



FEDERAL REPUBLIC OF NIGERIA

NATIONAL GUIDELINES FOR PUBLIC PROCUREMENT OF FOOD AND RELATED SERVICES

Promoting the Consumption of Healthy Foods



DECEMBER, 2025

PRINTED BY THE FEDERAL GOVERNMENT PRINTER, LAGOS.

**NATIONAL GUIDELINES FOR PUBLIC PROCUREMENT
OF FOOD AND RELATED SERVICES**



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NATIONAL GUIDELINES FOR PUBLIC PROCUREMENT OF FOOD AND RELATED SERVICES

CHAPTER 1

1.—(1) Unhealthy diets remain a major global risk factor for death and disability, causing around 8 million deaths annually due to excessive intake of sodium, sugars, and unhealthy fats, along with insufficient consumption of whole grains, fruits, and vegetables (Murray et al., 2020; Afshin et al., 2019). Many population groups struggle to meet recommended dietary guidelines and yet, largely consume sugary drinks and fast foods. The changing food environment, with easy access to unhealthy options, exacerbates this issue. Unhealthy diets, obesity, and maternal and child malnutrition are responsible for approximately one-third of all deaths and impose significant costs on individuals, families, communities, and governments (WHO, 2021).

Introduction

(2) Public institutions such as government offices, schools, orphanages, nursing homes, hospitals, correctional centres, national youth service corps camps, military bases, and shops or stalls surrounding these settings, purchase food and/or serve foods with government-funds, and thereby present an opportunity for healthy food procurement. Governments have a unique responsibility to implement policies that ensure the food served in public settings promotes healthy diets, rather than contributing to unhealthy eating habits.

(3) Healthy public food procurement policies can increase the availability of nutritious foods while reducing unhealthy options. Core principles include limiting free sugars, shifting from unhealthy fats to healthier alternatives, and promoting whole grains, fruits, and vegetables. Countries have committed to promoting healthy diets and eliminating malnutrition through various international frameworks.

(4) Implementing healthy public food procurement policies can lead to numerous benefits, including improved health outcomes, reduced healthcare costs, increased productivity, and support for local agriculture. These policies can enhance equity by ensuring vulnerable populations have access to nutritious foods.

2.—(1) These Guidelines is to establish clear standards for the procurement, preparation, and service of food in public institutions. These Guidelines aims to ensure that food procured and served—

Purpose

(a) complies with nutritional standards that promote healthy diets and reduce the prevalence of malnutrition;

(b) contributes to preventing non-communicable diseases (NCDs) such as hypertension, cardiovascular diseases, and diabetes, aligning with the Sustainable Development Goals (SDGs) and national health priorities;

(c) promotes environmental sustainability, supports local economies, and fosters social equity through the procurement of sustainably produced food, prioritising local producers whenever possible; and

(d) establishes a unified and standardised framework to facilitate implementation, monitoring, and evaluation of compliance across all public institutions.

(2) These Guidelines aligns with—

(a) international commitments, such as—

- (i) the World Health Organization (WHO) principles for a healthy diet,
- (ii) WHO Guideline for complementary feeding of infants and young children 6-23 months of age (2023); and

(b) national regulations, such as—

- (i) Public Procurement Act, 2007,
- (ii) Food Fortification Regulations, 2021,
- (iii) Non-Nutritive Sweeteners in Food Products Regulations, 2019,
- (iv) National Guidelines for Sodium Reduction, 2024,
- (v) Recall, Handling and Disposal of Unwholesome and Adulterated Food and Food Products Regulations, 2025, and
- (vi) Nigerian Standard for Drinking Water Quality, 2015, and National Policy on Food Safety and Quality and Its Implementation Plan, 2023.

(3) Nigeria faces a triple burden of undernutrition, overnutrition, and micronutrient deficiencies. These Guidelines seeks to—

(a) address these challenges by establishing a settings-based approach to food procurement and service in public settings; and

(b) introduce nutrition standards as part of the product specifications for publicly procured food to ensure that the food procured and served by public institutions is healthy and that food high in sodium, added sugars, and trans-fatty acids are limited.

Scope **3.—**(1) These Guidelines applies to all public entities responsible for the procurement of food and related services, including, but not limited to—

- (a) schools and school feeding programmes;
- (b) hospitals and healthcare centers;
- (c) correctional facilities, internally displaced persons (IDP) camps, and emergency shelters managed by the National/State Emergency Management Agency (NEMA/SEMA);
- (d) care homes and shelters; and
- (e) home care services.

(2) The scope of these Guidelines encompasses all stages of the public procurement of food and related services, including, but not limited to—

(a) planning and preparing bidding documents that comply with the established nutritional standards;

(b) procuring food through competitive methods, framework agreements, or other specialised procurement methods, as appropriate;

(c) overseeing the supply chain to ensure the quality, safety, and sustainability of procured food; and

(d) distributing, preparing, and serving food in alignment with national nutrition and food safety standards.

4.—(1) The following are examples of public institutions whose entities are engaged in the procurement of food and related services. They include Federal Ministry of Education, Ministry of Interior (FMI), Federal Ministry of Health and Social Welfare (FMOHSW), Federal Ministry of Youth Development, National Emergency Management Agency (NEMA), Federal Ministry of Humanitarian Affairs & Poverty Reduction (FMHAPR) and Federal Ministry of Women Affairs. Table 1 of these Guidelines provides some examples of the type of institutions in public organisations that procure food in large amounts.

Public
procuring
entities
engaged in
the procurement
of food and related
services

Table 1: Some Public Procuring Entities Engaged in Procurement of Food & Related Services

Procuring Entities	Beneficiary Institutions
Federal Ministry of Education	Federal Unity Colleges/Federal Technical Colleges in the six geopolitical zones
Ministry of Interior	Custodial Centres
Federal Ministry of Health and Social Welfare	Health Care Facilities
Federal Ministry of Youth Development	NYSC Orientation Camps across the country
National Emergency Management Agency	Emergency Shelters / IDP Camps
Federal Ministry of Humanitarian Affairs & Poverty Reduction	Internally Displaced Persons (IDP) Camps and Orphanages, School for Social Work and School for the Blind
Federal Ministry of Women Affairs	Orphanages, Motherless Babies Homes, Creches and Borstal Homes Shelter for Survivors of Gender Based Violence
Federal Ministry of Water Resources and Sanitation	Schools, Health Care Facilities, Educational Institutions and Public places like Market, Motor parks and Internally Displaced People's camp and communities

(2) The Bureau of Public Procurement (BPP) will continue to collaborate with relevant Ministries, Departments, and Agencies (MDAs) to ensure that new organisations involved in food procurement and services adhere to these Guidelines,

regardless of whether they are included in the list provided in Table 1 of these Guidelines.

