



**Asia-Pacific  
Economic Cooperation**

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**2017/SCSC/FSCF/EM/002**

Day 1 Session 2

## **Food Safety and Food Trade in Today's World**

Submitted by: Food and Agriculture Organization



**First Expert Meeting on Trade Facilitation Through  
an APEC Framework on Food Safety  
Modernisation**

**Ha Noi, Viet Nam**

**15-17 November 2017**



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# Food Safety and Food Trade in Today's World

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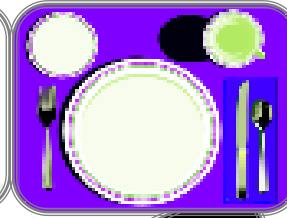
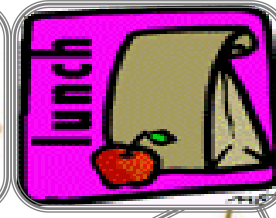
# Importance of food safety



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Our daily  
meals



Source  
Process  
Product  
People



## The world in our bowl

- Cereal from Australia
- Rice from Thailand
- Lentils from India
- Bananas from Brazil



## Food chains are global

- Farm to table
- Pond to plate
- Paddock to fork
- Producer to retailer

# The context



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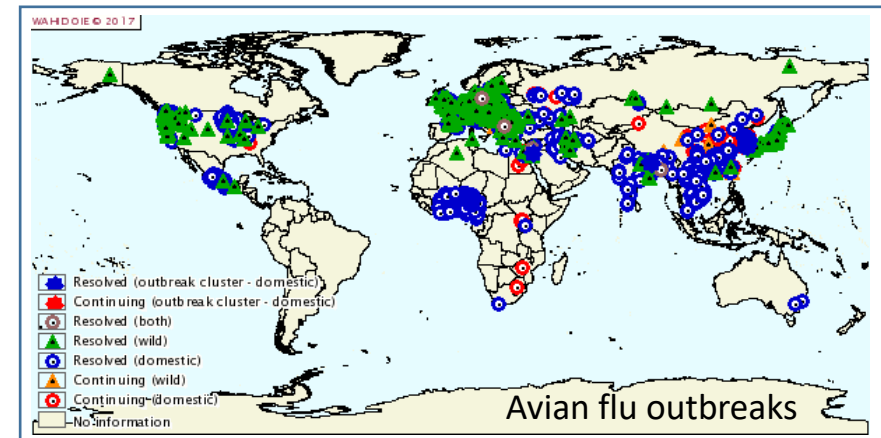


- **Food-borne Illnesses** - 1 in 10 affected (*WHO, 2015*)
- **Urbanization** – 53% (*World Bank, 2015*)
- **Tourism** – 1.1 billion travelers (*UNWTO, 2015*)
- **Trade** – \$1.7 trillion of agriculture exports (*WTO, 2015*)



## Key words in the Asia Pacific

- Trans-boundary movement of animals
- Human migration
- Lifestyle and dietary changes
- **Plant/ human/animal/ecosystem interface**



# Targeted outcomes

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- **Improved public health**
  - Strengthening food control systems
- **Enhanced trade in food commodities**
  - Incorporating food safety across the food chain
- **Key partners and roles**
  - Government : Rules, regulations and enforcement
  - Private sector : Food producers and actors in the chain
  - Civil society : Consumption and vigilance

# Strengthening preventive approaches



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❖ **Regional guidance on criteria for GMP/HACCP for Asia**

