Results of the inter-agency impact assessment survey in Central Asia
2019-2020

UNECE – UNDP – GIZ – HWI
Trainings and capacity building:

- **2015 Izmir, Turkey** - workshop and study tour
- **2016 - 2019 Tashkent, Uzbekistan** - workshops organized jointly with UNDP Uzbekistan, German federal enterprise for international cooperation (GIZ) and Hilfswerk International (HWI) for four Central Asian countries (KG, TJ, UZ and KZ) in partnership with FAO, UNCTAD, national government agencies and Central Asia Working Group.
- **Publication:** “UNECE Code of Good Practice - Reducing food loss in handling fruit and vegetables”
- **Support to** Central Asia Working Group
- **Integration into regular** UNECE standardization activities in Geneva, Switzerland
- **Organization of tasting and promotion events** in Geneva, Switzerland
IMPACT ACHIEVED:

Improved knowledge and capacities of public and private sectors of Central Asia to improve quality along the entire value chain and increase sustainability of agricultural production and trade

- Actively contributed to the promotion of UNECE quality standards on the national and regional levels
- Applied gained knowledge to train commodity specialists and farmers
- Capacity building is considered in government programs for industry and export promotion
- Contributed to advancing opportunities for public and private sector in Central Asia towards improving quality throughout the value chain and increasing sustainability of agricultural production and trade

**Follow-up:** assessment of existing and upcoming needs for targeted training
IMPACT ACHIEVED:

Training participants gained extensive knowledge of quality standards, food safety and produce trainings and applied it in their work after the training program.

KEY RESULTS:

• in 2019, as part of the working group, participants contributed to the revision process of UNECE standards
• participating countries exported dried apricots in accordance with DDP 15 standard
• signed sales contracts with new clients and included detailed specifications of standards in commercial contracts and offers
• companies moved from GOST USSR standards to UNECE-based international standards and started working in accordance with HACCP
• introduced HACCP and FSSC 22000; received corresponding certificates
RESULTS ACHIEVED:

for 90% participants training led to positive changes for producers and traders - better quality control, improved produce quality

KEY HIGHLIGHTS:

• participants offered training to their local producers, exporters and enterprises in their respective countries as well as supported them in applying standards in production.

• participants contributed to improving national standards while ensuring harmonization with UNECE international standards

• guidance posters were developed at trainings demonstrating potential defects of agricultural produce

• knowledge was applied for holding local government agency’s information campaigns in the regions of the country

• knowledge gained was used to increase awareness of participants at the information seminar for high-level government officials on the occasion of the First World Food Safety Day celebrated in Bishkek on 7 June 2019
## IMPACT summary 2015 – 2020

### Increased sales opportunities
- Expanded the destination markets and customers’ network, entered new markets with improved product quality
- Increased export volume, as a consequence of improved product quality

### Increased productivity
- Increased adherence to international food quality requirement
- Improved productivity and acquired modern equipment
- More than 1,000 farmers certified according to the EU organic regulation

### Improved produce quality
- Improved produce quality, new equipment
- Enhanced focus on food safety
- Less defects in dried fruit production

### Increased production
- Produced 1,000 tons of products per yea (500 tons 5 years ago)
- Increased customer responsibility in production process
Impact Example – Uzbekistan

- Expansion of (SME) business; increase in company’s revenue as a result of UNECE agricultural quality standards
- Offered sustainable employment to 20 staff, mostly women
- New sales contracts with local supermarkets and export contracts to diversified destinations
- Eligibility for funding and loans from international donors and development banks
- Procurement of modern drying and packaging equipment which led to improved quality of produce and longer shelf life
- Planning to further expand production and export to more EU countries in 2020
- Expanded networking opportunities in the region through the Central Asia Working Group
What participants valued most:

- Product trainings, which included case studies and concrete examples
- Opportunity to engage in international standard setting (UNECE) resulting in adoption of the first central Asia–led standard (dried melon) as one of the key achievements to enhance the increased export of this product
- Active work of the Central Asian Working Group, the information sharing and production of guidance material and suggested to expand its geography
- Opportunity to participate in the trainings and gain new experience
- Work on producing guidance material (e.g. posters) on commercial product and food quality assessment
Further suggestions:

Participants' needs:

- Continued cooperation with UNECE and international projects with the goal to further promote UNECE standards
- Additional workshops at the rural level, considering that only a few farmers can travel from remote areas to cities, and information is not always shared locally
- Explore the possibility of aid agencies to hold more workshops on experience sharing in the region

Future work and proposals:

- More training on the practical application of knowledge gained, experience sharing with more advanced countries
- Better integration in the standard setting work of business representatives in small countries with the aim to improve and protect SME’s interests when collaborating with larger countries and corporations
- Explore further cooperation to ensure improved quality of exported local products