(3) All mentioned entities in Table 1 of these Guidelines are required to collaborate with the Federal Ministry of Budget and Economic Planning (FMBEP), and BPP, to ensure effective implementation and monitoring of these Guidelines.

(4) Public procurement of food and services in custodial settings requires strict supervision, portion control, and adaptation to security protocols without compromising nutritional standards. Implementation within correctional institutions should be guided by the Nigerian Correctional Service Act, 2019 (NCoS), relevant Standing Orders, and approved budgetary provisions.

Usage

5.—(1) These Guidelines provides practical tools (See Appendix 1) designed to guide users through all stages of the public procurement of food and related services. It offers step-by-step instructions for planning, bidding, and managing the supply of food and related services, ensuring compliance with relevant national and international best practices.

(2) These Guidelines shall—

- (a) standardise practices;
- (b) ensure accountability;
- (c) facilitate monitoring;
- (d) promote sustainability; and
- (e) enhance capacity.

(3) The intended users include, but are not limited to—

- (a) public officials responsible for procurement planning and contract management;
- (b) food service providers engaged in preparing and serving meals for public institutions;
- (c) auditors and monitors tasked with evaluating compliance with procurement standards;
- (d) stakeholders involved in supply chain management, including suppliers and local farmers; and
- (e) decision makers in government and development agencies and practitioners.

(4) These Guidelines is issued by the BPP in collaboration with relevant MDAs and stakeholders. It is anticipated that this document will evolve over time, with periodic reviews and updates to reflect emerging challenges, opportunities, and advancements in public procurement of food and related services.

Legal

Framework and standard

6.—(1) These Guidelines complements the existing legal and policy framework in Nigeria regarding the right to safe and healthy food, as recognised in its Constitution and international treaties. The Constitution of the Federal Republic of Nigeria, 1999, with its most recent amendments (up to the Fifth Alteration in

2023), explicitly establishes the right to food and food security as a fundamental principle of state policy. Section 16 mandates the State to ensure adequate and sufficient food for all citizens, while section 16A sets forth clear strategies to guarantee the availability, accessibility, and affordability of food for the population. Section 5 of the Standards Organization of Nigeria Act, Cap S9 LFN, 2004 mandates the Standards Organization of Nigeria to prescribe and enforce standards of goods and services.

(2) These provisions align with Nigeria's commitment to international instruments such as the International Covenant on Economic, Social, and Cultural Rights (ICESCR) and the African Charter on the Rights and Welfare of the Child, recognising the right to adequate food as fundamental rights. The ratification of these instruments, and their subsequent integration into Nigeria's legal framework, has imposed a series of obligations on the State that consist of respecting, protecting, and fulfilling the rights as enshrined and includes—

- (a) to respect the right to food, States shall refrain from violating individuals' rights ;

- (b) to protect the right to food, States shall prevent actions by non-state actors; and ; and

- (c) to fulfil the right to food, States shall take positive actions to facilitate access to food and provide food when individuals are unable to produce or obtain it on their own, due to socio-economic conditions or natural or humanitarian disasters, including those arising from conflict. (General Comment 12 on the International Covenant on Economic, Social and Cultural Rights (ICESCR), Article 11).

(3) Nigeria has an obligation, based on the normative framework described, to take effective measures to address hunger and malnutrition and to advance the guarantee of the right to adequate food.

(4) The following legislations are normatively referenced in these Guidelines and are indispensable for its application. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies—

- (a) Public Procurement Act, 2007;
- (b) Federal Competition and Consumer Protection Act, 2018;
- (c) National Agency for Food and Drugs Administration and Control Act, Cap N1 LFN 2004;
- (d) Food and Drugs Act, Cap F32 LFN 2004;
- (e) Pre-Packaged Food (Labelling) Regulations, 2022;
- (f) Food Fortification Regulations, 2021;
- (g) Non-Nutritive Sweeteners in Food Products Regulations, 2019;
- (h) Food Hygiene Regulations, 2025;

- (i) Fats, Oils and Foods Containing Fats and Oils Regulations, 2022;
- (j) Recall, Handling and Disposal of Unwholesome and Adulterated Food and Food Products Regulations, 2025;
- (k) Food Products Advertisement Regulations, 2021;
- (l) National Guidelines for Food Handlers Medical Test;
- (m) National Policy on Food and Nutrition in Nigeria, 2016;
- (n) National Policy on Food Safety and Quality and its Implementation Plan, 2023;
- (o) Nigerian Industrial Standards for Food and Food-Related Products;
- (p) Nigerian Standard for Drinking Water Quality (NIS 554:2015);
- (q) National Guidelines for Sodium Reduction, 2024; and
- (r) World Health Organization's Action Framework for Developing and Implementing Public Food Procurement and Service Policies for a Healthy Diet.

Roles of stakeholders

7.—(1) The BPP shall issue directives to ensure full compliance with these Guidelines, undertaking systematic monitoring in line with established standards. The BPP will collaborate with relevant public institutions to provide capacity-building programmes for Ministries, Departments, and Agencies (MDAs) to strengthen their ability to comply.

(2) The FMBEP shall advocate for the integration of public procurement of food and related services into broader national development priorities and coordinate with relevant MDAs to facilitate effective adherence to these Guidelines, thereby ensuring its successful implementation.

(3) The Federal Ministry of Health and Social Welfare shall be responsible for developing set menus and recipes and offer trainings on food handling and safety practices.

(4) All other government entities whose mandates align to these Guidelines shall ensure effective discharge of their mandates to support the implementation of these Guidelines.

(5) All public institutions are required to comply with established quality and safety standards to safeguard public health and promote adequate nutrition.

(6) All donors donating or procuring on-behalf of the government shall comply with the provisions of these Guidelines.

CHAPTER 2

Nutrition standards for commonly procured and served foods by public organisations

8.—(1) This chapter establishes nutrition standards, dietary considerations, quality assurance measures, food safety requirements and restrictions on unhealthy foods that public organisations shall comply with when planning, procuring, preparing, processing, distributing and serving food to ensure equitable access to nutritious meals.

(2) Specific maximum limits are set based on the National Guidelines for Sodium Reduction, 2024, which establishes maximum sodium targets based on the WHO Global Sodium benchmarks which were adapted to the Nigeria food environment, taking into consideration the key categories commonly consumed, such as bread, legumes, condiments and bouillon cubes, threshold levels are also set for other food components such as free sugar and saturated fats, among others. Table 2 of these Guidelines provides a quick reference guide of the list of required standards outlined in this document.