❖ **Sector specific guidance**

- catering, meat, desiccated coconut, fish
- sauce, dairy and others





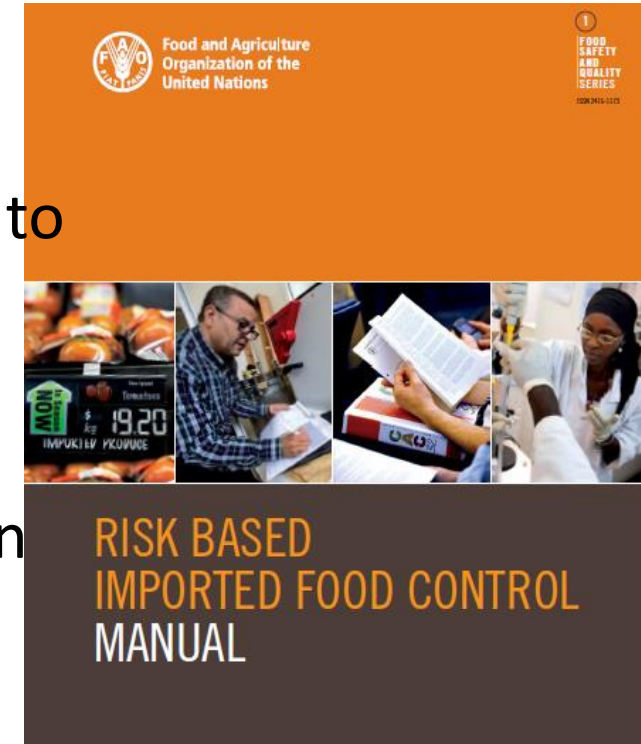
# Import control



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- Provide guidance on key Codex principles related to imported food controls;
- Introduce different risk management measures for each country to tailor its context to design a coherent control programme;
- Develop a roadmap and strategies for incorporating basic legal concepts when developing relevant laws and regulations or when following regional or international agreements;
- Assist countries to develop their technical capacities that enables risk-based management, planning, scientific assessment and inspection services.



**Myanmar, Nepal, Phillippines and Sri Lanka**

# Certification and accreditation



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- **Focus:** Support in developing/ strengthening schemes certifications for government, private sector, internal control mechanisms; trainings
- Activities
  - Implementing **GAP** in F&V, its Certification & Accreditation – ASEAN, SAARC
  - **GI certification** – support to 4 countries to build a GI certification scheme, trainings, marketing opportunities





# Supply and value chains



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- Codes of Practice for Good Agricultural Practices
  - Fruits and vegetables
  - Poultry
  - Fish
- ASEAN GAP standard
- SAARC GAP standard
- Regional food retail network
  - Singapore
- Street food initiatives
  - Bangladesh
  - Pakistan



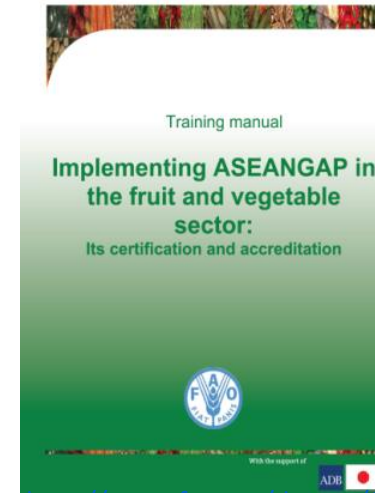
# Good Agricultural Practices (GAP)



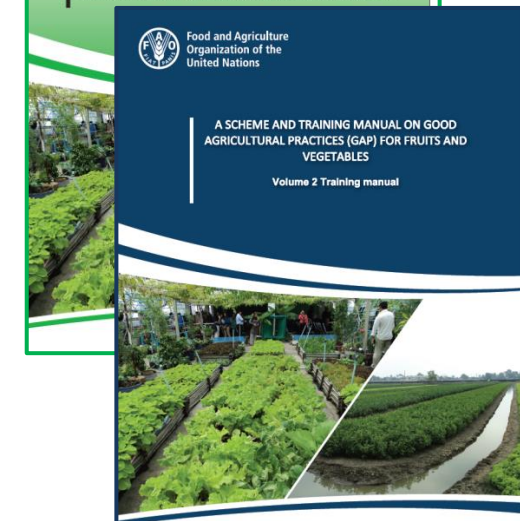
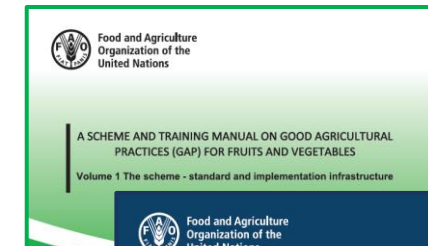
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- **Training manual** on “Implementing ASEANGAP in the F&V sector, its Certification & Accreditation”
- **SAARC - Good Agriculture Practice (GAP) Standards & Certification Scheme**
  - Scheme – 3 parts - Piloting in 5 countries
    - ✓ I – **GAP standards/ requirements**
    - ✓ II **Structure for implementing GAP in a country**
    - ✓ **Part III Certification of GAP - Certification criteria, process, CB requirements, Rules for using Logo**
  - **Training manual Implementation of GAP in the fruit and vegetable Sector in SAARC countries (5 modules, 18 sessions)**



