

“SA Good Agric. Practices and how it relates to Globally recognized GAP's”

-International food safety restrictions and requirements when exporting-

**International Harmonization Workshop on Commercial Quality Standards for Fresh Fruit and Vegetables for Countries of Africa
20 -22 April 2010**

**Manager: Certifications
Nigel Alexander**

Presentation summary

- ❑ Putting South Africa horticultural exports into perspective
- ❑ What alternative food safety standards impact your export capabilities?
- ❑ Benchmarking the SA food safety situation against the international arena
- ❑ Status of emerging farmers sector

Current reality

- ❑ **Fruit production largely export-driven**
 - ❑ **At least 40% of South African production exported to over 60 countries**
 - ❑ **Earns R8 billion in foreign exchange**

New era market trends

- ❑ **Quality**
 - ❑ **Expected and specified by buyer**

New era market trends

- Safe food

→ Non-negotiable

- Environmental safety

→ Non-negotiable

- Social accountability and people safety

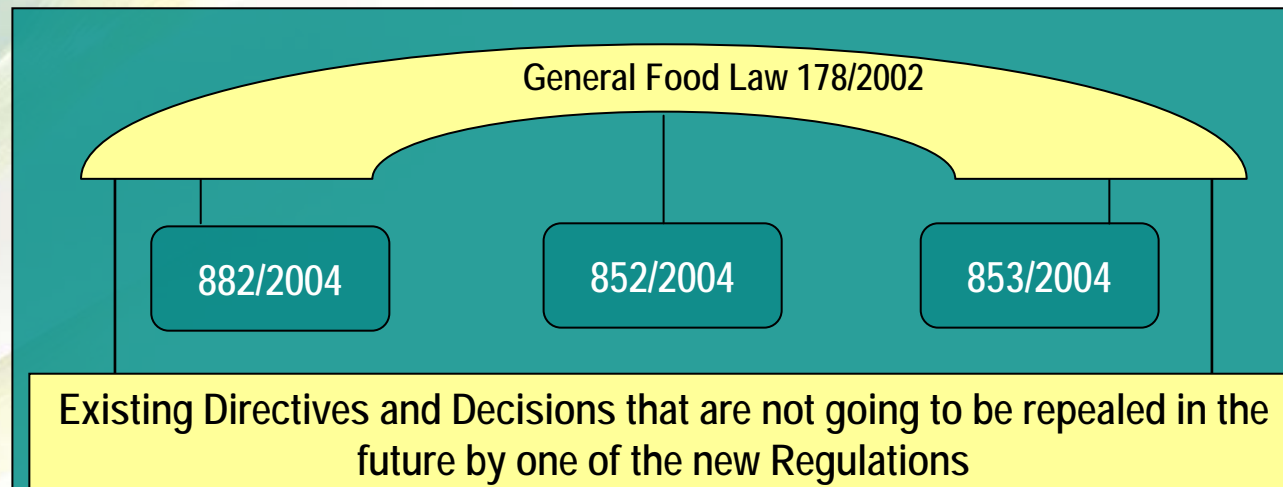
→ Non-negotiable