Table 2: Summary of Required Nutrition Standards

Category	Required standards	Notes
Standards by nutrient		
Trans fat and saturated fat	- Do not purchase partially hydrogenated oils (PHOs) or vegetable oils/fats that contains PHOs or food items that contains PHOs in the ingredient list. - If ingredient information is not listed on the package, confirm with the manufacturer (or wholesaler/retailer/distributor) whether the product contains PHOs prior to purchasing. - Use vegetable oils high in unsaturated fats (e.g. olive, soy, sunflower or corn oil) rather than animal fats or oils high in saturated fats (e.g. butter, ghee, lard or coconut).	All food products containing trans-fat shall not exceed 2 g/100g and shall be declared on the product label.
Salt / Sodium	- All salt purchased shall be iodized. Salt and high sodium condiments/sauces should not be readily available on dining tables and in the dining area. - All foods procured for meal service shall comply with the maximum sodium thresholds established in the National Guidelines for Sodium Reduction, 2024, expressed per 100 g for each food category. - granola and cereal-type bars (280mg/100g); - cookies/sweet biscuits (200mg/100g); - cakes and sponges (221mg/100g); - dry-mixes (714mg/100g); - nuts, seeds and kernels (280mg/100g); - potato, vegetable and grain chips, popcorn, and extruded snacks (470mg/100g); - minimally processed breakfast cereals (173mg/100g); - highly processed breakfast cereals (353mg/100g); - fresh unripened cheese (190mg/100g); - processed cheese (770mg/100g); - pasta, noodles, rice or grains with sauce or seasoned (1287mg/100g); - salted butter, butter blends, margarine and oil based spreads (837mg/100g);	For adult, the required maximum intake is approximately 1 teaspoonful of salt per day (5g salt). For children of age 2 to 15, the sodium intake per day should be adjusted downward based on their energy requirement.

Table 2: Summary of Required Nutrition Standards

Category	Required standards	Notes
	- leavened bread (765mg/100g); - canned fish (326mg/100g); - processed fish and raw seafood products (326mg/100g); - comminuted meat products, heat-treated/cooked (604mg/100g); - olives and sundried tomato (900mg/100g); - concentrated bouillon and soup stock (18700mg/100g); - emulsion based dips, sauces and dressings (500mg/100g); - condiments (650mg/100g), soy and fish sauce (4840mg/100g); - beverage mixes (113mg/100g); and - breakfast beverages (119mg/100g). Ensure each meal does not exceed 35% of the daily recommended sodium intake limit (equivalent to 700 mg sodium or 1.75 g salt for adults) with adjustment made for age and population group served).	
Non-sugar sweeteners	- Food and beverages made available shall not contain non-sugar sweeteners or other caloric sweeteners such as polyols (sorbitol, mannitol, lactitol, and isomalt), including in foods such as beverages, packaged fruit in juice, yoghurt, packaged snacks, and desserts. - Individual servings of non-sugar sweeteners should not be provided. Note: Non-sugar sweeteners (NSS) refer to synthetic and naturally occurring or modified non-nutritive sweeteners that are not classified as sugars such as acesulfame K, aspartame, advantame, cyclamates, neotame, saccharin, sucralose, stevia and stevia derivatives.	Given the uncertainty about the health effects of consuming foods that contain NSS. NSS are not recommended as replacements for sugar in packaged or prepared foods.
Standards by food category		
Beverages	No sugar-sweetened beverages or beverages sweetened with non-sugar sweeteners should be procured, served, or sold. N.B Sugar-sweetened beverages are all types of beverages containing added sugars which includes carbonated or non-carbonated soft drinks, liquid and powder concentrates, flavored water, energy and sports drinks, ready-to-drink tea, ready-to-drink coffee and flavored milk or yogurt drinks.	Fruit Juice shall not contain non-nutritive and/or other additive not approved.

Category	Required standards	Notes
Grains, Cereals and Tubers	- Require at least 50% of all grains are whole grains (e.g. brown rice, millet, sorghum, wheat flour). - For legumes and nuts- - Procure and serve often; - Ensure aflatoxin-free nuts; - Proper drying and storage to prevent contamination; - Prefer fortified brands (e.g., Vitamin A, Iron). Include bio fortified foods like iron rice, yellow maize, yellow cassava and orange flesh sweet potato and their products.	- Monitor for aflatoxin, pesticides, microbiological safety, and adherence to food safety guidelines. - Adhere to Nigerian Industrial Standards, Food Fortification Regulations, 2021.
Bread and Baked Products	Require all bread and baked products to fall below an established maximum threshold for sodium as per the 765mg/100g as contained in the National Guideline for Sodium Reduction (NGSR). All bread and baked products shall be made from fortified flours.	Adhere to relevant Nigerian Industrial Standards, Food Fortification Regulations 2021.
Meat	- No processed meats in the category of sausage, canned meat, suya, kilishi, etc. - Provide lean meat, cut off the fatty portion to reduce saturated fats. - Food Preparation - shall not include all forms of deep frying. All meat, poultry, fish, game etc. shall be fresh or live before processed for consumption. However, for frozen products ensure they comply with the relevant standards for safety.	- Comply with HACCP, NIS, ISO standards, and conduct regular microbiological safety checks. - Compare level of sodium in food processing to align with the National Guidelines for Sodium Reduction.
Eggs	Children and adolescents should be served at least one egg a day.	
Dairy	- Yoghurt/dairy drinks- Require all yogurt/dairy drinks to contain ≤ 10 g of sugar per 100 g with no non-sugar sweeteners added. - Use fortified products with Vitamin D and Calcium.	

Category	Required standards	Notes
	• Provide lactose-free options for intolerant individuals.	
Fruits and Vegetables	• Require at least 2 fresh fruit servings and 2 vegetable servings per day. • Canned fruits and vegetables may be procured in exceptional cases and should not contain non-sugar sweeteners.	
Condiments / seasonings	• Require all high sodium condiments and seasonings (e.g., soy sauce, ketchup, salad dressings, bouillon cubes, mixed seasonings) used in food preparation to fall below the established maximum threshold for sodium (refer to maximum sodium levels in National Sodium Reduction Guidelines 2024). Use of locally made condiments/seasonings (locust bean, crayfish, etc) should be encouraged. Industrially produced condiments/seasonings should be discouraged.	Adhere to NAFDAC and Nigeria Industrial standards on such regulated products
Standards for meals as served/sold	• Require at least 2 fresh fruit servings and 2 vegetable servings per day. Starchy vegetables such as corn, potatoes, sweet potatoes, cassava and other starchy roots should not be included in the vegetable count. • Require at least 50% of grains served or offered to be whole grain (e.g., brown rice, whole grain bread). - Require a minimum number of vegetarian offerings per week that use a variety of plant-based proteins such as nuts, seeds and pulses.	• Include variety (a mix) of fruits and vegetables in every meal. - Comply with storage and hygiene standards to avoid spoilage and contamination.
Standards for snacks as served/sold	• Require all snacks served to contain at least one serving of fruits or vegetables. Starchy vegetables such as corn, potatoes, sweet potatoes, cassava, and other starchy roots should not be included in the vegetable count. • For snacks served or in retail settings, no deep-fried snacks such as samosas and doughnuts. • For snacks served or in retail settings, no ultra-processed packaged snacks, such as packaged cookies/biscuits, ice cream, chips/crisps, and instant noodles. - For snacks served or in retail settings, no prepared or homemade desserts, such as cookies, biscuits, cakes, doughnuts, buns.	
Standards for food preparation	• Avoid repeated use of cooking oil that has been used for frying	