<http://www.fao.org/docrep/019/i3576e/i3576e00.htm>



# Climbing the mountain



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## External controls

Third party certification

## Internal controls

Private sector  
Co-operatives  
Producer groups

## Self controls

Producers  
Processors  
Farmers  
Value chain actors





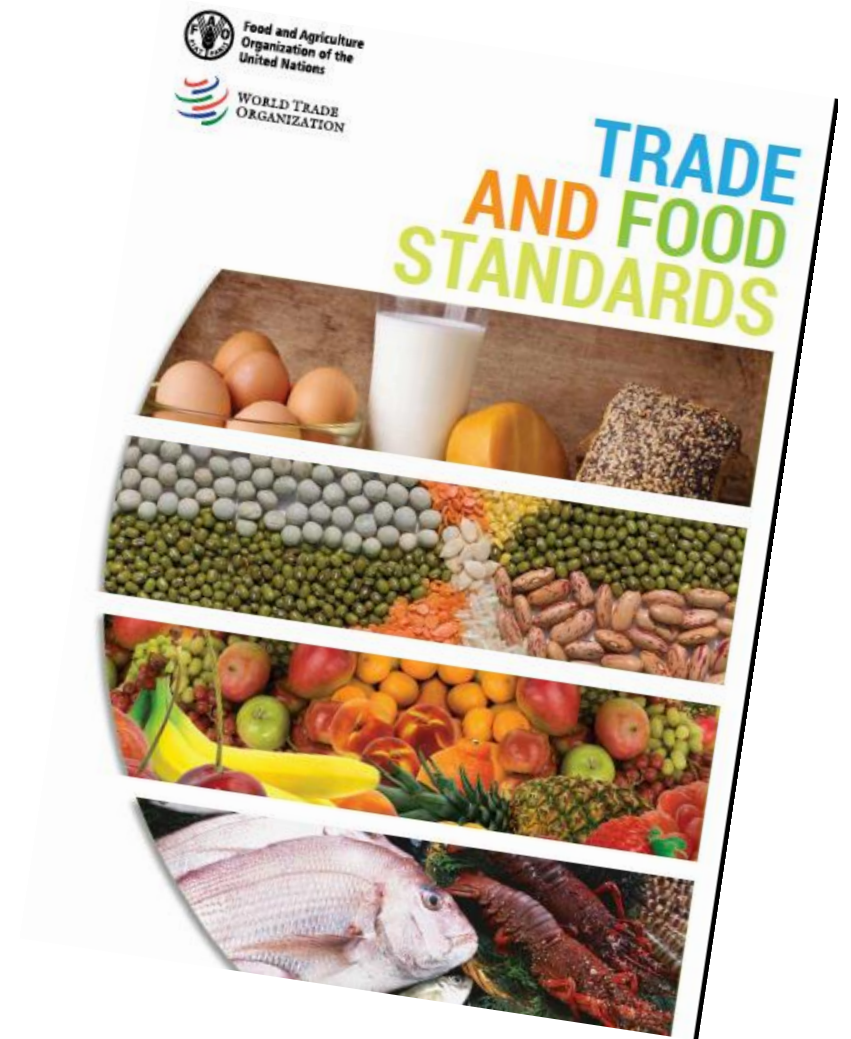
# Case studies



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- Enhancing SPS capacity of the vegetable sector in Vietnam
- Promoting Nepalese ginger exports through PPPs
- Developing CoPs for pork and chicken value chains in Thailand
- Improving food safety, quality and food control in Bangladesh



# Connecting farmers with markets



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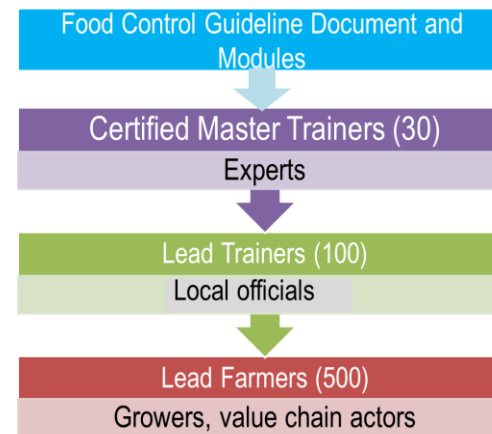