- Agriculture – major contributor: agrochemicals

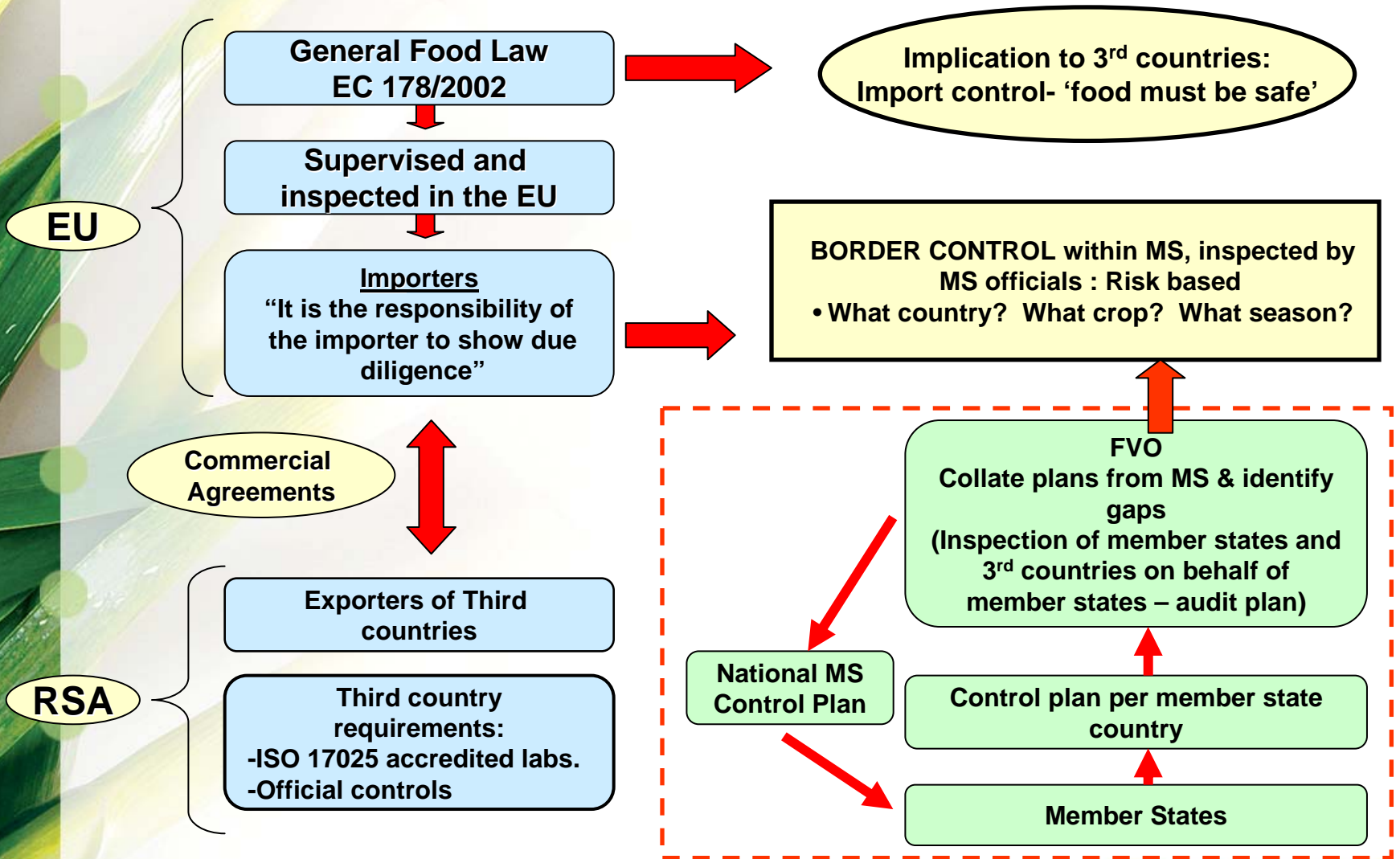


EU General Food Law – January 2006

- ❑ **Regulation (EC) No 178/2002** - laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety.
- ❑ **Regulation (EC) No 882/2004** - on official controls performed to ensure the verification of compliance with feed and food law, animal health and animal welfare rules.
- ❑ **Regulation (EC) No 852/2004** - Hygiene of foodstuffs
- ❑ **Regulation (EC) No 853/2004** - Hygiene rules for food of animal origin



Food Law in context for 3rd countries



Impact on 3rd countries- summarized

- ❑ On EC request 3rd countries to provide up to date information on their SPS regulations, control and risk assessment procedures
 - ❑ Equivalency
 - ❑ Specific agreements
- ❑ Importer has to ensure compliance EU Food Law
- ❑ FBO's (Food Business Operators) to respect the following
 - ❑ Monitor food safety of products and processes
 - ❑ Registration of establishments
 - ❑ Procedures based on HACCP principles
 - ❑ General hygiene provisions for primary production
 - ❑ Requirements after primary production

