

United Nations Economic Commission for Europe (UNECE)
Agriculture, Forestry and Fisheries Department (DAFF), South Africa
Perishable Products Export Control Board (PPECB)

**International Harmonization Workshop on
Commercial Quality Standards for Fresh Fruit and Vegetables for
Countries of Africa**

South Africa, 20 – 22 April 2010

Venue: Lord Charles Hotel, Somerset West Cape Town

Programme

- Promoting the use of the UNECE standards for fresh fruit and vegetables as international references
- Building capacity on horticulture fresh produce quality standards and systems in Africa
- Harmonizing the practical application and interpretation of UNECE standards in Africa
- Explaining how UNECE standards are interpreted in the export markets
- Encouraging participation in UNECE standards development

Monday, 19 April

9:00 - 17:00 Delegates arrival
Preparatory meeting of the organizers and speakers (14:00 - 17:00)

18:00 Welcoming cocktail, registration and dinner

Tuesday, 20 April

07:15 Registration

OPENING SESSION

08:15 Opening of the workshop

Ms. Elaine Alexander, Chairperson of the PPECB Board

Ms. Ulrike Bickelmann, Chairperson of the UNECE Specialized Section on
Standardization of Fresh Fruit and Vegetables

09:00 Keynote address

Ms. Tina Joemat-Petterson, Minister of Agriculture, Forestry and Fisheries, South Africa

Session 1. INTERNATIONAL STANDARDS AND COMPLIANCE

Chaired by Mr. Ian Hewett and co-Chaired by Dr. Bothle Modisane

09:30 The role of UNECE in developing standards for international trade

Mr. Serguei Malanichev, Chief, Agricultural Quality Standards Unit, UNECE

Focus on: how UNECE develops agricultural quality standards, links to other standards organizations, why should Africa adopt UNECE standards

09:50 Implementation of international standards in South Africa

Mr. Alex Serumula, Food Safety and Quality Assurance Directorate, Department of Agriculture, Forestry and Fisheries, South Africa

Focus on: how South Africa monitors, interprets and implements requirements of international standards to ensure compliance

10:15 - 10:45 Tea break

10:45 Practical application of standards by PPECB

Mr. Dean Martin, Executive, Statutory Operations, PPECB

Focus on: PPECB integrated model on implementation of quality, cold chain, food safety and phytosanitary requirements

11:10 New EU regulation on marketing standards

Ms. Ulrike Bickelmann, Head of Section, Bundesanstalt für Landwirtschaft und Ernährung, Germany

Focus on: EU legislation, how quality standards are enforced in EU countries, impact of the new EU regulation on developing countries trade

11:35 Presentation of standards for the practical sessions

Standards for citrus fruit and apples: Room 1 for Groups 1 and 2

Standards for table grapes and vegetables: Room 2 for Groups 3 and 4

13:00 - 14:00 Lunch

Session 2. TECHNICAL SESSIONS

14:00 Delegates move to breakaway rooms 1 to 4 as per schedule

Room 1/Group 1 - Citrus fruit (oranges, lemons, grapefruit, easy peelers)

Facilitators: Cyril Julius, Jurgens Bence and Dawie van Niekerk

Room 2/Group 2 - Apples

Facilitators: Mat Kersten and Evelyn Ferreira

Room 3/Group 3 - Table grapes

Facilitators: Ian Hewett and Francois Smit

Room 4/Group 4 - Vegetables (sweet peppers, onions)

Facilitators: Ulrike Bickelmann and Leon Barnard

15:00 **Room 1/Group 4 - Citrus fruit (oranges, lemons, grapefruit, easy peelers)**
Room 2/Group 1 - Apples
Room 3/Group 2 - Table grapes
Room 4/Group 3 - Vegetables (sweet peppers, onions)

16:00 - 16:30 Tea break

Session 3. TRADE DYNAMICS AND DEVELOPMENTS WITHIN AFRICA

Chaired by Mr. Shawn Coetzee and co-Chaired by Dr. Stephen Mbithi

16:30 **Modern fresh produce marketing in Africa**
Mr. Patrick Maphalela, Joburg Market, South Africa
 Focus on: Development initiatives on fresh produce marketing and quality within the African continent

16:50 **Consumer requirements for quality products in Africa**
Senior Manager, Tygerbrands, Food distributor in Africa, South Africa
 Focus on: Retailer quality requirements and trade dynamics within the African continent, also procurement from local markets

17:10 **Farmers' production challenges for export**
Mr. Mphangeli Mpukane, emerging farmer, South Africa
 Focus on: Overcoming the challenges to supply and meet requirements of export markets

17:30 Close of day 1

Wednesday 21 April 2010**Session 4. INSPECTION SYSTEMS**

Chaired by Ms. Ulrike Bickelmann and co-Chaired by Cyril Julius

08:30 **National quality inspection service in the United Kingdom**
Mr. Ian Hewett, Inspections Delivery Manager, Rural Payments Agency, United Kingdom
 Focus on: how DEFRA controls quality of imported produce by means of a risk-based system

