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Working Party on Agricultural Quality Standards (WP.7)

Steering Committee on Trade Capacity and Standards

12-13 April 2017
Palais des Nations
Four Specialized Sections developing marketing standards for

- **Fresh Fruit and Vegetables** (56 standards; Lists of Varieties; Explanatory Guides for Sweet Peppers, Pineapples, Chilli Peppers, Persimmon)
- **Dry and Dried Produce** (28 standards; Guides for Walnuts and Dried Chilli Peppers; Colour Gauges)
- **Seed Potatoes** (1 standard; Guides to Seed Potato Field Inspection; Guide to Seed Potato Diseases, Pests and Defects)
- **Meat** (16 standards, plus 2 egg standards)
Explanatory guides

• interpret provisions of the standards
• provide guidance in related matters (disease guides, terms used, coding references)
• help with the grading of produce
• ensure uniform interpretation
• reduce risk of rejection
• help resolve disputes for producers, inspectors and traders
UNECE standards are voluntary marketing standards for international trade included in national or regional legislation:

- As export requirements to ensure that the produce have a certain quality level
- As a requirement for the domestic, export and import markets

incorporated into commercial contracts
Implementing UNECE Standards

Creating international best practice

UNECE STANDARD

GOVERNMENT
- National Standard

EU
- EU Regulation

FAO/WHO Codex Alimentarius
- Codex Standard

OECD
- Explanatory Brochures

PRIVATE SECTOR
- Reference in Contracts
UNECE standards - the legal context: EU level

UNECE Standards are enshrined in EU legislation
EU standards are fully harmonized with UNECE standards

For 10 products - compulsory product specific standards:
Apples, Citrus fruit, Kiwifruit, Lettuce, Peaches and Nectarines, Pears, Strawberries, Sweet peppers, Table grapes, Tomatoes

For other fruits and vegetables - General Marketing Standard
Trading fruits and vegetables: The importance of standards and certification

- Sustainability
- Food Security
- Food Loss
- Market Access
Key message
To achieve food security, limit food loss and ensure sustainability - food has to be fit for human consumption and of appropriate quality.

Food quality: food has to conform to food standards (national, international) with regard to quality, packaging, and labelling:
• Codex Alimentarius standards
• UNECE standards and best practice
Key message
To achieve food security, sustainability, access markets and reduce food loss - food has to be fit for human consumption and of appropriate quality

Food quality: **Food is labelled correctly**
- To know what it is, where it comes from, how it can be traced back, what we are paying for, what it contains
Food quality: Food is transported and stored in appropriate conditions after production and during sale, using best practices in storage management, with systematic checks on food quality.
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Example
At production level
• Excellent quality
• Correct sorting
• Correct labelling
• Standards respected

Food quality: Food is transported and stored in appropriate conditions after production and during sale, using best practices in storage management, with systematic checks on food quality.
Example after production and during sale,

- Minimum info for consumers
- No classification (price)
- Bad storage
- Rotten fruit on sale
- Quality is not checked

RESULT:
Quality and nutritious value have degraded
Key messages:
Food quality, food security, sustainability, less food loss and market access are LINKED

- Where food security or sustainability are threatened, it is necessary to work towards better quality and monitor it along the entire food chain

- Where food security or sustainability are threatened food has to be fit for consumption and with the necessary nutrients to reduce health risks

- Everyone involved with food - from farmer to consumer – has this responsibility

- These actions will also prevent or reduce food losses, which is especially important in those situations
Key messages:
Food quality and food loss are closely linked
Better quality reduces food loss further up the supply chain

Food loss occurs for many reason – UNECE look at the link between standards and technical specs and food loss all over the world (studies; food loss conference and food loss discussion group)
Market access:
International best practice, standards, guides and training can help countries to:

- Keep existing markets
- Gain new markets
- Grow brands
- Stay competitive
- Differentiate in oversupplied markets
- Ensure consistent quality
- Establish trusted and sustainable trade relations
Market Access – EU Focus

The EU28 is the world’s largest agri-food importer with a value of imports of €114 billion.

