ITC’s experience in providing technical assistance for Food Safety and Quality Enhancement

By: Khemraj Ramful, Senior Adviser, ITC
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Who is ITC?

- Created in 1964.
- The joint technical cooperation agency of the World Trade Organization (WTO) and the United Nations (UN), for business aspects of trade development
- 100% Trade Related Technical Assistance (TRTA)
- Private sector focused
Aid for Trade

Aid for Trade Agenda

ITC’s Strategic Objectives

- Strengthen policymakers’ ability to integrate business into the global economy
- Strengthen trade support institutions
- Make enterprises more competitive

Trade Policy and Regulations
Trade-Related Adjustment
Trade-Related Infrastructure
Trade Development
Building Productive Capacity
China reports big rise in food-poisoning deaths

Koreans Name Food Safety as Biggest Headache

A survey released yesterday said food safety is more worrisome for Koreans than national security, with 60 percent of the people believing social

Growing defensive as worry over food poisoning has grown to 20,000. The Korea National Statistics Office said on Tuesday it would start collecting more data on food safety.

Chinese milk powder contaminated with melamine sickens 1,253 babies

Chinese hospitals are fighting to save the lives of some of the 1,253 babies who have fallen sick after they were fed milk powder contaminated with an industrial chemical. Two batches of the milk were used to make plastic cups and the trucks were used to make the cups.

Improvements in food safety urged

Salmonella Outbreak Exposes Food-Safety Flaws

The twisting road that led federal investigators to announce Monday that they found a single contaminated batch of tomatoes on a seemingly innocuous shelf is now raising concern over the laxity of food safety standards. The outbreak of Salmonella has prompted the US Centers for Disease Control and Prevention to issue a warning to consumers to wash their hands before handling foods.

After countless years of fighting to combat foodborne illness, the outbreak in Texas, which killed five people and sickened dozens more, has made it clear that we need to do more to ensure food safety.

Vietnam intensifies efforts to intensify food safety

The Food and Drug Administration may never be able to pinpoint the origin of salmonella-contaminated tomatoes that have sickened hundreds of people, an agency official said Wednesday. "We may not ultimately determine the source," said Andrew Reck, the agency's associate commissioner for food safety. "This is an ongoing issue and we're going to keep trying to figure it out.

The agency is investing millions of dollars in the search for the source of the outbreak. "We're trying to do everything we can to figure out what happened," said Reck. "We're doing everything we can to figure out what happened.

Source of Tainted Tomatoes May Stay a Mystery

U.S. company recalls about 286,000 pounds of meat

A New York company is voluntarily recalling about 286,000 pounds of fresh chicken, pork, and beef products that may be contaminated with salmonella.

Consumer Group Seeks Ban on Some Food Dyes

Salmonella-Tainted Tomatoes Linked to Markets, Restaurants

Mums-to-be warned of fish danger

Mothers-to-be and those planning to have babies should avoid eating too much fish as it may contain excessive levels of mercury, the Royal College of Obstetricians and Gynaecologists said today. "Our advice is that mothers-to-be and those planning to have babies should avoid eating too much fish as it may contain excessive levels of mercury, the Royal College of Obstetricians and Gynaecologists said today.

EU: Could Ban Mozzarella Unless Gets Contamination Info

The European Commission warned Italy today it could join Japan and South Korea's import ban on mozzarella cheese unless it receives information on how some of the food has been contaminated.

Food poisoning can be a long-term problem

Dirty little secret of food poisoning

In recent months or even last year, many people have noticed that something seems to be wrong with the food they eat. Sometimes, after eating certain foods, they have felt ill and certain other foods have made them sick. Japan scare over China dumplings

Food Safety and Olympic challenge for Beijing Games
Food Safety and Quality as an imperative

• Global issue!

