

## Kitchen set B, ICRC Type B cooking and serving 36 pcs

### Overview

| Specifications |            |
|----------------|------------|
| Item Code      | 3500000051 |

### Kit Contents

| Item   | Unit | Qty |
|--|------|-----|
| Bowl, for food, 1L, stainless steel                        | pcs  | 5   |
| Fork, table, stainless steel                               | pcs  | 5   |
| Frying Pan, 2.5L, used as lid for the 7L cooking pot       | pcs  | 1   |
| Knife, kitchen, stainless steel blade 15cm, plastic handle | pcs  | 1   |
| Knife, table knife, stainless steel                        | pcs  | 5   |
| Spoon, wooden, stirring, 30cm                              | pcs  | 1   |
| Spoon, soup, stainless steel, 15ml                         | pcs  | 5   |
| Cooking Pot, 5L, s. steel, dia. 20cm, with handles and lid | pcs  | 1   |
| Cooking Pot, 7L, s. steel, dia. 24cm, with handles         | pcs  | 1   |

| Item  | Unit | Qty |
|---|------|-----|
| Cup, s. steel, with handle, 300ml                   | pcs  | 5   |
| Plate, deep, stainless steel, dia. 22cm, cap. 0.75L | pcs  | 5   |
| Scouring Pad  | pcs  | 1   |

*Note:*

- Contents of the kit may be adapted to the context.
- Specifications outlined below are based on [procurement.ifrc.org/catalogue](http://procurement.ifrc.org/catalogue).

### **General comments**

- When ordering a kitchen set, if time allows, the composition of the set can be adapted.
- All items are preferably made of stainless steel. Only one alternative is accepted:
  - Aluminium cooking pots and frying pan instead of stainless steel
- The specifications below indicate the minimum quality standards for stainless steel and aluminium materials.
- Alternative plastic packaging, if available, can be re-used for food or water storage.

### **Material specifications: Stainless steel**

For the tableware (plates, cups, bowls, forks, spoons and knives):

- 200 series stainless steels of the appropriate grades for tableware items, or
- ISO type 1.4016 (American grade 430), or
- ISO type 1.4301 (American grade 304).

For the cookware (cooking pots and pan):

- 200 series stainless steels of the appropriate grades for cookware items, or
- ISO type 1.4016 (American grade 430), or
- ISO type 1.4301 (American grade 304).

- All the steel grades used for manufacturing the tableware items must be officially recommended by the steel manufacturer for such application. The kitchen set supplier will make available all the documents showing the origin of the steel, the steel manufacturer recommendations, and the appropriate control of the grade and the quality. The steel manufacturers must be ISSF members.
- Food grade to be certified in conformity with EU regulations n°1935/2004 on materials and articles intended to come into contact with food.
- Applicable standard as per publication EN 10088-1.

**Material specifications: Aluminium, alternative material for cooking pots and frying pan**

- Aluminium type Al99,0 or above as per publication ISO 209-1 (min 99% aluminium). Other elements as per EN 602.
- Publications with applicable standards:
  - ISO 209-1: Wrought aluminium and aluminium alloys - alloys - Chemical composition and forms of products - Part 1: Chemical composition.
  - EN 602: Aluminium and aluminium alloys - Wrought products - Chemical composition of semi products used for the fabrication of articles for use in contact with food.

**Material specifications: Black steel items**

Black steel, cold-hammered common mild steel.

**Design of the items**

Manufacturers and suppliers are invited to provide items with designs that improve the performance of the material, considering different types of design bends/veins on the pots, lids, bowls, plates, spoons, forks, knives and cups.

**Description**

| Cooking Pot - 7L (Frying pan lid fits) |                                     |
|--|-------------------------------------|
| Capacity                               | 7 litres minimum total inner volume |

### Cooking Pot - 7L (Frying pan lid fits)

|                  |   |
|------------------|---|
| <b>Material</b>  | Stainless steel (or aluminium where specified in contract)  |
| <b>Diameter</b>  | Min .25cm, max. 28cm internal diameter  |
| <b>Thickness</b> | Min .0.8mm in the center of the bottom and minimum 0.6mm at 20mm from the top of the wall (aluminium min 1.75mm)  |
| <b>Handles</b>   | Two (2) stainless steel handles, attached with leakage-proof rivets, or welded, bent upward to allow a hanging bar to pass through (aluminium handles for aluminium pots). Handles to resist to 20kg load in the normal usage position. |
| <b>Lid</b>       | Refer to frying pan.  |
| <b>Finish</b>    | No sharp edges, food grade surface finish.  |

