

Annex G

Glossary

atta flour	–	unrefined brown flour
chakki mills	–	small-scale stone mills serving local communities
complementary foods	–	semisolid foods fed to infants and very young children as a complement to breast-feeding or commercial or homemade formula, as a means of better meeting the nutritional requirements of the child
ferritin	–	an iron-containing protein complex that functions as the primary form of iron storage in the body, used as an indicator of iron deficiency
HAACP		(Hazard Analysis and Critical Control Point) – a food-safety program used by the US Food and Drug Administration that focuses on preventing hazards that could cause food-borne illnesses by applying science-based controls, from raw material through to finished products
hemoglobin	–	the iron-containing respiratory pigment in red blood cells, used as a biochemical indicator of anemia
homocysteine	–	an amino acid (a building block of protein) that is produced in the human body. At high levels, homocysteine may irritate blood vessels, leading to blockages in the arteries. Most people with high homocysteine levels do not have enough folic acid or vitamin B ₆ or B ₁₂ in their diets
NaFeEDTA		(sodium iron ethylenediaminetetraacetic acid) – a highly absorbable iron compound that can be used as a fortificant in brown flours, soy sauce, and fish sauce