**Aim:** To improve product quality and safety in the **Horticulture, Poultry and Fisheries** value chains

**Outcomes :** Better price for farmers and safer product for customers

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*Drafted by Experts*



*Change team*



*Simple distilled messages*

# Food safety guidelines and CoPs



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## HAZARDS

## CONTROLS



# From guidelines to controls

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# Certified training



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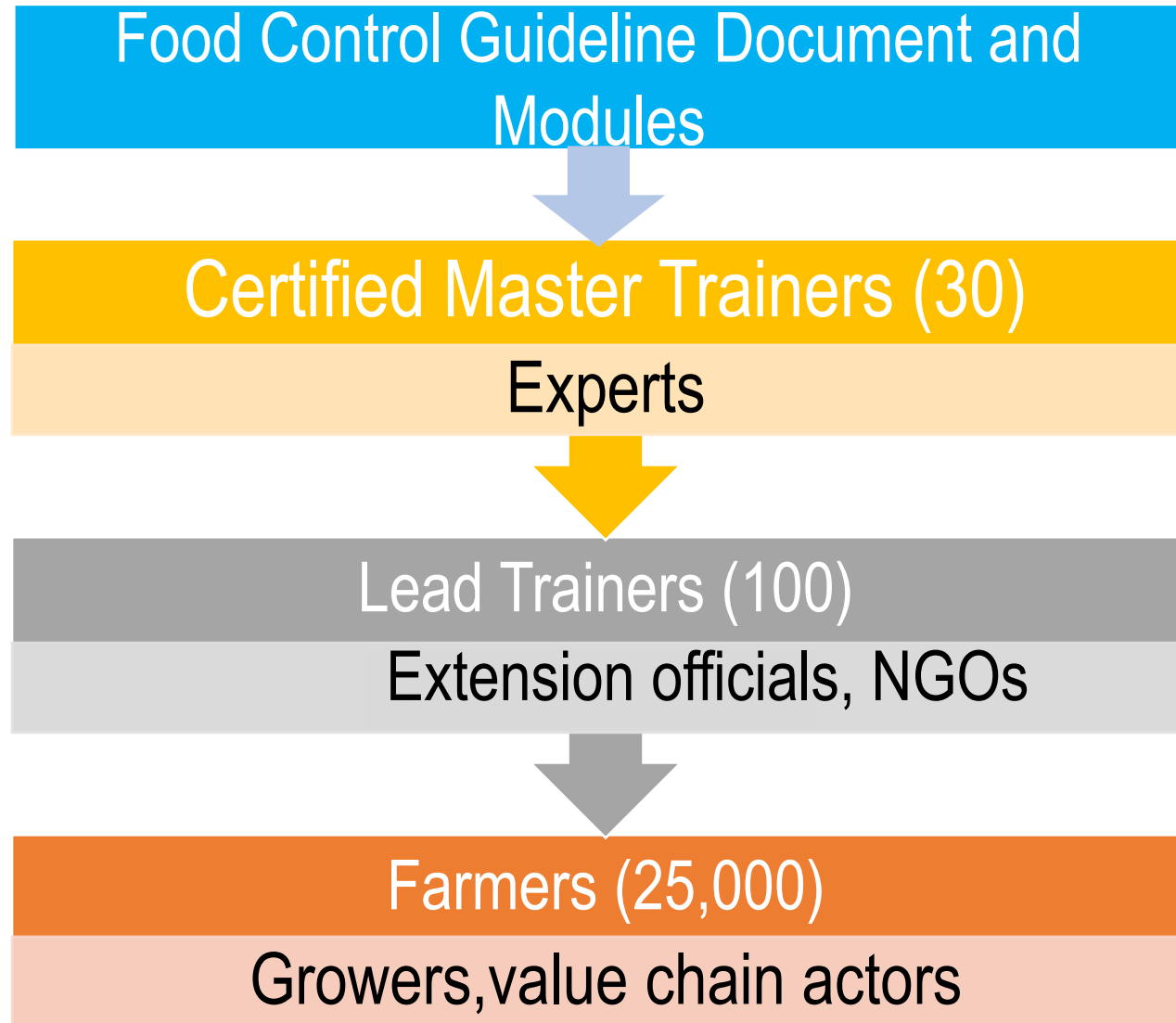