### Cooking Pot - 5L - with lid

|                  |   |
|------------------|---|
| <b>Capacity</b>  | Five (5) litres minimum total inner volume.   |
| <b>Material</b>  | Stainless steel (or aluminium if specified in contract).  |
| <b>Diameter</b>  | Min: 22cm max: 24.5cm internal diameter.  |
| <b>Thickness</b> | Min .0.8mm in the center of the bottom and minimum 0.6mm at 20mm from the top of the wall (aluminium minimum 1.75mm). |

### Cooking Pot - 5L - with lid

|                |  |
|----------------|--|
| <b>Handles</b> | Two (2) stainless steel handles, attached with strong leakage proof rivets, or welded, bent upward to allow a hanging bar to pass through (aluminium handles acceptable for aluminium pot)<br>Handles to resist to 16kg load in the normal usage position. |
| <b>Lid</b>     | Min 0.6mm (aluminium minimum 1mm) with strong durable handle /knob that resist to minimum 2kg traction.  |
| <b>Finish</b>  | No sharp edges, food grade surface finish.   |

### Frying Pan - 2.5L - Used as lid for the 7L cooking pot

|                  |  |
|------------------|--|
| <b>Capacity</b>  | 2.5 litres minimum total inner volume  |
| <b>Material</b>  | Stainless steel (or aluminium if specified in contract).   |
| <b>Diameter</b>  | Adapted as a lid for the 7 litre cooking pot.  |
| <b>Handle</b>    | One (1) detachable steel or aluminium handle. Handle to resist to 10kg vertical load measured at 15cm distance from the inside of the pan. |
| <b>Thickness</b> | Min.0.8 mm in the center of the bottom (aluminium min 1.75 mm).  |
| <b>Finish</b>    | No sharp edges, food grade surface finish.   |

**Bowl - 1L - Metallic**

|                  |  |
|------------------|--|
| <b>Capacity</b>  | 1 litre minimum                            |
| <b>Material</b>  | Stainless steel                            |
| <b>Height</b>    | 5 to 7cm                                   |
| <b>Thickness</b> | Min. 0.5mm in the center of the bottom.    |
| <b>Finish</b>    | No sharp edges, food grade surface finish. |

**Plate - 0.75L - Metallic**

|                  |   |
|------------------|---|
| <b>Capacity</b>  | 0.75 litres minimum   |
| <b>Material</b>  | Stainless steel   |
| <b>Thickness</b> | Min .0.5mm in the center of the bottom  |
| <b>Diameter</b>  | 24 to 25cm (must be adapted to the size of the cooking pot to be packed inside) |
| <b>Finish</b>    | No sharp edges, food grade surface finish.                                      |

**Cup - 0.3L - Metallic**

|                 |   |
|-----------------|---|
| <b>Capacity</b> | 0.3 litres minimum                                |
| <b>Material</b> | Stainless steel                                   |
| <b>Handle</b>   | Securely welded. Handle to resist to 1kg pulling. |
| <b>Finish</b>   | No sharp edges, food grade surface finish.        |

**Spoon (table) - 10ml - Stainless steel**

|                  |  |
|------------------|--|
| <b>Capacity</b>  | 10ml minimum                               |
| <b>Material</b>  | One-piece stainless steel, solid.          |
| <b>Length</b>    | 17cm minimum.                              |
| <b>Thickness</b> | Min. 1mm in the center of the scoop.       |
| <b>Finish</b>    | No sharp edges, food grade surface finish. |

**Fork (table) - 17cm - Stainless steel**

|                  |                                      |
|------------------|--------------------------------------|
| <b>Material</b>  | One-piece stainless steel, solid.    |
| <b>Length</b>    | 17cm minimum.                        |
| <b>Thickness</b> | Min. 1.5mm at the back of the tines. |

**Fork (table) - 17cm - Stainless steel**

|               |  |
|---------------|--|
| <b>Finish</b> | No sharp edges, food grade surface finish. |
|---------------|--|

**Knife (table) - 15cm - Stainless steel blade**

|                  |  |
|------------------|--|
| <b>Material</b>  | Stainless steel blade, wood or plastic handle.             |
| <b>Thickness</b> | Blade base min 1.5mm, measured at the middle of the blade. |
| <b>Length</b>    | Blade 15cm usable length minimum.                          |
| <b>Finish</b>    | No sharp edges, food grade surface finish.                 |

