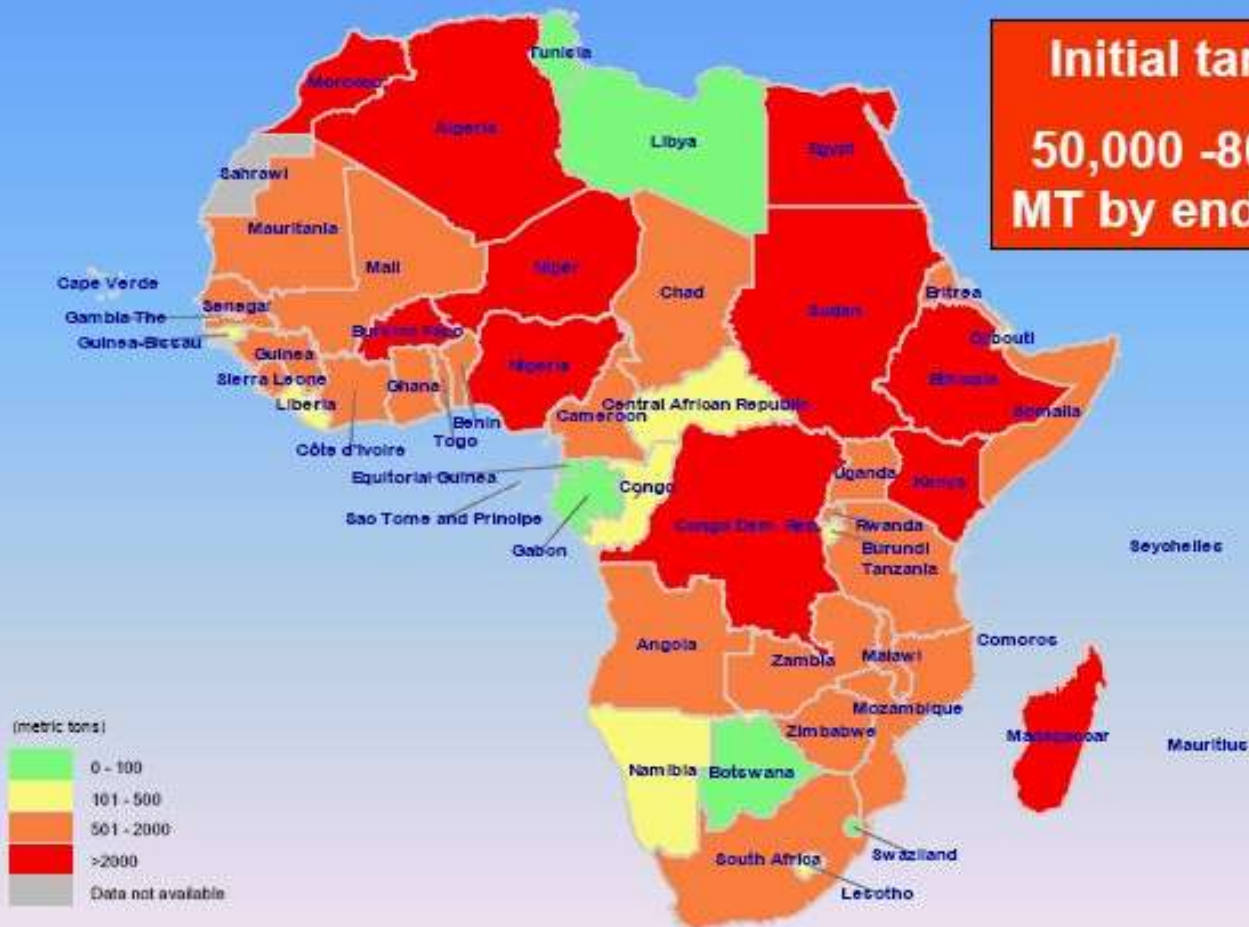


Estimating Demand for RUTF

Forecasting

RUTF Required for Severely Malnourished African Children Annually = 90,000 – 140,000 MT

Initial target:
50,000 -80,000
MT by end-2011



Source: WHO database based on new international reference population

Note: The boundaries and the names shown and the designations used on these maps do not imply official endorsement or acceptance by the United Nations.

Research on Plumpy'nut Shows the Efficacy of the Product

- **Objective:** The objective was to compare the recovery rates among children with moderate and severe wasting, kwashiorkor, or both receiving either home-based therapy with RUTF or standard inpatient therapy.
- **Conclusion:** Home-based therapy with RUTF is associated with better outcomes for childhood malnutrition than is standard therapy.

Am J Clinical Nutrition 2005;81:864 –70.

New Formulas Under Development

- Peanut/soy Ready to Use Foods for moderate malnutrition
- Formulas for Aids patients
- Formulas using chickpeas and other indigenous products.
-*Info from the World Food Programme..*

Modifying RUTF to a RUF for moderately malnourished children – for high food insecurity situations

Modify from...

- 30% full fat milk powder
- 25% ground peanuts
- 15% soy bean or rapeseed/ canola oil
- 28% sugar (lactoserum, maltodextrin)
- 2% V&M incl type II nutrients

...to, options

- Lower milk content
- Replace with whey conc.
- Use soy protein isolates
- Use other legumes instead of peanuts (hence, replace both protein and oil)

Comments/Drawbacks

- Minimum milk content unknown
- Whey availability linked to cheese production
- If milk contains growth factor, soy protein at disadvantage
- Protein content of lentils and beans is comparable to soy beans and peanuts, but have very little fat, and relatively high amounts of phytate and other anti-nutrients
- Texture, consistency and homogeneity to be adapted

Project Peanut Butter, Malawi



Using a soy formula with Peanut Butter, case study

Discussion

- Rural Malawian children who received FS (a peanut/soy based fortified spread) as a complementary food gained more weight than those who received FP (corn porridge fortified with fish powder) from 6–12 mo of age. The superior weight gain in children receiving energy dense FS, although quite modest, combined with the hygienic properties of FS and its convenience, make it attractive as a complementary food for populations at risk for growth faltering in this age group.

*The Journal of Nutrition, Community and International
Nutrition, December 2007*