08:55 **Quality problems detected by the inspection service of the Netherlands at the point of entry**
Mr. Mat Kersten, KCB, Netherlands

Focus on: how KCB controls quality of imported produce and most common quality defects found at the point of import (particularly for the products discussed at the workshop)

09:20 Presentation of standards for the practical sessions

Standards for citrus fruit and apples: Room 2 for Groups 3 and 4
Standards for table grapes and vegetables: Room 1 for Groups 1 and 2

10:45 - 11:15 Tea break

Session 5. TECHNICAL SESSIONS

11:15 Delegates move to breakaway rooms 1 to 4 as per schedule

Room 1/Group 3 - Citrus fruit (oranges, lemons, grapefruit, easy peelers)

Room 2/Group 4 - Apples

Room 3/Group 1 - Table grapes

Room 4/Group 2 - Vegetables (sweet peppers, onions)

12:15 Delegates move to breakaway rooms 1 to 4 as per schedule

Room 1/Group 2 - Citrus fruit (oranges, lemons, grapefruit, easy peelers)

Room 2/Group 3 - Apples

Room 3/Group 4 - Table grapes

Room 4/Group 1 - Vegetables (sweet peppers, onions)

13:15 - 14:15 Lunch

Session 6. PRODUCTION AND HANDLING OF FRESH PRODUCE TO MEET INTERNATIONAL REQUIREMENTS

Chaired by Mr. Robbie Robinson and co-Chaired by Mr. Mat Kertsen

14:15 Table grapes production, packing and exporting chain

Mr. Gerhard de Kock, Grape Alliance Marketing (Pty) Ltd, table grape producer/packer/exporter

Focus on: how produce are grown and packed to meet international standards and requirements on quality and food safety

14:40 Growing and packing citrus fruit to meet requirements of export markets

Mr. Hans Le Grange, Citrus Exporter, South Africa

Focus on: how citrus are grown, packed and treated to ensure compliance with quality, sanitary and phytosanitary requirements (IPPC)

15:05 - 15:30 Tea break

15:30 Kenya-GAP: Quality assurance in competitive export business

Dr. Stephen Mbithi, KEPHIS, Kenya

Focus on: how Kenya-GAP was developed and implemented, its purpose and benefits
Focus on: legal and technical infrastructure to ensure compliance with and enforcement of international standards

15:55 **Wrap-up of key findings during technical sessions, conclusions of the workshop**
Ms. Ulrike Bickelmann, UNECE and Mr. Shawn Coetzee, PPECB

16:30 Close of day 2

19:00 Dinner, Lord Charles Hotel

Note: Demonstration alleys during tea breaks

Thursday, 22 April 2010

FIELD VISIT

GROUP 1

- 07:30** **Departure from Lord Charles Hotel**
- 09:00** **Arrival at the citrus packhouse, Paarl, Sandrivier, Jan le Roux**
Visit to orchards and packhouse, explanation of citrus packing process, final product packaging, cold treatment and degreening of produce
- 11:00** **Departure from citrus packhouse**
- 12:30** **Lunch at restaurant De Doorns (Groups 1 and 2 meet)**
- 14:00** **Closure of the workshop, handing out certificates**
Mr. Luvuyo Mabombo, Chief Executive Officer, PPECB
Ms. Ulrike Bickelmann, Chairperson of the UNECE Specialized Section on Standardization of Fresh Fruit and Vegetables
Mr. Serguei Malanitchev, Chief, Agricultural Quality Standards Unit, UNECE
- 14:30** **Departure from the restaurant**
- 15:00** **Arrival at the table grape farm, Boplaas, Anton Viljoen**
Visit to orchards and packhouse, explanation of the farm composition, orchard practices and packing process
- 17:00** **Departure from the table grape farm**
- 18:00** **Arrival at Lord Charles Hotel**

GROUP 2

- 07:30** **Departure from Lord Charles Hotel**
- 10:00** **Arrival at the table grape farm, Boplaas, Anton Viljoen**
Visit to orchards and packhouse, explanation of the farm composition, orchard practices and packing process
- 12:00** **Departure from the table grape farm**
- 12:30** **Lunch at restaurant De Doorns (Groups 1 and 2 meet)**
- 14:00** **Closure of the workshop, handing out certificates**
Mr. Luvuyo Mabombo, Chief Executive Officer, PPECB
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- 14:30** **Departure from the restaurant**
- 15:30** **Arrival at the citrus packhouse, Paarl, Sandrivier, Jan le Roux**
Visit to orchards and packhouse, explanation of citrus packing process, final product packaging, cold treatment and degreening of produce
- 17:00** **Departure from the citrus packhouse**
- 18:00** **Arrival at Lord Charles Hotel**

Friday, 23 April

- 08:00** **Delegates depart for flights**