**Serving spoon (table) - 35ml - Stainless steel**

|                  |  |
|------------------|--|
| <b>Capacity</b>  | 35ml minimum.                              |
| <b>Material</b>  | One-piece stainless steel, solid.          |
| <b>Length</b>    | 30cm minimum.                              |
| <b>Thickness</b> | Min. 1mm in the center of the scoop.       |
| <b>Finish</b>    | No sharp edges, food grade surface finish. |



### Wok - 7L - Black steel (optional)

|                  |   |
|------------------|---|
| <b>Capacity</b>  | 7 litres                                      |
| <b>Material</b>  | Black steel, protected from rust for storage. |
| <b>Diameter</b>  | Min. 37cm, max. 39cm.                         |
| <b>Thickness</b> | Min. 1mm                                      |
| <b>Finish</b>    | No sharp edges, food grade surface finish.    |

### Chopstick - 25cm (optional)

|                  |                                     |
|------------------|-------------------------------------|
| <b>Material</b>  | Plastic or bamboo.                  |
| <b>Length</b>    | 25cm                                |
| <b>Thickness</b> | Min. 4x4mm                          |
| <b>Finish</b>    | No sharp edges, rounded at the end. |

### Packing and Marking

|               |  |
|---------------|--|
| <b>Type</b>   | 1 carton box, outer dimensions 0.3 x 0.3 x 0.25m   |
| <b>Height</b> | Dimension shall be adjusted to the parcel content. |

**Packing and Marking**

|                              |   |
|------------------------------|---|
| <b>Strength</b>              | Withstands 6m-high stacking for more than 48h, and 10 handlings. The final package should resist without any damage to a weight or a pressure of 120 kg applied on a strong rigid board on top of the box.  |
| <b>Seal</b>                  | Tape plus 4 plastic 10mm straps.  |
| <b>Markings</b>              | To be marked with IOM logo.   |
| <b>Printing of IOM Logo</b>  | IOM Logo should be printed in both sides of the box. In the 2 sides of the box that will have the logo and shipping information, the logo is to be placed centrally at 2 cm from the top edge of the box. The color of the logo should be by using CMK. C = 100%, M = 82%, Y = 10%, K = 2%. The size of the logo on the center of the bag should be 15 cm wide and 16.20 cm high.   |
| <b>Packaging Information</b> | <p>Marking on the package must include the following details:</p> <ol style="list-style-type: none"> <li>1. Indicate IOM Logo</li> <li>2. Item name and material code, IOM Kitchen Set – 3500000051</li> <li>3. List of Content inside box</li> <li>4. PO number</li> <li>5. Batch number and Manufacturing date</li> <li>6. Packing units: To be marked with consecutive numbers (i.e 1/20, 2/20...)</li> <li>7. Indicate Gross Weight and Dimension</li> </ol> <p>Do NOT include logo of the vendor. Marking must remain readable and well fixed on the box after minimum 10 handlings.</p> |

## Packing and Marking

### Packaging Detail

The items to be packed in Wooden EURO pallet (EUR 1) and fumigated as per ISPM 15 standard. Items must be shrink-wrapped, securely strapped and sealed. The packaged goods must not exceed the length and width of the pallet and clearly marked with IOM standard markings (packing details above) in both front and back.

All IOM Non-Food Items (NFIs) have been designed, manufactured, and packaged for distribution ensuring minimal impacts on the environment. Through rigorous Quality Assurance processes along with risk and life cycle assessments, the NFIs are evaluated holistically throughout its entire life cycle on its impact on the environment and for improved durability to enable reaching beyond its intended service life. Hence, reducing the need for frequent replacements. IOM NFIs can be recycled and further re-purposed or upcycled to suit multiple uses such as converting to different usage like handbags, car covers, recycled wastewater collection etc.

All unnecessary sub-packaging made of single-use plastics are avoided. When sub-packaging is exceedingly necessary, IOM prefers 100% compostable bio-plastic packaging made from biomass or unbleached, natural-coloured-recycled paper or using paper with FSC forest management certification.

