

February 15, 2024

Visit of the technical working group to flour production and processing enterprises in Sughd region

It is a matter of pride and honor that today, thanks to the independence of the Republic, there are more than 45 small and large enterprises producing and processing flour using modern methods (18 units in Sughd province, 20 units in Khatlon province and 7 units in RRS). These enterprises operate efficiently and provide food products to the population of the country.

On February 13 of the current year, members of the technical working group (representatives of the Ministry of Health and Social Protection of Population of the Republic of Tajikistan, Ministry of Industry and New Technologies, Ministry of Agriculture, State Institution "Agriculture Entrepreneurship Development", Agency "Tajikstandart" and staff of the World Food Program) held a meeting with the heads of flour production enterprises of Sughd region ("Khubjama Invest" LLC, "AZHR" LLC, "Grain Company" LLC, "Fati" LLC) under sub-component 3.4 which focuses on food fortification, specifically on fortification of wheat flour.

Solehzoda Umed, a representative of the Ministry of Industry and New Technologies, opened the meeting and spoke on the importance of food fortification, especially wheat flour.

Then Inomjon Khaknazarov – Director of the Institute of Nutrition, Afzalsho Vokhidzoda – specialist of "Tajikstandart" agency, Abdulloeva Zarrina – nutrition specialist of the State Institution "Agriculture Entrepreneurship Development" and Believe Gunda – expert-technologist on food fortification of WFP made speeches. They presented information on the essence and enrichment of food products, especially wheat flour, and also highlighted that work is underway to create conditions for enrichment of wheat flour (premixes) with vitamins and minerals to increase the nutritional value of the product for

low-income groups of the population, especially pregnant women, as well as children and adolescents suffering from malnutrition.

This was followed by a question and answer session on availability of premixes, setting up a micronutrient production line in the country and other issues that need to be addressed locally. Relevant experts provided detailed answers to these questions.

After the meeting, the members of the technical working group visited a number of wheat flour production enterprises.

The purpose of the visit of the technical working group was to get familiarized with the activities of these enterprises and to learn from the experience of developed countries in the field of food fortification.

The enterprises of Khubjam Invest LLC have been operating since 2018 and produce highest grade, first grade, second grade flour, as well as flour for animal feed. Its total production volume is 400 tones per day. This production provides permanent employment for more than 90 employees.

The enterprises of “Zernovaya Kompaniya” LLC started their activities in the era of independence and produce flour of the highest, first and second grades, as well as breadcrumbs for animal feed.

The total production volume of the enterprise is 500 tones per day and the enterprise provides permanent jobs for more than 150 employees.

The company’s employees also produce more than 55 types of bread and confectionery products from the flour produced and offer them to customers.

Ordi Fatir LLC started its operations in April 2016 and produces flour of the highest, first and second grades, as

well as flour for animal feed. The total production volume of the products is 200 tones per day. This enterprise provides permanent employment for more than 50 employees.

It should be noted that all flour production enterprises import raw material (wheat) from the Republic of Kazakhstan, process it and provide it to the population of the country.

These enterprises operate in the Republic in accordance with the requirements of the standard of the Republic of Tajikistan, and the finished products are divided into groups with different quality. They are also packaged according to international standards and provided to the population of the country.