Training Day	Content
Day 1	Introduction to the FAO Food Safety programme and objectives Introduction to the Food Control System and the demand for safe food Barriers to Change – benefits and productivity gains HACCP principles – 7 Principles, Analysing hazards in the FCS
Day 2	Development of the HACCP schedule – HACCP Analysis HACCP Monitoring and control – target tolerance Defending the HACCP plan – court case and business case role plays Exam/assessment based on UK past papers
Day 3	Value chain cost and benefits Value chain – pro-poor and getting the design right – Who GAINS? Auditing the Value Chain – GAP audit:
Day 4	Building codes of practice - Food Safety 'Why do it?' – example benefits and gains 'Why do it?' – benefits of the GAP COPs
Day 5	Teaching styles and communication, Session Plans Training the master trainer Teaching assessments and resources Development of an outline training programme for the GAP COP

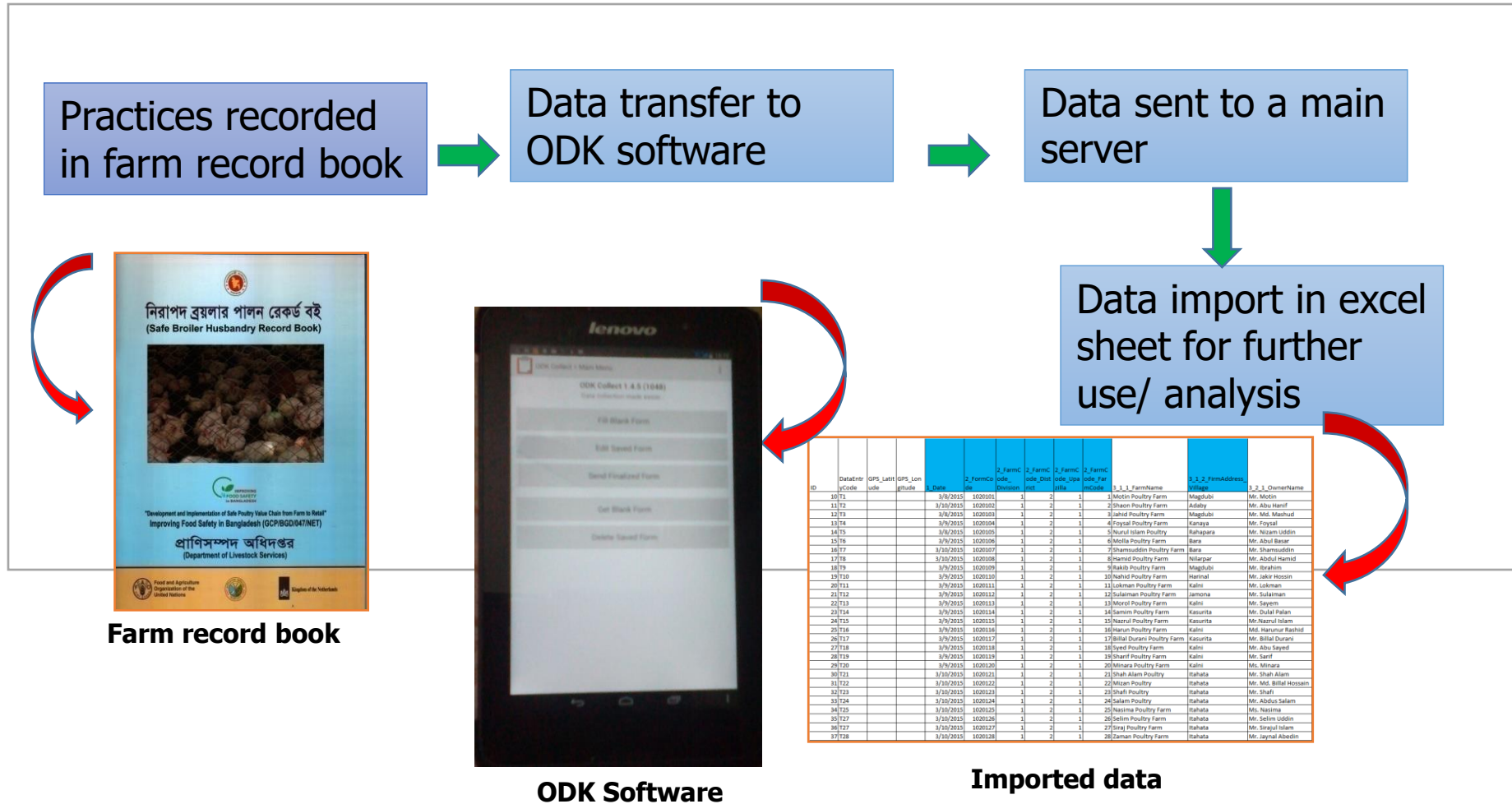
# Training cascade



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# Monitoring using tablets