Category	Required standards	Notes
Standards for food preparation	• Avoid repeated use of cooking oil that has been used for frying • Visible fats should be removed/trimmed off meats. • Use standardised recipes approved by government institutions such as FMOHSW, FMAFS and FMHAPR, so that meal preparation is consistent.	
Drinking Water Quality	• All water intended for human consumption shall meet the Nigerian Standard for Drinking Water Quality (NSDWQ) as approved by the Standards Organisation of Nigeria (SON)- Colour ≤ 15 True Color Unit (TCU), Odour and taste unobjectionable, ambient temperature: and turbidity ≤ 5 Nephelometric Turbidity Units (NTU). • Routine testing shall include- taste, odour, colour, turbidity, pH, conductivity, iron, nitrates, aluminum (if used for treatment), residual chlorine, E. coli, fluoride, nitrite. • All water intended for cooking and food preparation should be portable. Portable water is water that is safe to drink and does not contain organic, inorganic, radiological or microbiological pollutants and has no offensive taste, smell or appearance.	• Applies to all sources — state water agencies, community systems, water contractors, consultants and service providers, private suppliers, and establishments using water for food processing. • Inorganic constituents shall meet WHO Guidelines- ▪ Arsenic ≤ 0.01 mg/L; ▪ Lead ≤ 0.01 mg/L; ▪ Nitrate ≤ 50 mg/L; ▪ Nitrite ≤ 0.2 mg/L; ▪ Fluoride ≤ 1.5 mg/L; ▪ Iron ≤ 0.3 mg/L; ▪ Total Dissolved Solids ≤ 500 mg/L); ▪ PH between 6.5–8.5; ▪ E. coli and Thermotolerant Coliforms: 0 cfu/100 mL; ▪ Total Coliform count ≤ 10 cfu/mL; ▪ Clostridium perfringens spores: 0 cfu/100 mL; and ▪ Faecal Streptococcus / Enterococcus: 0 cfu/100 mL.

- 9.— In retail settings where food is for sale on public property—
- (a) food products advertisement should align with the provisions of the Food Products Advertisement Regulations, 2021;
 - (b) use price incentives to encourage healthier food choices, offer healthier foods and beverages at a lower price and/or as part of a promotional offer, do not allow prices discounts or other promotions on unhealthy food products;
 - (c) stock only healthy options (e.g., fruits, vegetables, water) at the point of sale/purchase;
 - (d) make healthy options (e.g., fruits, vegetables, water) easier to choose, place healthy options prominently (highly visible) and in accessible areas, make less healthy options less prominent; and
 - (e) use menus and signage (e.g., posters, table cards/tents) to encourage the sale of healthier items, menus can be marked for guidance with logos that represent low sodium, no added sugar, etc. using strict criteria.

10.—(1) To ensure nutritional adequacy and special dietary provisions, the following provisions shall apply to all meals—

- (a) include a variety of foods to ensure adequate intakes of macronutrients (carbohydrates, proteins, and healthy fats) and micronutrients (e.g., iron, calcium, vitamins A and D);
- (b) daily meals are expected to include items from at least five different food groups including—
 - (i) grains, roots and tubers (rice, egbo, tuwo, pap / agidi, wheat, yam, pondo yam, pounded yam, cocoyam, garri, eba, fufu, apu, amala, acha),
 - (ii) legumes and nuts (lentils, cowpea, almond, groundnut, walnut),
 - (iii) animal source foods (dairy products, eggs, poultry, games, and flesh foods),
 - (iv) vitamin A rich fruits and vegetables (carrot, spinach), and
 - (v) other fruits and vegetables (orange, pineapple, guava, pawpaw, ugwu);
- (c) serve, at least one (1) serving of fruits and vegetables per meal, a serving of vegetable is equivalent to 1½ serving spoons of okro soup, two serving spoons of ewedu, afang, okah, or spinach soups, a serving of fruit is equivalent two medium size of mango, pear, tangerine, etc;
- (d) promote the use of whole grains (e.g millet, maize, whole wheat, brown rice, oats) over refined grains (e.g white flour, white rice, white bread);
- (e) limit unhealthy fats, added sugars and excessive salt to reduce health risks;
- (f) provide options for individuals with medical needs such as diabetes, hypertension, or food allergies in line with Nigeria Food Based Dietary Guidelines;
- (g) ensure availability of cultural and religious options, such as halal-certified meals;

- (h) tailor meals for children, pregnant women, elderly individuals, special dietary groups (e.g. vegetarians) and malnourished groups;
 - (i) allergenic consideration— ensure the availability of allergen-free alternatives with clear labels to avoid common allergens such as nuts, gluten, dairy, shellfish, etc.;
 - (j) comply with Nigeria’s Food Fortification Regulations, 2021, including mandatory fortification of flour, salt, sugar, and oils;
 - (k) use fortified oils in line with Fats, Oils, and Foods Containing Fats and Oils Regulations, 2022; and
 - (l) ensure all processed foods comply with relevant Nigerian Industrial Standards (NIS) and NAFDAC regulations on such regulated products.
- (2) In custodial centres, standard menu templates with cost-effective local foods, appropriate meal frequency, energy requirement and fortification protocols apply.