• Lack of control impacts on daily lives of people and on enterprises’ competitiveness

• Increasing pressure from consumers, the big retailers and governments for a better food safety management across the supply chain
Food Safety : Impact on exports

• 27% of food exports from Egypt, Jordan, Lebanon and Syria refused by US FDA in 2001 (microbiological contamination, pesticides residues or food additives exceeding levels set in standards)

• EU’s ban on import of Pakistani fish products in 2007

• EU’s 1997 ban on pistachio imports from Iran because of high levels of aflatoxin

• Kazakhstan’s 2011 ban on import of meats, milk and eggs from Kyrgyzstan
Consequences of unsafe food

- Melamine: 294,000 children ill, 50,000 hospitalised, 6 dead; employees charged of criminal offence
- USA: 48 million ill (1 American on 6), 128,000 hospitalised and 3,000 dead each year from foodborne diseases
- Major review of food safety control systems in many countries
Market requirements: Food legislation

• Food law is enforced in all potential markets

• UE: Directive 852/2004 on the hygiene of foodstuffs - HACCP principles have to be applied by food business operators

• USA – Processing of red meats (primarily beef), poultry (primarily chicken and turkey), fruit and vegetable juices and seafood - HACCP

• Australia & New Zealand – Food Standards Code requires all food businesses undergoing substantial transformation of their products to adopt approved food safety programs based on the HACCP methodology

• Canada – Food Safety Enhancement Program (FSEP) of the Canadian Food Inspection Agency (CIFA) encourages and supports the development, implementation and maintenance of HACCP systems in all federally registered establishments
Understanding the challenges

Demands for conformity assessment

Accreditation

Metrology

Certification body
Inspection body
Testing laboratory

Product/Service

Producer

Consumer + Regions + Nat. Govern.

Market

Requirements
Goal of Export Quality Management (EQM) Programme

“Improve competitiveness of enterprises in developing countries/economies in transition by enhancing their capacity to meet technical requirements in export markets and to overcome technical barriers to trade”
Challenges faced by enterprises

Challenge 1
- Access and understanding technical requirements

Challenge 2
- Ability to meet standards, technical regulations and SPS measures

Challenge 3
- Demonstration of compliance with requirements in importing countries at reasonable cost

Challenge 4
- Quality and SPS Infrastructure for exports
Access and understanding technical requirements

Export Quality Bulletins/Publications

- Export Quality Management - A guide for small and medium-sized exporters
- Information Retrieval on Sanitary and Phytosanitary Measures (SPS)
- An introduction to HACCP
- An introduction to ISO 22000 Food Safety Management Systems
- ISO 22000 : An easy-to-use checklist for small business
- Exporting flour and pasta to the EU – guide for Custom Union countries
- Exporting Seafood to the EU
- **Improve capacity for information retrieval and dissemination**
  - Assistance to the National Enquiry Points for TBT and SPS
- **Seminars on the role of standards and conformity assessment in trade and on specific sectors/standards**
  - “Improving and Maintaining Market Access through Standards and Conformity Assessment”
  - “European Union Import Requirements on Fish And Fishery Products”
- **Workshops on the WTO Agreements on TBT and SPS**
  - Enable businesses to take advantage of the benefits derived from them
Hands-on assistance to enterprises through approval of national trainers-cum-counsellors

- Training of local trainers-cum-counsellors on «Implementing Food Safety Systems - HACCP» and «Implementing Food Safety Management Systems - ISO 22000» for the agro-processing sector
- Technical assistance to enterprises to implement HAACP/ISO 22000

- Training in GAP, cold-chain management and traceability
- Implementation of GlobalGAP
- Implementation of Farmer Field schools
- Assistance to operational Conformity Assessment Bodies (CABs) for their international recognition
  - Two food testing laboratories in Tajikistan accredited to ISO/IEC 17025
  - Competent Authority for Fishery in the Philippines for certifying exports to the EU
  - Certification body in Uzbekistan accredited to ISO 17021
  - Set up of the Kyrgyz Accreditation Centre and support in its membership to the International Laboratory Accreditation Cooperation (ILAC)

- Guidance for selecting foreign CABs in the absence of adequate national CABs
  - Certification of two enterprises each in Kyrgyzstan and Tajikistan to ISO22000 by a foreign registrar, after providing advisory services
Review Quality Infrastructure and SPS infrastructure and prepare road map for improvement

- Review of the quality infrastructure and recommendations for improvement (Armenia..)
- Review of the SPS infrastructure and recommendations for improvement (Tajikistan, Kyrgyzstan, Bangladesh..)
- Review of Food Safety law (Tajikistan, Kyrgyzstan..)

