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QSAI Announces the Release of the Updated Special Meal Codes, Definitions & Interpretation Guidelines

Montreal, Quebec June XX, 2023 – The Quality & Safety Alliance for Inflight Services (QSAI) and the Airline Catering Association (ACA) are pleased to announce the release of the updated QSAI Special Meal (SPML) Codes, Definitions, and Interpretation Guidelines (version 2.0). These comprehensive guidelines aim to strengthen onboard catering industry standards by developing Special Meal menus that cater to the diverse dietary needs and preferences of all travelers.

Now available on: [QSAI | Quality & Safety Alliance for In-flight Services \(qsaiinternational.com\)](https://www.qsaiinternational.com)

Addressing the Growing Need for Special Meals

Special Meals have become an essential aspect of the airline and railway food service regime. In recent years, Special Meal Codes and Definitions have lagged behind changing legislation, causing confusion within the industry when creating Special Meal menus. Medina Quality (MQ), an IATA Strategic Partner and administrator of Special Meal requirements as part of its role in QSAI, conducted a global review of current legislative, dietary, and religious requirements to ensure harmony and international compliance when it comes to preparing SPMLs.

Over 40 onboard caterers and QSAI Airline Alliance members, including Air Canada, Air France, Air Tahiti Nui, All Nippon Airways, Eurostar International, KLM Royal Dutch Airlines, Singapore Airlines, and Virgin Atlantic, were surveyed during the process.

Collaboration Between QSAI and ACA

To involve all key stakeholders, QSAI collaborated with the ACA, who was also working on initiatives to update Special Meal Code Definitions for caterers. Together, QSAI and the ACA task force, composed of industry experts including Medina Quality, reviewed Special Meal Codes, proposed recommendations from survey participants, and revised Special Meal Codes to align with the current state of the industry. The ultimate objective is to further harmonize the application of Special Meal definitions globally.

"Updating the Special Meal Codes is a crucial step towards enhancing the onboard catering experience for all passengers, regardless of their dietary needs and preferences," said David Medina,

COO of Medina Quality. "This collaborative effort reflects our commitment to ensuring the highest standards of quality and safety in the airline catering industry."

About ACA

The Airline Catering Association (ACA) represents, promotes, and defends the common interests of the airline catering industry. Its aim is to provide a forum for cooperation among its members and the operators of the sector. In 2021, the combined workforce of inflight caterers reached around 150,000 worldwide, producing approximately 2.5 billion onboard meals.

About QSAI

Since 1983, Medina Quality (MQ) has been monitoring best practices in onboard catering. In 2011, the company launched QSAI, an alliance of the world's top airlines, railway operators, inflight caterers, industry leaders, and MQ. Together, they work to drive excellence in onboard catering. The QSAI Programme is the world's first and only program that allows QSAI Alliance Members to share the cost of monitoring and improving the safety and quality of onboard caterers according to industry benchmarked standards that tackle international legal requirements and current market trends.

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Follow all the latest from the QSAI on LinkedIn, and get all the updates from Special Meals and the onboard catering industry on [QSAI's website](#).

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