Dark-Green Leaves and Yellow-Coloured Fruits and Vegetables

Dark-green leaves and yellow-coloured fruits and vegetables



Pumpkin



Carrot



Orange flesh yellow sweet potato



Papaya



Spinach



Mango



Lentils



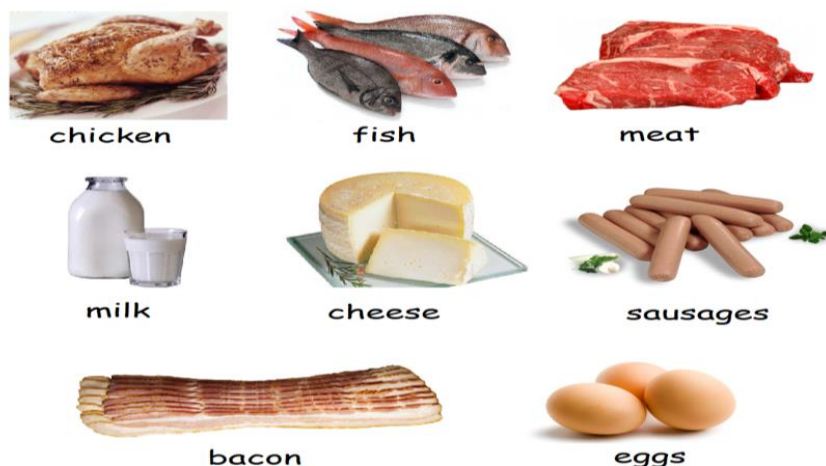
Beans



Peas



Nuts



Animal Source Foods

Quality Assurance and safety standards

11.— Public institutions shall comply with established quality and safety standards to protect public health and ensure proper nutrition, they should—

- (a) discourage the use of Partially Hydrogenated Oils (PHOs) and prioritise vegetable oils high in unsaturated fats;
- (b) procure lean meats, whole grains, and unprocessed foods to maintain quality and nutritional integrity;
- (c) maintain compliance with NIS ISO 9001, and food safety standards;
- (d) ensure proper handling and storage of—
 - (i) eggs below 5°C,
 - (ii) dairy below -15°C, and
 - (iii) fish and meat below -15°C;
- (e) ensure cold chain management and monitor use of added-sugar content in processed dairy; and
- (f) use nationally approved preservatives in the storage of food in the food value chain.

Training and monitoring

12.—(1) Given the dynamic changes in information about the type and quality of foods procured for the promotion of human health and socio-economic development of the society, training in public procurement of food and related services should be prioritised.

(2) Training in public procurement of food and related services is important to ensure that those entrusted with the overall well-being of the citizenry are well informed through equipping them with the required information and skill to perform their duties efficiently and transparently.

Restrictions on unhealthy food distribution

13.— Unhealthy food products including complementary foods for children 6-23 months of age, elderly dependent, special needs that are high in sodium, added-sugar ($\leq 5\%$ of total energy intake), or saturated fats ($\leq 10\%$ of total

energy intake) shall not be procured or distributed, this also applies to supplies to be included in programmes for charity, emergency food aids for humanitarian or displaced populations or such initiatives or Corporate Social Responsibility (CSR) activities.

CHAPTER 3

14.—(1) Public procurement of food and related services strategies are designed to achieve multiple objectives, such as value for money, efficiency, transparency, and accountability including access to healthy and locally sourced foods which fosters economic growth.

Strategy for public procurement of food and related services

(2) In line with the PPA, all procuring entities to which these Guidelines apply shall—

- (a) advertise for contractors, consultants and service providers through open competitive bidding;
- (b) partner with local farmers for fresh produce (local sourcing);
- (c) establish framework agreements with pre-qualified suppliers for quality and cost-efficiency;
- (d) ensure meals meet nutritional requirements (Nutrition Standards);
- (e) Implement the Standard Specification Document for Food Business Operators including compliance with relevant Nigerian Industrial Standards (NIS), and applicable NAFDAC food safety and regulatory requirements in collaboration with the FMHSW aligning with national targets to reduce sodium, sugar, and saturated fat intake (Sodium: ≤ 370 mg/100 g for baked goods and ≤ 270 mg/100 g for processed meats; free sugars: ≤ 5 g/100 g (solid foods) or 2.5 g/100 ml (beverages); saturated fat: ≤ 2 g/100 g for solid foods or 1.5 g/100 ml for beverages; non-sugar and caloric sweeteners (Polyols)— Not permitted in food or beverage offerings); high-sodium, high-sugar, or high-fat products shall not be prominently displayed, advertised, or promoted within tuck shop premises and shall meet minimum nutrient requirements;
- (f) regularly review and manage contracts;
- (g) monitor food quality and safety standards (quality control);
- (h) assess contractors, consultants and service providers capacity and quality (contractors, consultants and service providers pre-qualification);
- (i) ensure efficient food storage, transportation and distribution (logistics management); and
- (j) collaborate with NGOs, UN agencies, and private sectors, using approved national standard specification document, where necessary.

(2) The underlisted strategies in Table 3 of these Guidelines are tailored to meet the unique needs of each sector, leveraging specific data and sectoral requirements to optimise procurement practices.

Table 3: Sector Specific Procurement Strategies

S/N	Sector	Programme	Procurement Strategies
1	Federal Ministry of Education	1. School Feeding Programme (Tuck Shops, Restaurants). 2. School feeding of pupils in boarding house such as Unity Schools.	Consider the most economically favourable procurement strategy for food supply to students including tuck shops such as Public Private Partnership, outsourcing etc. Involve parents and local communities in procurement decisions (SBMCs; PTAs; Community Engagement).
2	Federal Ministry of Youth Development	NYSC Camps	The NYSC should consider the 17centralized nature of its operations in its procurement packaging and framework agreement design in order to ensure efficient service delivery.
3	Ministry of Interior	Correctional Centres, NSCDC, NIS, FFS Training Schools, Remand Homes, Borstal Institutions	The organisations should consider the 17centralized nature of its operations in its procurement packaging and framework agreement design in order to ensure efficient service delivery.
4	Ministry of Police Affairs	Police Training Schools	The organisations should consider the 17centralized nature of its operations in its procurement packaging and framework agreement design in order to ensure efficient service delivery.
5	Secretary to the Government of the Federation	FRSC Training Schools	The organisations should consider the 17centralized nature of its operations in its procurement packaging and framework agreement design in order to ensure efficient service delivery.
6	Presidency	NEMA	The Agency should consider the 17centralized nature of its operations in its procurement packaging and framework agreement design in order to ensure efficient service delivery. The Agency shall leverage its historical data and forecast of disaster management to develop a proactive procurement plan upon which emergency interventions shall be executed.
7	Ministry of Women Affairs	Shelter Homes, Orphanages, Motherless Homes	Build local capacity to support local food contractors, consultants and service providers and farmers.
8	Federal Ministry of Humanitarian Affairs and Poverty Reduction	IDP Camps	The Ministry should consider the 17centralized nature of its operations in its procurement packaging and framework agreement design in order to ensure efficient service delivery.

Table 3: Sector Specific Procurement Strategies

S/N	Sector	Programme	Procurement Strategies
			The Ministry shall leverage its historical data and forecast of disaster management to develop a proactive procurement plan upon which emergency interventions shall be executed.
9	Federal Ministry of Health and Social Welfare	Hospitals and institutions (Tuck Shops, Restaurants)	Consider the most economically favourable procurement strategy for food supply to hospitals and institutions including tuck shops such as Public Private Partnership, outsourcing etc. Engage experts for specialised procurement of nutrition commodities (Selective Tendering Method). Ensure quality assurance for therapeutic foods. Engage NAFDAC in periodic inspection and quality assurance of Food Business Operators.
10	Other Procuring Entities	Welfare Packages, Catering Services for Programmes (conferences, meetings, retreats etc); State functions and banquets	Consider adopting Request for Quotation for minor value procurements.

