

Manufacturers recognize the problem of storage of baby food and infant formula at the correct temperature : IBFAN comment and questions

The Summary of the 2014 Research and Markets Report: "Global Baby Food and Infant Formula Market 2014-2018 - Market Landscape, Growth Prospects and Key Vendors" provides the explanation used by manufacturers of the difference between infant formula and baby food :

See : http://www.researchandmarkets.com/publication/m773qjy/global_baby_food_and_infant

« Infant formula is either a partial or a total substitute for breast milk for infants under one year old. Baby food products, available in the market, are specially designed to meet nutritional needs of babies less than three years of age. »

The Summary also notes the problem of spoilage of infant formula and baby food during storage.

The probiotic bacteria added to Probiotic formulas are particularly sensitive to heat and may lose their viability during prolonged storage at temperatures above 4°C (*See : FAQ about prebiotics and probiotics* <http://ibfan.org/docs/FAQ-Pre-and-Probiotics-2015.pdf>) :

"The increase in organized retailing globally offers huge potential for this market because these products have a short shelf life, and can be easily spoiled if not stored in hygienic conditions and at a proper temperature. Earlier, retailers found it difficult to sell baby food and infant formula in developing countries because of a lack of storage facilities and the high chances of food becoming spoiled. Supermarkets equipped with cold storage facilities have solved this problem."

However it must be asked : Have supermarkets really solved this problem ?

This leads to the critical question : how much do we know about the chemical composition of formula? Can stored formula retain the stability of its ingredients and its nutrient qualities once the container is opened or over a long period of storage after the manufacturing process ?