United Nations Economic Commission for Europe

Federal Agency on Technical Regulation and Metrology (Rosstandart)

Union of Consumer Market Partners

Poultry Processing Research Institute

# International workshop for the Customs Union countries "Agricultural quality standards, food safety and traceability"

Moscow, Russian Federation, 24-26 March 2014

Venue: Rosstandart, Leninskii prospect, 9

#### Programme

### Monday, 24 March

09:30	Registration
10:00	Opening of the workshop Mr. Grigoriii El'kin, Head, Rosstandart Mr. Ian Hewett, Rural Payments Agency, United Kingdom, Chair of the UNECE Working Party on Agricultural Quality Standards
Session 1.	General Chaired by Alexander Zazhigalkin, co-chaired by Ian Hewett
10:20	<b>Development of standardization in the Russian Federation</b> <i>Mr. Alexander Zazhigalkin,</i> Deputy Head, Rosstandart Topic: Technical regulations, use of standards, food safety, traceability
10:45	<b>UNECE agricultural quality standards</b> <i>Mr. Serguei Malanitchev</i> , UNECE Economic Cooperation, Trade, and Land Management Division Topic: How UNECE develops standards and explanatory material, who can participate, why they are important, who uses the standards
11:15	The use of agricultural quality standards in EU countries Ms. Kristina Mattsson, Swedish Board of Agriculture

Topic: Legal and technical infrastructure for the implementation of standards, how businesses use them, how they are interpreted, how the quality inspection system is organized and works in EU countries

16:30	Presentation of the UNECE standard for apples Practical exercise <i>Ian Hewett, Ulrike Bickelmann</i> and <i>Kristina Mattsson</i>
Session 2.	Practical application of standards
16:00	<b>Objective tests to determine quality of fruits and vegetables: OECD Scheme</b> <i>Ms. Ulrike Bickelmann</i> , Federal Office for Agriculture and Food, Germany Determination of: total soluble solids or sugar by refractometer; firmness of a fruit by penetrometer; fruit acids by titration and calculation of the "sugar/acid" ratio; juice content; dry matter content by laboratory reference method or microwave-oven quick method; starch content of apples using an iodine solution
15:30	Coffee break
15:00	Sampling methods recommended by the OECD for application by inspection services <i>Ms. Ulrike Bickelmann</i> , Federal Office for Agriculture and Food, Germany Sampling methods recommended in the OECD guidelines for inspection of fresh fruit and vegetables
14:30	<ul> <li>Procedure for Electronic Application for Certificates from the Horticultural Marketing Inspectorate (PEACH system)</li> <li>Mr. Ian Hewett, Rural Payments Agency, United Kingdom</li> <li>How a web-based system facilitates the delivery of certificates for exporters of horticultural products to the United Kingdom</li> </ul>
14:00	Ensuring food quality, safety and traceability in supermarkets Ms. Polina Mourashkina, Quality manager, HyperGlobus, Russia
13:00	Lunch
12:45	Discussion
12:15	Quality requirements and control by wholesalers and supermarkets in Germany <i>Mr. Oliver Stolper</i> , Stolper Qualitätsberatung GmbH, Germany Quality requirements for fruit and vegetables supplied to German supermarkets (conformity certificates, pesticide residues, packaging, labeling etc.). Quality control at supermarket warehouses, the use of quality standards. Handling of products from warehouse to consumer
11:45	<b>Quality inspection system in Germany</b> <i>Ms. Ulrike Bickelmann</i> , Federal Office for Agriculture and Food, Germany Legal basis, objectives and functions of the inspection service; how it operates; how the inspection service protects the market from low-quality produce

# **17:30** Closure for the day

## Tuesday, 25 March

## Session 2 (cont'd)

10:00	<ul> <li>Practical application of sampling methods to control quality of fruits and vegetables</li> <li>Ms. Kristina Mattsson, Swedish Board of Agriculture</li> <li>Representative sampling in practice; what the analysis of the samples can tell about the quality of the lot</li> </ul>
10:30	Presentation of the UNECE standard for citrus fruit (lemons and oranges) Practical exercise <i>Ian Hewett, Ulrike Bickelmann</i> and <i>Kristina Mattsson</i>
11:30	Presentation of the UNECE standards for cabbages and tomatoes Practical exercise Ian Hewett, Ulrike Bickelmann and Kristina Mattsson
13:00	Discussion
13:15	Lunch
Session 3.	Food safety and traceability Chaired by Viktor Gouschin, co-chaired by Ulrike Bickelmann
14:15	<b>Food safety regulations in EU</b> <i>Ms. Kristina Mattsson,</i> Swedish Board of Agriculture EC regulations, how they are applied to fruit and vegetables; main food safety problems with regard to fruit and vegetables and how to avoid them
14:40	Traceability requirements for fresh fruit and vegetables by retail chains in the United Kingdom <i>Mr. Ian Hewett</i> , Rural Payments Agency, United Kingdom
15:00	Traceability requirements for fresh fruit and vegetables, meat and meat products in Germany <i>Ms. Sabrina Melis</i> , QS Qualität und Sicherheit GmbH, Germany QS Quality Scheme for Food, European legal requirements for food traceability, QS requirements for fruit, vegetables, potatoes, meat and meat products
15:30	Coffee break
16:00	General requirements for export of fresh fruit and vegetables to EU Ms. Kristina Mattsson, Board of Agriculture, Sweden

How marketing standards fit into a broader framework of phytosanitary, food safety, traceability, labeling and other regulations and requirements; how they relate to good agricultural practices; what are the procedures to follow to obtain access to the EU market

 16:30 Pilot project on traceability in the Russian poultry sector Mr. Viktor Gouschin, Director, VNIIPP Traceability system at a poultry processing enterprise: concepts and implementation
 17:00 Discussion and conclusions
 18:00 Closure for the day
 Wednesday, 26 March

**08:00 - 17:00** Technical visit to a poultry processing enterprise

#### Notes to the programme

Samples of products selected for consideration will be used to discuss the application of the standards. Experts will present the standards and explain the main problems that they have with the exported and imported products. Participants will then be invited to examine the samples exhibited on the table, take notes and decide which quality category the fruit belongs to and why. After that there will be a general discussion of the defects and quality classification of the product.

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The texts of the standards can be downloaded from the UNECE website: <u>http://www.unece.org/trade/agr/standard/fresh/ffv-standardse.html</u>