15.—(1) Pre-bidding activities— prepare bidding documents that include technical specifications aligned with nutrition and food safety standards, suppliers Key Performance Indicators (KPI), provide potential bidders with a clear explanation of requirements and evaluation criteria.

Sustainable food procurement process

(2) Bidding activities—

(a) qualification requirements—

- (i) establish clear criteria for supplier eligibility, including proof of compliance with nutritional, safety, and quality standards, and
- (ii) require bidders to submit documentation such as certifications, financial records, and references to demonstrate their capability and reliability; and

(b) methods—

- (i) conduct open competitive bidding to ensure fairness, optimal pricing and quality,
- (ii) special procurement methods— use methods such as restricted, direct, and emergency methods (subject to securing approval from the BPP) for specialised procurement needs.

(3) Post bidding activities—

(a) verify that the selected bidder meets all required standards and stipulated criteria set through document review, site visits, or random inspections of facilities and products;

(b) evaluate compliance with nutritional and safety standards outlined in the procurement guidelines; and

(c) establish long-term supplier relationships to ensure consistency and cost efficiency.

Contract
management

16.—(1) Clear specifications— define food quality, safety, and performance expectations in contracts.

(2) Performance metrics— develop KPIs to monitor supplier performance effectively.

(3) Contract monitoring— regularly evaluate compliance with contract terms to ensure accountability, transparency and value for money.

CHAPTER 4

Implementa-
tion,
monitoring,
evaluation
and
enforcement

17.—(1) Prior to implementing these Guidelines, it is important that all public institutional stakeholders are informed of the provisions of these Guidelines through various and appropriate means available to the MDAs so that they can operate within the ambits of government regulations.

(2) It is important that concerned staff in such institutions involved in procurement of food and related services are informed about these Guidelines and the expected outputs and results are well understood, every concerned staff in these institutions should receive detailed information about how these Guidelines may change their operation in procurement of food and related services, this is because when such staff are adequately informed, compliance with the provisions of these Guidelines are easier to achieve and it would also assist such staff to respond to any questions coming from the public or others with regard to changes from the public institutions.

Importance
of
monitoring
in
institutional
settings

18.—(1) Monitoring compliance ensures that these Guidelines are effectively implemented and enforced, regular monitoring and evaluation by every institution should be conducted to determine whether these Guideline is being effectively implemented, in doing this, it is important to designate clear responsibilities for monitoring and enforcement mechanisms to the appropriate department or section in the MDAs, this would include establishing procedures and platforms for communicating the outcome of the monitoring exercises and establishing systems for commendations and decisions such as where to monitor, what to monitor and how to monitor violations should be worked out by each public institution.

(2) Appropriate department or section in the MDAs shall include subject matter experts in food safety and nutrition for inspection and verification of the quality and quantity of the supply and service.

(3) Monitoring shall be undertaken at multiple stages along the procurement process, food preparation, processing, packaging, storage, transportation, distribution, sales and service delivery.

19.— In institutional settings in paragraph 19 of these Guidelines, the following areas should be routinely monitored to ensure compliance with national nutrition, sodium reduction, and healthy food environment standards—

Key areas to monitor in institutional settings

- (a) food procurement process (pre-bidding, bidding and post-bidding);
- (b) meal services;
- (c) storage and distribution practices;
- (d) food business operators including retail outlets, canteens, restaurants, and tuck shops;
- (e) gardens and farms; and
- (f) nutrition education programmes.

20.— The following strategies will ensure seamless execution, accountability, and continuous improvement of public food procurement practices—

Monitoring strategies

(a) establishment of a National Food Procurement Oversight Committee (NFPOC) by the BPP, comprising relevant MDAs and other stakeholders, that monitor and enforce compliance to these Guidelines—

- (i) the NFPOC will have the authority to investigate and report non-compliance to the appropriate authority to impose sanctions as necessary, and
- (ii) a mechanism for civil society participation shall be integrated, allowing for input and independent reporting while maintaining the Committee's decision-making and enforcement authority;

(b) establish measurable key performance indicators (KPIs) to monitor the effectiveness of the procurement process and food quality, including but not limited to—

- (i) a minimum of 30% of the institutional food procurement budget shall be allocated to the purchase of locally grown or produced foods from smallholder farmers and community suppliers, this is to strengthen local food systems, stimulate rural economy and strengthen institutions integration with the host communities,
- (ii) monitoring of local sourcing which shall include documentation of supplier origin, quantities purchased, and the proportion of the total food budget spent on local products,
- (iii) food safety audits— regularly audit all food handling, preparation, storage, and distribution process and safety practices to ensure full compliance with the National Policy on Food Safety and Quality and Its Implementation Plan, and other food safety guidelines, audits should verify adherence to the National Food Safety and Quality Policy, and include checks for food fraud, adulteration, mislabeling, and substitution of ingredients.

Suppliers and contractors, consultants and service providers shall provide verifiable documentation of food origin, traceability records, and product authenticity to prevent fraudulent or unsafe practices, and

(iv) nutritional compliance rate— monitor the proportion of meals and food products that meet the established nutritional standards, compliance reviews should confirm that sodium, added sugar, and saturated fat levels remain within approved thresholds and that healthier options consistently make up most of the food offers;

(c) the BPP, in collaboration with the FMBEP should develop a standardised monitoring checklist or framework to assess compliance with all provisions of the public food procurement and service contracts;

(d) document any non-compliance and enforce corrective measures, including warnings, penalties, or contract termination if necessary—

(i) the NFPOC shall oversee implementation across institutions,

(ii) institutions shall designate focal monitoring officers to coordinate with the NFPOC,

(iii) monitoring mechanisms shall include routine inspections, periodic reporting, and performance reviews,

(iv) quarterly reports on procurement activities and compliance metrics shall be submitted to the NFPOC, and

(v) a central database for compliance tracking shall be maintained by the BPP;

(e) develop KPIs to track supplier adherence to contract terms, focusing on food quality, safety, and delivery timelines, such as—

(i) adherence to nutritional standards in procurement contracts,

(ii) percentage of food sourced locally within the geographical vicinity of the institution,

(iii) frequency and outcomes of food safety inspections conducted by the NFPOC,

(iv) employee and beneficiary satisfaction with food quality and variety, and

(v) records of training and capacity-building activities;

(f) audits and assessments—

(i) institutions shall undergo annual audits conducted by independent auditors appointed by the BPP to evaluate compliance, financial efficiency, and nutritional standards,

