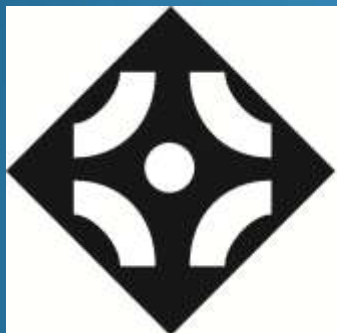


FACTS ABOUT FACS

(FOOD ADVISORY CONSUMER SERVICE)



F·A·C·S

FOOD ADVISORY CONSUMER SERVICE

Roast beef



Pea soup



BACKGROUND

- Established by SAAFoST approximately 20 years ago.
- Established to counter misinformation presented to the consumer via the media and other channels.
- SAAFoST felt there was a need for an independent science based service able to respond rapidly to any food associated sensationalism.
- Initially funded by food companies but now solely funded by SAAFoST so consumers can more readily accept the objectivity of the scientific articles.
- FACS is run by a committee representing SAAFoST, the South African National Consumer Union (SANCU), The Association for Dietetics in South Africa (ADSA), the Directorate of Food Control of the Department of Health and professional representatives of other consumer-friendly organisations.

OBJECTIVES

To provide consumers, media and other interested parties with information on food and nutrition issues that is relevant and scientifically correct.

SERVICES OFFERED BY FACS

- The FACS website www.foodfacts.org.za carries more than 80 scientific articles on food facts, which can be accessed and downloaded by interested parties.
- It also operates a customer hotline telephone service (012 428 7122) from a SANCU office in Pretoria, from where copies of articles are posted to consumers unable to access the website.
- Pamphlets advertising the advice and information available from FACS are broadly distributed via chain stores, health practitioners and businesses involved in the food industry.
- Over the years, the organisation has done some excellent educational work by producing posters for distribution to schools and clinics on basic food handling and hygiene.

POSTERS

PREVENTING FOOD POISONING



Always wash hands and food before using



Use fresh food as soon as possible or store cold



Control all kitchen pests regularly



Drinking water must always be clean and fresh



Store poisonous cleaning materials and paraffin away from children



Store food in clean dry containers

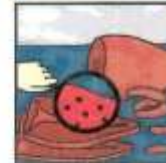
NAMA YE E BOLOKEGILEGO



Dipaki bja nama ye e sa bolokegago



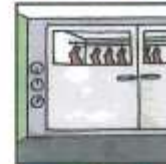
Dipoelo tsa nama ye e sa bolokegago



Nama ya go bolokega e tlišwa ke maselegegane gomme e a tempiwa



Moo o swanetšego go reka nama ya e bolokegilego



Dikeletšo ka tshware le go opea nama gabotse



SCIENTIFIC ARTICLES

- Nutrition information – obesity, child nutrition, adult nutrition, allergies and HIV/AIDS.
- Food scares and threats – botulism, melamine, avian flu, Sudan Red and Salmonella.
- Food safety – foodborne illness, frying oil safety, food safety and the science of toxicology and food poisoning.
- Food processing and handling – canning, food irradiation, safe food handling, the cold chain and processed foods.
- Scientific analysis of popular misconceptions – monosodium glutamate (MSG), food additives and GMOs.
- General food facts – fats, fibre in foods, salt, bread, functional foods and nutraceuticals.

INTERNATIONAL NETWORK OF FOOD INFORMATION ORGANISATIONS

- IFIC - International Food Information Council
- EUFIC - European Food Information Council
- NZNF - New Zealand Nutrition Foundation
- AFIC - Asian Food Information Centre
- CISAN - Argentinean Council for Food Safety & Nutrition Information
- CIC - China Food Information Centre