<-- 30 cm -->



IOM • OIM




30 cm

Logo placement on kitchen set's box

## Key Considerations

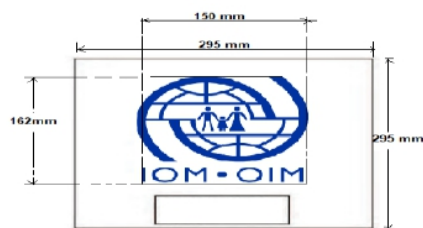
Acceptable Quality Limits (AQL)

|   |  |                                      |
|---|--|--------------------------------------|
|  <p>International Organization for Migration (IOM)<br/>The UN Migration Agency</p>   | <b>AQL</b><br><b>Definitions, penalties, Corrective Action Plan and Quality Control</b><br><b>rules.</b>   | IOM QC-AQL8001 VER 1.0<br>27.05.2019 |
| <b>Nonconformities classification: Critical: C; Major: M; Minor: m</b>  |  |                                      |
| <b>Definitions:</b>   |  |                                      |
| <b>Critical nonconformity</b> : Any discrepancy which might harm a user or makes it impossible to use the product properly is considered to be critical. Lots with Critical discrepancy are subject to refusal.   |  |                                      |
| <b>Major nonconformity</b> : Any discrepancy which makes the use of the product less efficient than expected is considered to be major. Lots with Major discrepancies can be accepted.  |  |                                      |
| <b>Minor nonconformity</b> : Any discrepancy which does not have an influence on the performance of the product is considered to be minor. Lots with Minor discrepancies can be accepted.   |  |                                      |
| <b>Non-Conformities classification and related penalties:</b>   |  |                                      |
| <u>Corrective action plan must be implemented by the vendor on its processes, addressing root causes of occurrence (production) and of non-detection of the nonconformity (QC).</u>   |  |                                      |
| <b>Critical: (AQL 0)</b>  |  |                                      |
| Nonconforming characteristic (number of nonconforming items $\geq$ Rejection number. ISO-2859-1) implies a penalty of 10% of the value of the total PO and is subject to lot refusal.   |  |                                      |
| <b>Major: (AQL 4.0)</b>   |  |                                      |
| Nonconforming characteristic (number of nonconforming items $\geq$ Rejection number. ISO-2859-1) implies first time a penalty of 0.5% of the value of the total PO, second time 1 %, and + 0.5% at every occurrence for the duration of the contract per each nonconforming characteristic. >10% of nonconforming items is subject to lot refusal. <b>Penalty is put on hold for 3 months from the date of sharing of the inspection report with supplier, after this period if the nonconformity is not anymore found by inspection the penalty is cancelled, if the nonconformity still exists the penalty applies for the whole POs received during the 3 months.</b>                            |  |                                      |
| <b>Minor: (AQL 6.5)</b>   |  |                                      |
| Nonconforming characteristic (number of nonconforming items $\geq$ Rejection number. ISO-2859-1) implies 2 times without penalties, third time a penalty of 0.5% of the value of the total PO, fourth time 1 %, and + 0.5% at every occurrence for the duration of the contract per each nonconforming characteristic. >10% of nonconforming items is subject to lot refusal. <b>Penalty is put on hold for 3 months from the date of sharing of the inspection report with supplier, after this period if the nonconformity is not anymore found by inspection the penalty is cancelled, if the nonconformity still exists the penalty applies for the whole POs received during the 3 months.</b> |  |                                      |
| <b>Quality Control and Acceptance Quality Level</b>   |  |                                      |
| <u>The AQLs herein are after IFRC/ICRC with additional parameters on IOM markings and required packaging.</u>   |  |                                      |
| - The Method of testing is drawn from ISO-2859-1 International Standards (table1: Sample size code letters, and table 2-A: Single sampling plans for normal inspection). The samples will be taken randomly by the buyer from the delivered items and then inspected.   |  |                                      |
| - The buyer can decide either to inspect the lot at IOM QC laboratory or to use an inspection company for analysis, or <b>both</b> . Transport to laboratory and analysis cost for lab testing are at expense of IOM.   |  |                                      |
| - The vendor can contest the results of the Quality Control done at IOM warehouses by requesting a lab testing. In this case transport to laboratory and analysis cost for lab testing are at expense of the seller.  |  |                                      |
| - <b>Nonconformity</b> : non-fulfillment of a specified characteristic requirement.   |  |                                      |
| - <b>Nonconforming item</b> : item with one or more nonconformities.  |  |                                      |
| - <b>Lot</b> : definite amount of some product, material or service, collected together.  |  |                                      |
| - <b>Sample</b> : set of one or more items taken from a lot and intended to provide information on the lot.   |  |                                      |
| <b>Penalty rules for specific nonconformities:</b>  |  |                                      |
| <b>Kitchen Sets</b>   | <b>Weight penalty: (AQL 6.5).</b> Tolerances: average weight of controlled samples -120g<br>(Independent from other nonconformities): each 1% of parcel weight discrepancy compared to tender reference sample implies 1% penalty on total value of the PO |                                      |