(ii) the BPP shall publish an annual compliance report highlighting performance and provide feedback on areas requiring improvement,

(iii) corrective actions shall be implemented within six months of audit reports, and

(iv) institutions demonstrating exceptional compliance shall receive recognition as determined by the BPP;

(g) require suppliers and end-users to submit regular reports on food quality, delivery, and compliance with the nutritional guidelines, maintain thorough documentation of all monitoring activities, audit results, and corrective actions taken;

(h) allocate a budget for monitoring and evaluation activities in all MDAs and also in partnership with development partners;

(i) the relevant regulatory authorities shall determine specific penalties for violations to ensure stringent accountability and enforcement;

(j) adherence to protocols and procedures shall be documented for transparency and accountability;

(k) train procurement officers and food service personnel on sustainable procurement, nutrition practices, and food safety standards, training should be led by BPP in collaboration with relevant agencies and stakeholders and include nutrition awareness programmes, budget allocations shall include training provisions, and training records should be reviewed annually for compliance; and

(l) procurement documents shall require adherence to various relevant national dietary guidelines, suppliers shall provide verifiable documentation on food safety compliance, institutions should develop menus aligned with nutritional standards, working with nutritionists, and ensure food packaging and serving practices meet hygiene and sustainability requirements.

21.—(1) The BPP shall enforce compliance and report breaches to relevant prosecuting authorities.

Enforcement
and
sanctions

(2) The NFPOC shall investigate cases of non-compliance and recommend proportional penalties.

(3) Food service providers and suppliers found in breach of contract should face the appropriate penalty (suspension or debarment, or exclusion from future procurement and services' opportunities, etc).

(4) Collaboration with relevant MDAs to enhance enforcement efforts such as NAFDAC, FCCPC, SON, FMWRS, and the FMOHSW, among others.

(5) Each institution's focal monitoring officer shall act as the focal point for enforcement and escalation of non-compliance cases.

22.—(1) Violations of nutritional or safety standards shall incur financial fines or/and contract termination, and potential disqualification from future bidding opportunities.

Penalties for
non-
compliance

(2) Repeated breaches of contractual obligations by the contractor, consultant or service providers shall result in exclusion from future procurement opportunities in addition to being reported to regulatory bodies or relevant authorities for further prosecution.

(3) Failure of an institution to submit required reports constitutes an offence and any institution involved in any procurement fraud may be referred to the appropriate investigation agency.

Dispute
resolution

23.—(1) Procurement process related complaint shall be addressed in accordance with the PPA.

(2) Mediation and arbitration will be encouraged to facilitate amicable resolutions of contractual disputes.

(3) Where necessary, the NFPOC shall forward to the BPP, a recommendation arising from the review of any process emanating from the implementation of these Guidelines.

(4) All dispute cases and their resolutions will be documented and included in BPP's annual compliance review report.

Review and
amendment

24.—(1) These Guidelines will undergo a periodic review when necessary, to integrate emerging best practices and address identified gaps including issuance of addendum within the life of these Guidelines.

(2) Amendments will be preceded by consultations with relevant stakeholders to ensure inclusivity and transparency.

(3) The BPP will publish updated versions of the Guidelines every five years, or as otherwise required by emerging national nutrition and food safety standards.

(4) The BPP will also advise on appropriate transition timelines to allow institutions and contractors adequate time for phased implementation of any new requirements.

(5) All approved revisions and amendment will be formally communicated to institutions and relevant stakeholders within 30 days of approval.

(6) Significant updates will be accompanied by a public sensitisation campaign to ensure smooth adaptation and compliance.

Highlights of
the
framework
agreement
for public
procurement
of food and
related
services

25.—(1) This section highlights the key components and considerations of the framework agreement on public procurement of food and related services, designed to guide effective implementation.

(2) The complete framework agreement, included in the annex to these Guidelines, may be customised to meet the specific needs of each MDA.

(3) Disclaimer

(a) Legal counsel— entities shall consult legal experts to ensure compliance with Nigeria's procurement regulations, such as the Public Procurement Act, 2007.

(b) Tailored approach— terms and conditions shall be customised to fit the specific needs of the procuring entity and the supplier.

(4) Key provisions

- (a) Purpose— establishes a flexible framework for food procurement without guaranteeing specific purchase quantities.
- (b) Scope of supply— specifies food products/services to be provided, with details like quantity and delivery schedules determined through call-off orders.
- (c) Quality standards— mandates compliance with standards such as NIS, ISO 22000, HACCP, and local food safety regulations, with supporting documentation from the supplier.
- (d) Delivery— require the supplier to handle transportation, insurance, and risks, adhering to agreed delivery schedules and locations.
- (e) Pricing and payment— prices fixed unless mutually modified in writing subject to BPP's approval, payments shall be electronic, with no cash transactions, processed within agreed terms post-delivery.
- (f) Key legal provisions—
 - (i) Intellectual property— retained by the supplier.
 - (ii) Confidentiality— both parties shall protect shared confidential information.
 - (iii) Force majeure— exempts liability for unforeseen events like natural disasters or government actions.
 - (iv) Dispute resolution— encourages mechanisms such as negotiation, mediation or arbitration for resolving conflicts.
 - (v) Terms and termination— specifies the duration of the agreement and conditions for early termination with appropriate notice.
 - (vi) Governing law— agreement interpretation and enforcement governed by specified Nigerian laws.

(5) Additional considerations

- (a) Sustainability— include clauses for sustainable sourcing, fair trade, community based procurement and environmental practices.
- (b) Social responsibility— address labor rights, worker safety and ethical sourcing.
- (c) Risk management— implement strategies to mitigate risks like supply chain disruptions or food safety incidents.
- (d) Performance monitoring— use KPIs to track supplier performance and compliance.
- (e) Contract management— employ systems to oversee performance, resolve disputes, and enforce obligations.

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APPENDIX 1
GENERAL FRAMEWORK AGREEMENT FOR PUBLIC FOOD
PROCUREMENT

Disclaimer

- Legal Counsel: This template provides a general framework but should be reviewed by legal counsel to ensure alignment with Nigeria’s public procurement regulations, including the Public Procurement Act, 2007.
- Tailored Approach: The terms and conditions of the procurement agreement should be customised to address the specific requirements of the procuring entity and the supplier.

Framework Agreement on Public Food Procurement

This Framework Agreement (the “Agreement”) is entered into as of [Date] by and between [Name of Procuring Entity] (the “Procuring Entity”) and [Name of Supplier] (the “Supplier”).

1. Purpose

- 1.1 The Agreement establishes a framework for procuring food products and services by the Procuring Entity from the Supplier.
- 1.2 The Agreement does not guarantee the purchase of any specific quantity of goods or services.