# Supply chain to mainstream markets



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Harvesting



Transport



Cleaning



Hot Water  
Treatment



Inversion



Packaging

# Learning lessons



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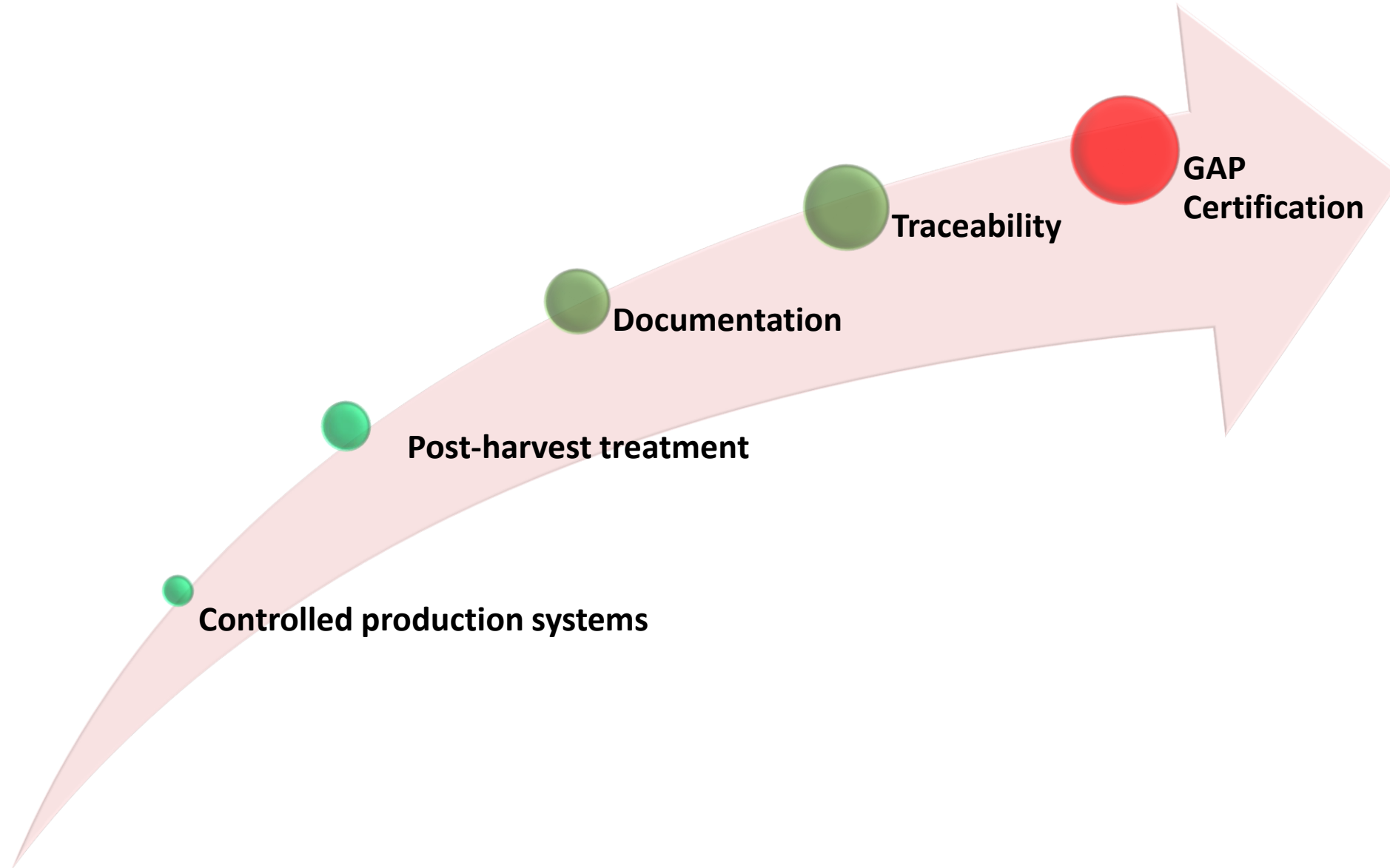
Shipment 1	Shipment 2	Shipment 3	Shipment 4
<p>😊 <b>Compliances</b></p> <ul style="list-style-type: none"><li>✓ No pesticide residues</li><li>✓ No formalin</li><li>✓ Good organoleptic characteristics</li></ul> <p>😞 <b>Non compliances</b></p> <ul style="list-style-type: none"><li>- 10% mangoes green</li><li>- 35% Fruits damaged</li><li>- Mango boxes wet and transpired</li><li>- Mangos with sapburn</li></ul> <p>✍️ <b>Corrective actions</b></p> <ul style="list-style-type: none"><li>- Improve sorting</li><li>- Improve handling and palletization</li><li>- Wash fruits</li></ul>	<p>😊 <b>Compliances</b></p> <p>😞 <b>Non Compliances</b></p> <p>✍️ <b>Corrective Actions</b></p>	<p>😊 <b>Compliances</b></p> <p>😞 <b>Non Compliances</b></p> <p>✍️ <b>Corrective Actions</b></p>	<p>😊 <b>Compliances</b></p> <p>😞 <b>Non Compliances</b></p> <p>✍️ <b>Corrective Actions</b></p>