|                                      |                   |                 |             |  |   |   |
|--------------------------------------|-------------------|-----------------|-------------|--|---|---|
|                                      | Handles           | C               | Ok/Nok      | 0  | Securely welded (or attached with strong rivets where specified in contract).<br>Handle to resist to 1kg pulling, no leakage    |   |
| Spoon table 10ml                     | Thickness         | M               | Measurement | 4.0  | Minimum 1mm in the centre of the scoop  |   |
|                                      | Length            | m               | Measurement | 6.5  | 17cm Minimum (one-piece stainless steel, solid)   |   |
|                                      | Capacity          | m               | Measurement | 6.5  | 10 ml Minimum total inner volume  |   |
|                                      | Quantity          | M               | Ok/Nok      | 4.0  | Five spoons table   |   |
|                                      | Finishing         | m               | Ok/Nok      | 6.5  | Clean surface (food grade) finishing  |   |
|                                      | Surface roughness | M               | Ok/Nok      | 4.0  | The surface roughness should be set at Ras0.800 micrometer.   |   |
|                                      | Bending test      | M               | Ok/Nok      | 4.0  | When the spoon is clamped horizontally at its middle it must not bend to a weight of 2kg applied at the extremity of its scoop. |   |
|                                      | Secured product   | C               | Ok/Nok      | 0  | No sharp edges  |   |
| Forks table 17 cm                    | Thickness         | M               | Measurement | 4.0  | Minimum 1.5mm at the back of the tines  |   |
|                                      | Length            | m               | Measurement | 6.5  | 17cm Minimum (one-piece stainless steel, solid )  |   |
|                                      | Quantity          | M               | Ok/Nok      | 4.0  | Five forks table  |   |
|                                      | Finishing         | m               | Ok/Nok      | 6.5  | Clean surface (food grade) finishing  |   |
|                                      | Surface roughness | M               | Ok/Nok      | 4.0  | The surface roughness should be set at Ras0.800 micrometer.   |   |
|                                      | Bending test      | M               | Ok/Nok      | 4.0  | When the fork is clamped horizontally at its middle it must not bend to a weight of 2kg applied at the extremity of its tines.  |   |
|                                      |                   | Secured product | C           | Ok/Nok   | 0   | No sharp edges  |
| Knives table 17 cm                   | Thickness         | M               | Measurement | 4.0  | Back of the blade: 1mm Minimum, measured at the middle of the back of the blade   |   |
|                                      | Thickness         | M               | Measurement | 4.0  | Handle: 1.5mm Minimum, measured at the middle of the handle   |   |
|                                      | Length            | m               | Measurement | 6.5  | 17cm Minimum (one-piece stainless steel, solid)   |   |
|                                      | Quantity          | M               | Ok/Nok      | 4.0  | Five knives table   |   |
|                                      | Finishing         | m               | Ok/Nok      | 6.5  | Clean surface (food grade) finishing,   |   |
|                                      | Surface roughness | M               | Ok/Nok      | 4.0  | The surface roughness should be set at Ras0.800 micrometer.   |   |
|                                      | Bending test      | M               | Ok/Nok      | 4.0  | When the knife is clamped horizontally at its middle it must not bend to a weight of 2kg applied at the extremity of its blade. |   |
|                                      | Secured product   | C               | Ok/Nok      | 0  | No sharp edges apart from the cutting edge. End of the blade rounded.   |   |
| Knife kitchen 15 cm stainless steel  | Thickness         | M               | Measurement | 4.0  | Blade base Minimum 1.5mm, measured at the middle of the back of the blade   |   |
|                                      | Length            | m               | Measurement | 6.5  | Blade: 15cm usable length Minimum   |   |
|                                      | Quantity          | M               | Ok/Nok      | 4.0  | One knife kitchen   |   |
|                                      | Finishing         | m               | Ok/Nok      | 6.5  | Clean surface (food grade) finishing  |   |
|                                      | Surface roughness | M               | Ok/Nok      | 4.0  | The surface roughness should be set at Ras0.800 micrometer.   |   |
