

The Excessive Contribution of an Unbroken Cold Chain to a Healthier Community Life in Africa

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137,000

A YEAR

11,417

A MONTH

380

 \overline{ADAY}

DEATHS

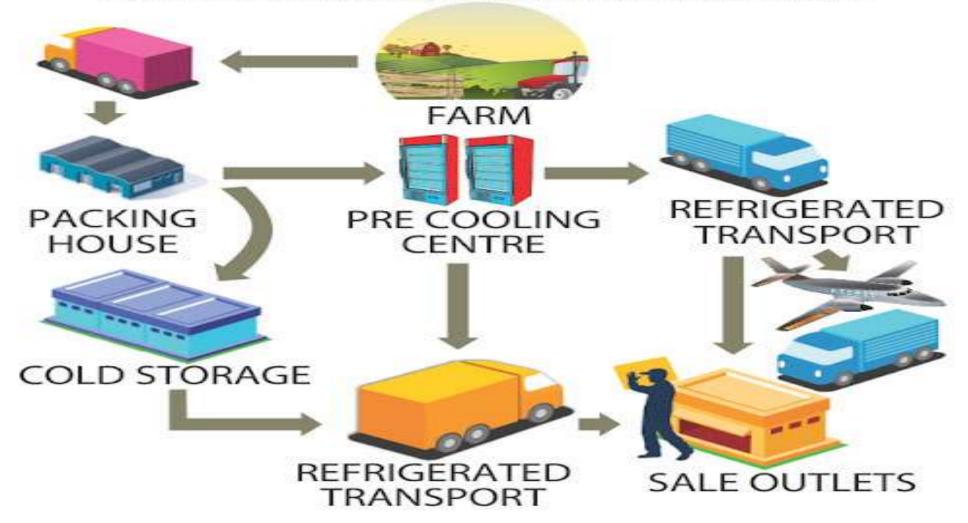
From Foodborne diseases in the African Region

COLD CHAIN

- → Maintaining temperature control during each and every phase of the product, from the collection of raw materials to consumption of the product by the end consumer.
- → The cold chain of a product is considered to have been respected when it has been subjected to constant temperature control throughout the process that occurs from production of the product until its consumption.
- → We refer to this process as a "CHAIN", as it actually consists of several interrelated processes.

COLD CHAIN

COLD CHAIN MANAGEMENT



What happens if the cold chain is broken?



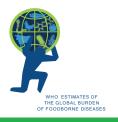
What happens if the cold chain is broken?

- → When you defrost a frozen product (temperature > -18°C), even partially for a short time (a few minutes), microbial activity will resume.
- \rightarrow Breaking the cold chain has the following consequences:
 - **Foodborne illness Risk of poisoning.**
 - **Reduced preservation time.**
 - **Food waste Loss of quality.**

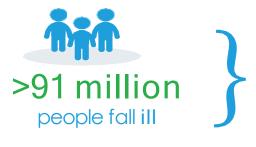
It should be noted that any product that has been defrosted must not be refrozen again.

Foodborne illness - a major public health issue in Africa

- \rightarrow Africa has the world's highest per-capita rate of foodborne illnesses.
- → Foodborne hazards are responsible for 137,000 deaths and 91 million acute illnesses in Africa every year, mostly affecting children under age 5.
- → Much of the funding for food safety efforts on the continent come from Western donors — but most of those efforts concentrate on safety standards for foods exported to other countries.



Foodborne diseases in the African Region



Every year 137,000 people die

1 3 of the global deathtoll for foodborne diseases

Diarrhoeal diseases are responsible for 70% of the burden of foodborne diseases



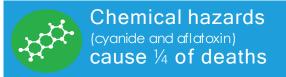
Non-typhoidal Salmonella



Foodborne cholera



E. coli



Paralysis (Konzo) caused by cyanide in cassava, is unique to the African Region, resulting in death in 1 in 5 people a fected

FOODBORNE DISEASES ARE PREVENTABLE.

EVERYONE HAS A ROLE TO PLAY.

Food waste - a major issue for Africa

The United Nations (UN) estimates that each year approximately 1/3 of all food produced for human consumption is wasted.

Up to 45% of all food in Africa continent is thrown away.

However, only a very small proportion of this is due to consumer behavior.

Most of the waste is caused by incorrect storage, poor transport and the lack of sufficient refrigeration along the cold chain.

Drugs- Cold Chain

- → Most vaccines require an unbroken cold chain. While the vaccines for tetanus or hepatitis A and hepatitis B must be cooled, others are strictly restrained from being stored and transported at +2°C to +8°C.
- \rightarrow For example, the new vaccine for COVID-19, is bound to the cold chain.
- → If these temperature limits are exceeded, the vaccine loses its effect. All involved parties, such as the pharma industry, pharmacies, doctors and hospitals, must ensure the cold chain is unbroken. Otherwise, they may use a vaccine that will be useless for several patients, raising the risk of spreading harmful diseases.

COVID-19 Vaccine Pfizer BioNTech

- → Maximum shelf life is 9 months stored in a freezer at -80°C to -60°C
- → 31 days at 2-8°C after thaw (assign immediately after removing from freezer)
- \rightarrow In addition, once removed from the fridge may be stored between 2 to 25°C for 2 hours prior to dilution
- → In addition, once diluted may be stored between 2 to 25°C for a further 6 hours
- \rightarrow Once thawed, the vaccine <u>cannot</u> be re-frozen
- \rightarrow During storage, minimize exposure to room light, and avoid exposure to direct sunlight and ultraviolet light

COVID-19 Vaccine AstraZeneca Vaccine

- ightarrow Maximum shelf life is 6 months stored in a refrigerator between 2 to 8°C
- ightarrow Once removed from the fridge, may be stored between 2 to 25°C for up 6 hours
- \rightarrow Once punctured, the vial must be used within 6 hours
- → Must not be frozen
- → During storage keep vials in outer carton to protect from light

COVID-19 Vaccine Moderna Vaccine

- → Maximum shelf life is 7 months stored in a freezer at -25°C to -15°C
- ightarrow Do not store on dry ice or below -40 °C
- \rightarrow 30 days at 2 to 8°C after thaw (assign immediately after removing from freezer)
- → Once removed from the fridge, may be stored between 8 to 25°C for up 12 hours
- \rightarrow Once punctured, the vial must be used within 6 hours
- \rightarrow Once thawed, the vaccine cannot be re-frozen
- \rightarrow During storage keep vials in outer carton to protect from light

How is the cold chain maintained and guaranteed?

- > Hermetically package the products.
- > Store products in specific cold rooms.
- ➤ Keep products at a temperature < -18°C in all processes.
- > Use specialized transport.
- > Measure and control the temperature throughout the chain.

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TEMPERATURE CONTROL





COST?

137,000

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380

DAY

DEATHS

From Foodborne diseases in the African Region



The Unbroken Cold Chain that will lead to a Healthier Community Life in Africa

STARTS WITH US