High-level seminars on Implications of the WTO Agreements on TBT and SPS for Public Sector Management
Examples of Technical Assistance

**SECO – Tajikistan, Kyrgyzstan:** Improving the SQAM infrastructure

**SECO – Belarus, Kazakhstan, Russia:** A guide on EU market access conditions for pasta and flour

**STDF Sri Lanka:** Improving quality and safety for FFV

**EC Samoa – Fiji**
Improving compliance with international requirements (HACCP – ISO 22000)

**EC**

**ETF II Senegal** – Improving quality and safety of Mango

**Expansion Nigeria’s exports of sesame seeds and shea nut** (Supervision of STDF 172)

**Peru - Seco:** Building capacity of counsellors and SMEs on HACCP

**Kenya, Uganda, Ghana – ProInvest**
Maximising export performance through implementation of HACCP

**EC**

**SECO – Brazil**

**SECO – Canada**

**SECO – Colombia**

**SECO – Costa Rica**

**SECO – Denmark**

**SECO – Dominican Republic**

**SECO – Ecuador**

**SECO – Finland**

**SECO – France**

**SECO – Germany**

**SECO – Guatemala**

**SECO – Ireland**

**SECO – Italy**

**SECO – Japan**

**SECO – Japan**

**SECO – Luxembourg**

**SECO – Malta**

**SECO – Mexico**

**SECO – Netherlands**

**SECO – Norway**

**SECO – Panama**

**SECO – Peru**

**SECO – Portugal**

**SECO – Republic of Korea**

**SECO – Slovakia**

**SECO – Slovenia**

**SECO – Spain**

**SECO – Sweden**

**SECO – Switzerland**

**SECO – United Kingdom**

**SECO – United States**

**SECO – Venezuela**

**SECO – Venezuela**
## Modality of Service Delivery

| Capacity Building through ToT | • Seminars and workshops through ToT  
|                             | • Trainers customize ITC training materials for specific sectors and for the countries, whenever required |
| Advisory services to enterprises through T-c-C | • Direct assistance to enterprises provided by high level experts and Trainers-cum-Counsellors trained by ITC |
| Recognition of Trainers and T-c-C | • Trainers and Trainers-cum-Counsellors to be “recognized” as such by ITC |
| Network | • Network of ICs, NCs, Trainers, TcCs and partners developed to enhance delivery of programmes and promotion |
| Availability of Training Materials | • Selected training materials made available to our partners |
Lessons learnt

• Different ministries involved in implementation of food standards - possible confrontation amongst Ministries and their agencies if not managed correctly

• Benefits of working with two or more countries in the region: harmonisation, regional service provider, cost effectiveness (Quality Infrastructure)

• Addressing both supply and demand sides for business support services: e.g. strengthening TSIs on the one hand and providing assistance to enterprises to become and remain internationally competitive on the other hand

• Involvement of beneficiaries in implementation – e.g. TSIs were receiving support while at the same time delivering assistance at the enterprise level

• Cooperation in the field with other technical cooperation agencies (UNECE, GIZ, UNIDO, UNDP…)
Conclusion

Addressing Food Safety and Quality in Agricultural value chains require an efficient and effective Quality and SPS infrastructure which needs long term planning and involvement of all stakeholders. Technical cooperation agencies can indeed work in partnership for better results and impact!
Thank you for your attention

ramful@intracen.org

www.intracen.org