

Republika ng Pilipinas  
SANGGUNIANG PANLUNGSOD NG MARIKINA



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ORDINANCE No. 143  
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ORDINANCE ADOPTING THE MARIKINA CITY FOOD  
FORTIFICATION CODE

Introduced by: Councilor JOSE FABIAN I. CADIZ, M.D.

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WHEREAS, one of the most prevalent nutritional disorders in our country including the City of Marikina is micronutrient malnutrition, otherwise known as “hidden hunger”, which refers to the deficiency of vitamin A, iron and iodine;

WHEREAS, among the hardest-hit group of micronutrient malnutrition are the pre-school children below six (6) years old and mothers of reproductive age;

WHEREAS, various socio-civic and non-government organizations, including the Rotary International had launched various programs and projects that aims to improve the nutritional status of our marginalized and underprivileged brothers and sisters;

WHEREAS, recognizing the urgent need to eliminate the micronutrient malnutrition problems that threaten the lives of millions of our countrymen, Republic Act No. 8976 otherwise known as the “Food Fortification Act” was passed into law on November 7, 2000;

WHEREAS, food fortification, the most cost-effective and sustainable strategy to address micronutrient malnutrition, is the process of adding essential nutrient to widely consumed foodstuffs to increase the individual’s recommended dietary nutrients;

WHEREAS, there is a need to pass an ordinance to make the provisions of the national law germane to the local setting;

NOW THEREFORE, BE IT ORDAINED AS IT IS HEREBY ORDAINED BY THE SANGGUNIANG PANLUNGSOD OF MARIKINA, in session duly assembled, that:

RULE I

GENERAL PROVISIONS

SECTION 1. This ordinance shall be known as the “Marikina City Food Fortification Code”.

SECTION 2. Declaration of Policies:

Section 15 of Article II of the 1987 Constitution provides that:

*“x x x The State shall protect and promote the right to health of the people and instill health consciousness among them x x x”*

The City Government recognizes that nutritional deficiency problems in the City based on nutrition surveys, include deficiencies in energy, iron, vitamin A, iodine, thiamin and riboflavin. To a minor extent, diet is also deficient in ascorbic acid, calcium and folate.

The City Government further recognizes that food fortification is vital where there is a demonstrated need to increase the intake of an essential nutrient by one or more population groups, as manifested in dietary, biochemical or clinical evidences of deficiency. Food fortification is considered important in the promotion of optimal health and to compensate for the loss of nutrient due to processing and/or storage of food.

SECTION 3. For the purpose of this ordinance, the following terms shall be understood to mean:

- a) Micronutrient – an essential nutrient required by the body in very small quantities; recommended intakes are in milligrams or micrograms
- b) Nutrient – any chemical substance needed by the body for one or more of these functions: to provide heat or energy, to build and repair tissues, and to regulate life processes. Although nutrients are found chiefly in foods, some can be synthesized in the laboratory like vitamin and mineral supplements or in the body through biosynthesis.
- c) Fortification – the addition of nutrients to processed foods or food products at levels above the natural state. As an approach to control micronutrient deficiency, food fortification is the addition of a micronutrient, deficient in the diet, to a food, which is widely consumed by specific at-risk groups.
- d) Fortificant - a substance, in chemical or natural form, added to food to increase its nutrient value.
- e) Cooking Oil – edible oil derived from vegetable sources intended for human consumption, including its use in food preparation or in processing other food products.
- f) Glutinous Rice – a special type of rice whose grains are white and opaque in appearance. It coagulates into a sticky mass when cooked.
- g) Refined Sugar – raw sugar that has undergone processing to produce white, crystalline sugar used for household consumption and as an ingredient for processed food including white refined sugar derived from sugar beets and sugar containing flavoring or coloring matter wherein sugar content is over 65% by dry weight.
- h) Processed Food or Food Products – food that has been subjected to some degree of processing like milling, drying, concentrating, canning, or addition of some ingredients which changes partially or completely the physio-chemical and/or sensory characteristics of the food's raw material.
- i) Staple Food – basic food normally consumed by the general population on daily basis (e.g. rice, flour, sugar, oil , etc.)

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