# Towards GAP certification



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- **Multiple projects/programmes**
- Broadly covers
  - Food control management
  - SPS/ Food standards, norms and Codex
  - Enforcement and surveillance
  - Laboratory and testing aspects
  - Supply and value chains
  - Certifications and accreditation
  - Information, education, communication and training



# Regional publications on food safety



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Workshop reports  
Guidance documents

Case studies



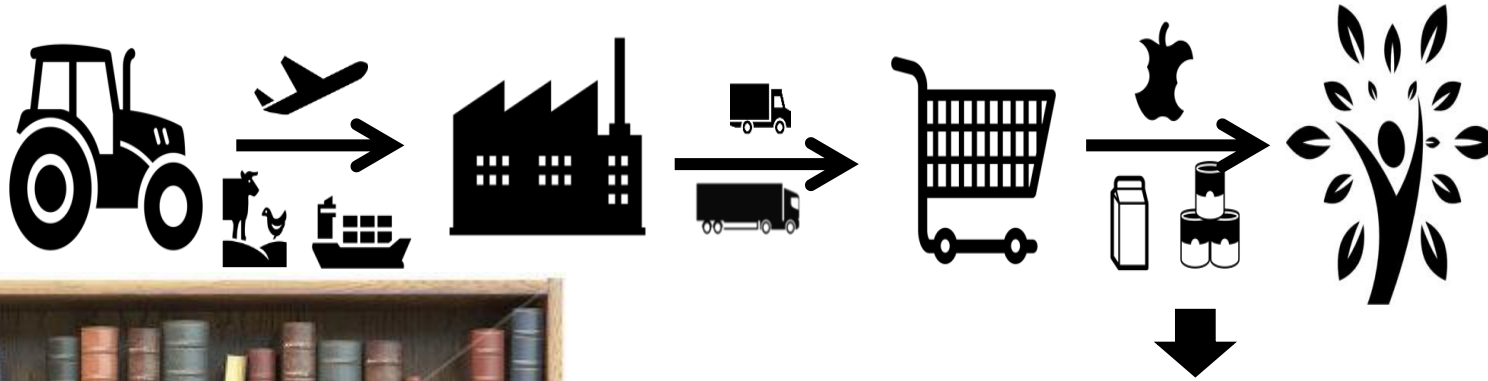
# One Health



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Demonstration of benefits accruing to plant, animal, human and ecosystem health within selected agriculture and food systems in the Asia-Pacific region.



## The framework

- Hazards
- Risks
- Practices
- Regulations

## Instruments

- Codex
- OIE
- IPPC
- IHR



# Summary

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- Strengthening food control across the chain
- Voluntary standards and CoPs
- Regulations that can be implemented
- Enabling environment for third party certification
- Harmonization within ASEAN and APEC