Graph 12: Composition of EU agri-food imports in 2015

Graph 14: Product categories with the largest absolute annual import value increase 2015
Market access:

- Keep existing markets
- Gain new markets
- Grow brands
- Stay competitive
- Differentiate in oversupplied markets
- Ensure consistent quality
- Establish trusted and sustainable trade relations

But also better local quality
And as a cross-border food supply chain is long and to be able to sell, buy or eat this fruit many steps are necessary …..
production, sorting grading – quality and standards
production, sorting grading – quality and standards
Export and standards
Arrival at destination, inspection (import), and standards
Over the years UNECE has evolved into a platform for the development of agreed international best practice for international trade in agricultural produce.
Standards and related best practice facilitate trade and help open opportunities

What is needed?
- Comprehensive, balanced input from all regions to ensure that standards reflect actual market realities, include new production areas (their problems, their produce)
- Public-private sector cooperation (e.g. delegations)

What is at stake?
- Non-participation in the development of standards can have consequences (e.g. changes in tolerances can result in the de-classification of produce, or loss in market shares)
- Standards need to be applied (uniformly) to make them work

Only cooperation can help develop comprehensive, inclusive global standards and assure their uniform application
Capacity-building and promotion

Over the past 8 years trained over 1600 participants

Cross-border agricultural food supply chains

Present and promote UNECE standards and best practice: quality requirements to be met for export to major agricultural markets especially in UNECE region

Explain how standards are applied in practice, how compliance is checked

Explain the importance of quality and its control in an overall agricultural development agenda

Involve and explain the role of the private sector

Partner with other international organizations and Donor agencies to maximize impact and pool resources
Help countries participate in agricultural food supply chains
Training, Education, Promotion

From trees to your table
Behind the scenes – production, science and processing

19 June 2013
14:00
Salle VIII

Mr. Sam Keiper
Dried Fruit Association California, USA
Mr. Lothar Boers
Eurofins Laboratories, Germany

Food loss and ugly fruit

TRACEABILITY

Meet the challenge
Capacity-building, practical training, analysis

Turkey- Central Asia- Balkan 2015

Business process analysis: export of dried apricot

Sustainability Xchange

Standards Map
Capacity-building, practical training, analysis
Central Asia – Tashkent 2016
Training at inspection points – ports and export control points
Developed a strategy for agriculture exports with simplified and automated procedures

Step 1: Analysing supply chains for agriculture exports

Step 2: Implementing key projects for Agriculture Trade Facilitation

The Result:
- Adopted - Approved trader scheme
- Adopted - Automated risk based control in agriculture exports

Physical Controls:

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<th>YEAR</th>
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<th>2015</th>
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Situation today:
• New import and export markets
• More and diverse players
• More complex international supply chains and
• retailers that operate globally
• More and more private standards, technical specifications and certifications
• Concerned consumers

UNECE’s strengths
• simple structure of UNECE standards
• open development and adoption process
• many years of experience (over 100 standards for different produce)
• large pool of international experts (public and private sector)
• strong public and private sector support and use
Priorities

- **Working with the Specialized Sections of WP.7 towards the SDGs**

- **Goal 2. End hunger, achieve food security and improved nutrition and promote sustainable agriculture**

- **Goal 12. Ensure sustainable consumption and production patterns**

- **Goal 17. Strengthen the means of implementation and revitalize the global partnership for sustainable development**
Some figures

In 2016, UNECE managed an active pool of 600 experts (with a further 1000 on consultative lists)

- Organized 5 regular meetings (Geneva) (total attendance 220)
- Organized 2 training workshops and a technical meeting with 180 (past 8 years – trained over 1800 experts)
- Organized 2 advisory missions
- Published 23 new standards in 3 languages
- Organized 3 special events

Carried out 2 case studies:
- BPA dried grapes – Uzbekistan
- Pre-shipment Food loss and impact of ECE standards

Started new work on:
- Food loss related to quality standards
- Eating quality
- Traceability labelling requirements and marketing standards
Meetings and Training workshops 2017

Working Party 7 (5 annual sessions; 6 training workshops)

- Training: Sustainable cross-border trade Balkans and Greece, Thessaloniki, 22-24 March 2017
  Annual session: Seed potatoes: 29-31 March 2017
  Annual session: Fresh Fruit and Vegetables 2-5 May 2017
- Training: Cross border cooperation, Fergana Valley, Tajikistan, May 2017
  Annual session: Dry and dried produce: 5-7 July 2017
- Training: Cross border trade Fresh Fruit Central Asia, Tashkent, Uzbekistan, 10-14 July 2017
- Training: Cross border trade meat: 10-11 August 2017, Dublin, Ireland
- Training: UNECE-OECD-ESCAP Sustainable Agriculture Trade, Indonesia, September 2017
- Training: International workshop – cross border agriculture trade (meat and e-certificates) – Nanjing, China, September 2017
- Technical meeting: Seed potatoes – Netherlands, September 2017
  Annual session: Meat: 6 November 2017
  Annual session: Working Party: 7-8 November 2017

Sustainable Development goals and standards conference: 7 November 2017
THANK YOU
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