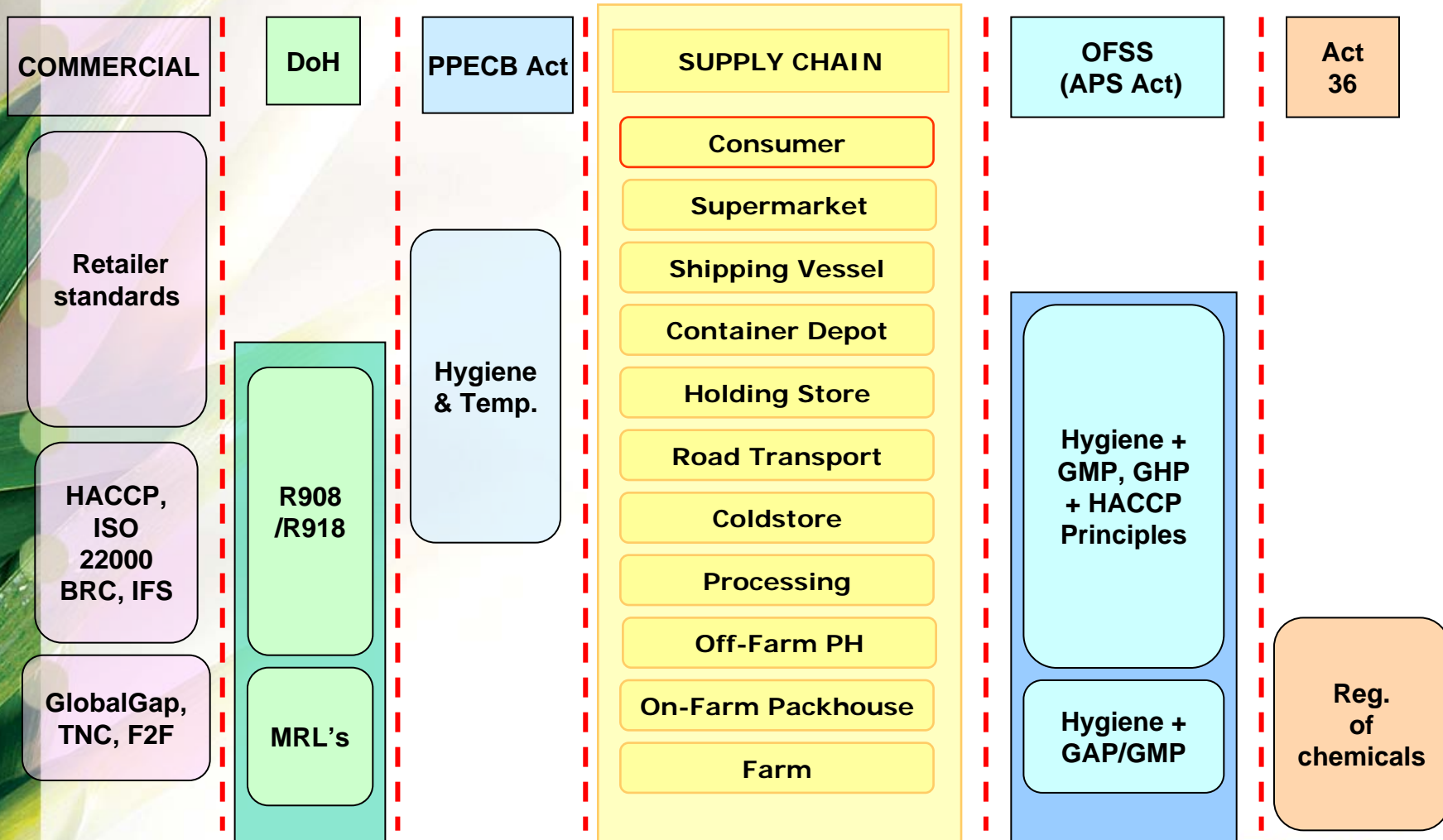
Hygiene requirements – FBO's in 3rd countries

- ❑ FBO to monitor the food safety of products and processes under his/her responsibility
- ❑ Hygiene provisions for primary production
- ❑ Detailed hygiene requirements after primary production
- ❑ For certain products, microbial requirements
- ❑ Off-farm procedures based on HACCP principles
- ❑ Registration of establishments with competent authority

SA response and legislation implemented

Legislation	Requirement
R707 , 13 May 2005 (export) APS Act 119 of 1990	Hygiene & GAP for on-farm and GMP and HACCP principles for off-farm FBO's
R908 (local) Foodstuffs, Cosmetics and Disinfectants Act 54 of 1972	HACCP – packing sheds
R918 (local) Health Act 63 of 1977	Hygiene certificate of acceptability
Foodstuffs, Cosmetics and Disinfectants Act 54 of 1972	Chemical use (MRL's)

SA Food Safety Controls in the Supply chain



GlobalGAP vs. "SAGAP"

GLOBALGAP	"SAGAP"
Accredited Scheme	Legislative requirement
Focused on food safety , environmental and social aspects	Focused on food safety
Aimed at primary production	Covers the entire export logistical chain
Annual audits	Risk based approach to audits
Accepted as meeting "SAGAP" requirements when audited by an Accredited CB	Equivalent to GlobalGAP food safety requirements / not benchmarked to GlobalGAP
Pricing free market driven by supply and demand	Cost recovery
Option 2 for small holders	Depends on legal entity
Integrity monitored by CIPRO	Integrity monitored by DAFF/EU

Emerging sector – small scale farmers

- ❑ **“SAGAP” used as entrance (minimum legal requirement)**
- ❑ **Emerging producers migrating to other commercial schemes – GlobalGAP**
- ❑ **Currently 15 emerging farmers compliant to R707**
- ❑ **Stumbling blocks to achieve commercial certifications**
 - 1. Product and water testing**
 - 2. Training**
 - 3. Cost of audits**
 - 4. Record keeping**
 - 5. Cultural practices**

“ Compromising on food safety is not a way for a farm or a company to reduce costs. It is actually a very dangerous path, not only for consumers, but also for the farm or company itself and for the sector and country as a whole”.

David Byrne, European Commissioner for Health and Consumer Protection



PPECB

Product quality and food safety:

YOUR PASSPORT TO INTERNATIONAL TRADE

