Risk Analysis in F&V Sector

COLEACP-PIP Approach & Facts

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Table of Contents

1. Challenges for the F&V sector
2. COLEACP: programs interaction
3. COLEACP actions on the F&V sector
4. PIP main results
Challenges for the fresh fruit and vegetable sector
General context

1,210,000 To F&V exported yearly from ACP onto the European market!

- Bananas: 730,000 To
- Exotic fruits: 360,000 To
- Vegetables: 120,000 To

Import value of around €900 million

www.coleacp.org/pip
Exported volume (1,000 ton) FFV from Senegal, 1991 - 2005

Source: Direction de l’Horticulture, 2006
Not only a **Problem of Business**!

**Millions of Poor People are living from Horticulture in ACP Countries**

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Market Requirements!

- **Base line**: producers and exporters must demonstrate that their (fresh) produce conforms with EU Food Safety requirements (e.g. *respect of pesticides MRL*).

- **Global & Integrated Approach** of Food Safety based on **Risk Analysis** in the Food Chain, with:
  - Implementation of **Food Safety Management Systems**
  - Implementation of **Traceability Management Systems**
Market Requirements!

- **Proliferation** of “Food Safety and Agricultural Health Standards” issued by governments and/or **private retailers**

- Some **competition in FS** may be now present in EU within producers/retailers trying to present their produce as “**safer**”!
Growing Requirements!

- Growing demand of European retailers in terms of quality, safety and traceability of the products ...but also:
  - Respect of the environment (sustainable production)
  - Adoption of crop protocols, using IPM principles and non-chemical alternatives for crop protection
  - Ethical production (SA 8000, ETI, ...)
  - Fair Trade (FLO-CERT, ...)

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EU Retailers requesting Global-GAP
EU Food Safety Regulation?

- Traditional argument is that EU Safety and Quality Regulations are barriers to trade ...

- ... however, recent evidence suggests that SPS Regulations could be catalysts for Private Sector industries:
  - The compliance costs may be relatively low (World Bank)
  - Public Standards may be catalysts for trade by reducing transaction costs (equivalence)
  - Once a Sector/Country satisfies SPS requirements, the benefits can be very high (Minten et al., 2008; Maertens & Swinnen, 2008)
Producers and Exporters:

- Increasing number of PVS (more complex/regulation!)
- Third party Certification very difficult
- Lack of skilled auditors
- Exposed to an increasing reputational risk
- PVS create major challenges for ACP exporters, particularly for those working with SSGs
- Risk for SSGs to be excluded from supply chains is high
- Critical need for support & capacity building
COLEACP Programs

Requested by ACP Secretariat

Financed by European Development Fund
Main Goal:

Contribute to **sustainable development** and poverty alleviation / Safeguarding the ACP share in the EU market

**Main objectives:**

- Restore Retailers & Consumers confidence in ACP produce
- Implementation of sustainable food safety systems
- Safeguard the position of **small scale producers**
Interactions between COLEACP Programs

Restore Retailers & Consumers Confidence
High Food Safety Standards
Better information

EDES
Increased responsibility of controls by ACP Authorities

PIP
Primary responsibility of ACP Producers

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EDES: National Authorities

- Responsible for enforcing **food safety regulation**
- Must build a capacity of national administrations to demonstrate **compliance** and **effectiveness of control systems**
- Must replace systematic final control with targeted food controls → «**National survey Plan**» (Regulation (EC) 882/2004)
EDES: National Authorities

- **Ability of local experts to Manage Food Crisis** should be demonstrated:
  - Risk Assessment
  - Risk Management
  - Communication to stakeholders

- Affordable & sustainable access to **local expertise** and to **accredited Laboratories**

- Must pay specific attention to the vulnerability of SSGs
• Face complex **public** Food Safety regulations and additional requirements to be compliant with **PVS**

• Must **demonstrate** through FSMS that their produce conforms with food safety requirements (food born pathogens, pesticides, mycotoxins,...)
COLEACP-PIP actions in the F&V sector

PIP: “An Initiative for Safe and Sustainable Trade”
PIP Goal & Objectives?

Main objectives:

- To enable ACP companies exporting fresh fruits & vegetables **to comply** with European food safety & other market requirements
- To safeguard the position of **small scale growers** in the ACP horticultural export sector
**Companies & SSGs at the heart of the PIP actions...**

- **Training actions for Service Providers**
- **Actions on the Sector level**
- **Actions at the companies & small farmers levels**

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PIP provides a support to producers and exporters: FSMS implementation in Cies!
The two **Ways of Actions**…

**Vertical way**: support & training through companies

**Horizontal way**: relay-structures at the sector level

**Generic topics**:
- Hygiene & FSMS
- Good practices
- Safe use pesticides
- Crop protocols
- Traceability

Company A

Company B

Company C

SSG (Small Scale Growers)
Capacity Building is a critical need...
Proactive measures needed

- ACP stakeholders must participate more actively to Risk Assessment (> Risk Analysis): critical need for efficient self-assessment programs

- Must create & support in each ACP country a National stakeholder platform in order to:
  - Increase awareness of market access problems
  - Better understand regulatory requirements and should analyse impact on practices
  - Develop Self Assessment Guidelines: practical and affordable control measures to help Small Cies & SSGs to be compliant
Risk Analysis & SA Guide

Supply chain level

Risk Analysis
& Food Safety Policy

External & Internal expertise
Regulations & norms
National control program
→ Communication

Company level

Hazard Analysis
(HACCP)
& Food Safety Management System

Internal expertise
Report to the process
Efficient FSMS
→ Certification

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8 Steps:

1. Quick off meeting with all stakeholders (public/private > 80%)
2. Field survey, in areas & companies (hazards ? process ? operators?)
3. Risk analysis on the various processes identified
4. Control measures & analysis to be proposed (draft of the SAG)
5. Discussion with all stakeholders
6. Final version of the Self Assessment Guide presented in workshop
7. Action Plan for implementation
8. Extension tools (adapted to each operators)
## SAG : Table of contents

### Self Assessment Guide for Mangoes (2009)

1. Sector contribution and experts
2. How to use & manage the Guide (up dating)
3. Relevant regulations and norms (national, international)
4. Good Hygiene Practices (and other good practices) = PRP
5. Flow chart of the process & Risk analysis
6. Food crisis management procedure
7. Inspections, internal audits and self assessment procedures
8. Recommended sampling and control plan
9. Self assessment check-lists
10. Traceability requirements
PIP Program Results

(2002-2010)
Results of PIP trainings?

- PIP has an impact on some **83%** of fresh F&V **trade flows**: cumulative volume of exports concerned ± 332,000 tones/year

- **> 200 ACP Service Providers & ± 2000 middle managers** already trained by the PIP Training Unit (2004-2009)

- The ratio of ACP expertise compared to EU experts rises from **20% in 2002** to **>85% today**

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Results of PIP actions?

- Spreading of Better Practices in ACP companies
- Implementation of FSMS ...and EMS in ACP companies
- Compliance to EU regulations & standards
- Crops that represent over 90% of exports are covered by crop protocols in compliance with EU regulations
- Certifications (Global-GAP first ... but also Organic farming, Fair Trade, ISO 14001, ISO 22000, SA 8000, ...)

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