2. Scope of Supply

- 2.1 The Supplier shall provide food products and services as outlined in this Agreement, subject to its terms and conditions.
- 2.2 Specific quantities, delivery schedules, and pricing will be detailed in call-off orders issued by the Procuring Entity.

3. Quality Standards

- 3.1 All supplied products shall comply with applicable quality standards, such as NIS ISO 22000, HACCP, or local food safety regulations.
- 3.2 The Supplier shall provide documentation demonstrating compliance with these standards.

4. Delivery

- 4.1 The Supplier shall deliver products to the designated locations specified by the Procuring Entity.
- 4.2 Deliveries shall adhere to agreed-upon schedules.
- 4.3 The Supplier is responsible for transportation costs, insurance, and associated risks.

5. Pricing

- 5.1 Pricing shall be determined per the mechanism specified in the call-off orders.

5.2 Prices are fixed for the Agreement's duration unless mutually revised in writing.

6. Payment Terms

6.1 Payments will be made within [specified timeframe] upon receipt of a valid invoice and successful delivery.

6.2 Payments will be made electronically (e.g., wire transfer); cash payments are prohibited.

7. Intellectual Property

7.1 The Supplier retains ownership of intellectual property rights associated with the supplied products and services.

8. Confidentiality

8.1 Both parties agree to maintain the confidentiality of information shared under this Agreement.

9. Force Majeure

9.1 Neither party is liable for delays or failures due to events beyond their control, such as natural disasters, wars, or government regulations.

10. Dispute Resolution

10.1 Disputes will be resolved using agreed mechanisms, such as negotiation, mediation, or arbitration.

11. Term and Termination

11.1 This Agreement is effective from [Start Date] and lasts [specified period], unless terminated earlier.

11.2 Either party may terminate the Agreement with [specified notice period] for cause.

12. Governing Law

12.1 The Agreement is governed by and construed in accordance with the laws of [Jurisdiction].

Signatures

[Authorised Representative of Procuring Entity]

[Authorised Representative of Supplier]

Additional Considerations

- **Sustainability:** Incorporate provisions for sustainable sourcing, fair trade practices, and environmental impact management.
- **Social Responsibility:** Include clauses addressing labor practices, worker safety, and ethical sourcing standards.

- **Risk Management:** Develop plans to address risks such as supply chain disruptions, food safety concerns, and financial losses.
- **Performance Monitoring:** Establish key performance indicators (KPIs) to evaluate supplier performance and ensure compliance.
- **Contract Management:** Implement systems for tracking performance, resolving disputes, and enforcing obligations.

APPENDIX 2

TERMS AND DEFINITIONS

For the purposes of these Guidelines, the terms and definitions given in these Appendix shall apply—

(a) **food** means any substance whether processed, semi-processed or raw which is intended for human consumption and includes drinks, chewing gum and any substance used in the manufacture, preparation or treatment of food but excludes cosmetics, tobacco and substances used only as drugs;

(b) **free sugars** includes monosaccharides and disaccharides added to foods and beverages by the manufacturer, cook or consumer, and sugars naturally present in honey, syrups, fruit juices and fruit juice concentrates;

(c) **food related services** means any operation or activity connected with the preparation, processing, packaging, storage, transportation, distribution and sale of food intended for human consumption;

(d) **unhealthy food products** means food products that are high in sodium, sugar, or saturated fats;

(e) **public procurement entities** means all government departments, offices, and institutions that procure foods;

(f) **public procurement of food and related services** means the process by which public institutions at federal, state, or local government levels purchase, prepare, process, package, store, transport, distribute and serve food to defined populations through schools, hospitals, correctional facilities, workplaces, and other public entities, following national standards for nutrition, safety, and sustainability;

(g) **healthy diets** means dietary patterns that meet individuals' nutritional needs while promoting health and wellbeing, based on diverse, safe, and nutrient-rich foods that limit salt, sugar, and unhealthy fats, and align with national dietary guidelines;

(h) **public Institutions** means government-owned or supported entities that deliver education, health, social, or administrative services such as schools, hospitals, correctional facilities, military establishments, and ministries, departments, and agencies (MDAs);

(i) **nutrition criteria** means specific, measurable standards used to guide menu planning and procurement, covering nutrient content, portion sizes, fortification, and limits on salt, sugar, and fat to ensure health-promoting food choices;

(j) **capacity building** means planned activities to strengthen the knowledge, skills, and systems of personnel involved in public food procurement and service, including training of procurement officers, caterers, nutrition officers, and inspectors;

(k) **food service providers/contractors** means individuals or organisations responsible for supplying, preparing, and serving food under public contracts, who shall comply with established procurement procedures, nutrition standards, and safety regulations; and

(l) **Public–Private Partnership (PPP)** means a collaborative arrangement between government and private sector entities to deliver public food procurement or service functions efficiently, transparently, and in alignment with public nutrition goals.

APPENDIX 3

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LIST OF ABBREVIATIONS AND ACRONYMS

BPP	Bureau of Public Procurement
CAPPA	Corporate Accountability and Public Participation Africa
FCCPC	Federal Competition and Consumer Protection Commission
FMAFS	Federal Ministry of Agriculture and Food Security
FMBEF	Federal Ministry of Budget and Economic Planning
FMC, Abuja	Federal Medical Centre, Abuja
FME	Federal Ministry of Education
FMHAPR	Federal Ministry of Humanitarian Affairs and Poverty Reduction
FMI	Ministry of Interior
FMINO	Federal Ministry of Information and National Orientation
FMoHSW	Federal Ministry of Health and Social Welfare
FMWA	Federal Ministry of Women Affairs
FMWRS	Federal Ministry of Water Resources and Sanitation
FMYD	Federal Ministry of Youth Development
GHAI	Global Health Advocacy Incubator
NAFDAC	National Agency for Food and Drug Administration and Control
NCoS	Nigerian Correctional Service
NEMA	National Emergency Management Agency
NFPOC	National Food Procurement Oversight Committee
NHED	Network for Health Equity and Development
NHF	Nigerian Heart Foundation
NYSC	National Youth Service Corps
OSAP-H	Office of the Special Adviser to the President on Health
RTSL	Resolve to Save Lives
SON	Standards Organisation of Nigeria
UNICEF	United Nations Children Fund
WHO	World Health Organisation

Issued at Abuja this 14th day of December, 2025.

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Printed and Published by The Federal Government Printer, Lagos, Nigeria
FGP 9/2/2026/150

Annual Subscription from 1st January, 2026 is Local : N100,000.00 Overseas: N131,500.00 [Surface Mail] N150,000.00 [Second Class Air Mail]. Present issue N4,000.00 per copy. Subscribers who wish to obtain Gazette after 1st January should apply to the Federal Government Printer, Lagos for amended Subscriptions.