|                                      | Bending test      | M               | Ok/Nok      | 4.0  | When the knife is clamped horizontally at its middle it must not bend to a weight of 2kg applied at the extremity of its blade. |   |
|                                      |                   | Secured product | C           | Ok/Nok   | 0   | No sharp edges apart from the cutting edge. One cutting edge only (no dagger allowed) |
| Spoon wooden stirring 30 cm          | Thickness         | m               | Measurement | 6.5  | 10mm diameter Minimum for the handle  |   |
|                                      | Length            | m               | Measurement | 6.5  | 30cm Minimum  |   |
|                                      | Material (visual) | M               | Ok/Nok      | 4.0  | Hardwood  |   |
|                                      | Quantity          | M               | Ok/Nok      | 4.0  | One spoon wooden  |   |
|                                      | Finishing         | m               | Ok/Nok      | 6.5  | No sharp edges, smooth finish, no chips, no knots, food grade surface finish  |   |
|                                      |                   |                 |             |  |   |   |
|                                      |                   |                 |             |  |   |   |
| Serving spoon 35 ml stainless steel  | Thickness         | M               | Measurement | 4.0  | Minimum 1mm in the centre of the scoop  |   |
|                                      | Length            | m               | Measurement | 6.5  | 30cm Minimum (one-piece stainless steel, solid)   |   |
|                                      | Capacity          | m               | Measurement | 6.5  | 35 ml Minimum total inner volume  |   |
|                                      | Quantity          | M               | Ok/Nok      | 4.0  | One serving spoon   |   |
|                                      | Finishing         | m               | Ok/Nok      | 6.5  | Clean surface (food grade) finishing  |   |
|                                      | Surface roughness | M               | Ok/Nok      | 4.0  | The surface roughness should be set at Ras0.800 micrometer.   |   |
|                                      | Bending test      | M               | Ok/Nok      | 4.0  | When the spoon is clamped horizontally at its middle it must not bend to a weight of 2kg applied at the extremity of its scoop. |   |
|                                      | Secured product   | C               | Ok/Nok      | 0  | No sharp edges  |   |
| Serving ladle 100 ml stainless steel | Thickness         | M               | Measurement | 4.0  | Minimum 1mm in the centre of the scoop  |   |
|                                      | Length            | m               | Measurement | 6.5  | 30cm Minimum  |   |
|                                      | Capacity          | m               | Measurement | 6.5  | 100ml Minimum total inner volume  |   |
|                                      | Quantity          | M               | Ok/Nok      | 4.0  | One Serving ladle   |   |
|                                      | Finishing         | m               | Ok/Nok      | 6.5  | Clean surface (food grade) finishing  |   |
|                                      | Secured product   | C               | Ok/Nok      | 0  | No sharp edges  |   |
|                                      | Surface roughness | M               | Ok/Nok      | 4.0  | The surface roughness should be set at Ras0.800 micrometer.   |   |
| Bending test                         | M                 | Ok/Nok          | 4.0         | When the ladle is clamped horizontally at its middle it must not bend to a weight of 2kg applied at the extremity of its handle. |   |   |
| Scouring pad                         | Handle            | M               | Ok/Nok      | 4.0  | Securely welded, or in one piece. Handle to resist to 1kg pulling   |   |
|                                      | Material (visual) | M               | Ok/Nok      | 4.0  | Stainless steel wire scouring pad   |   |
|                                      | Weight            | M               | Ok/Nok      | 4.0  | 20 g minimum  |   |
|                                      | Quantity          | M               | Ok/Nok      | 4.0  | One scouring pad  |   |

REFERENCE DRAWING



LOGO PLACEMENT ON KITCHEN SET PARCEL

## Contacts

For more information and guidance contact the Shelter Support Team: [ShelterSupport@iom.int](mailto:ShelterSupport@iom.int).

## Key Points

- AQL considered "live" document. IOM Staff Users of this AQL document must check SharePoint that they have the latest version.

## References and Tools

- [AQL Kitchen Set - ICRC Set B - June 2019](#)

## Other Entries in this Topic

- [Logistics Emergency Catalogue](#)

## Document date

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