





Roundtable

Towards a Myanmar Food Safety & Responsible Sourcing Initiative

Primary Agricultural Production, Post Harvest, and Food Processing

Tue 8 – Wed 9 November 2016



Food Safety



Presentation

Overview of International Standards for Food Safety & Responsible Sourcing: Background, Market Players, Resources, Lessons Learned





Food Safety: Introduction



- Safe food is THE key for market access
- Producers / suppliers must provide evidence to their costumers of applying good practices in their supply chain
- Safe food is directly related to policy, education, good practice, trust and transparency within the supply chain



S P E

Standard setting

References: International conventions (ILO, Codex Alimentarius etc.),

regulatory framework

Standards: Defined best practices, requirements for implementers,

accreditation, audit and certification bodies, etc.

Programs: Define the way of implementing best practices

Organisation

Documentation

Auditing and Certification



Why develop private standards?

Initial situation

Agriculture: Many company and regional standards (a few hundreds)

Food Safety: Over 300 different standards

Social Compliance: Over 1'500 codes and standards

Environment: ISO norms but thousands of programs

"Audit tourism": Multiple audits of suppliers

Aims: 1. Common understanding of Good / Best Practice

2. Harmonisation of standards and programs

3. Recognition of certificates





Why develop private standards:

- Legal issues; liability of companies for issues within their supply chains
- Food Safety Issues; BSE, residues in food, microbiological issues
- Lack of transparency within the supply chains
- Higher consumer expectations

Organochlorine pesticide residues in different Indian cereals, butter, Deshi ghee, and edible oils.

Kaphalia BS1, Takroo R, Mehrotra S, Nigam U, Seth TD.

Author information

Abstract

A total of 244 samples of cereals (wheat flour, rice, and maize), pulses (arhar, m chili, coriander, and black pepper), vegetables (potato, onion, spinach, cabbage, grape), milk, butter, Deshi ghee, and edible oils (vegetable, mustard, groundnut,

Salmonella



Salmonella, the name of a group of bacteria, is one of the most common causes of food poisoning in the United States. Usually, symptoms last 4-7





Why develop private standards:

 Social issues; child labour, forced labour, working conditions, health and safety etc.









Why develop private standards:

Environmental impact; contamination of water, soils and air, CO2 emissions





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Who are the driving forces for the Private Sector Standards? (examples)

Food Safety: Retailers and manufacturers / brands

Social Compliance: Retailer, brands and civil society

Environment: Retailer, manufacturers / brands, civil society

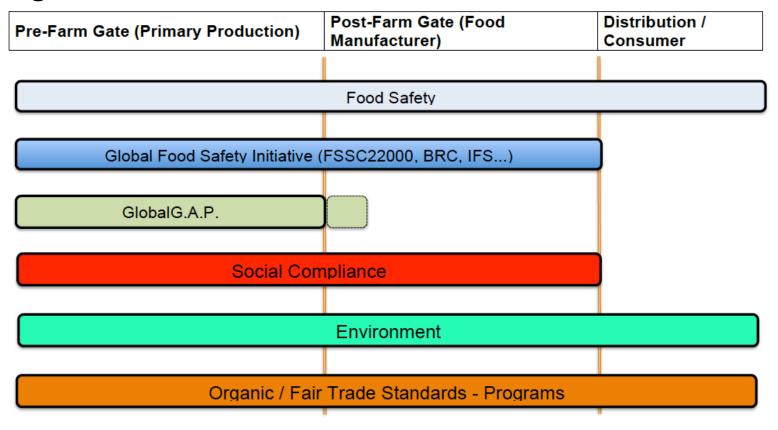
UN Agencies like ILO, UNIDO, IFC plus Unions, Human Right Organisations,
 Academia etc. are involved in the process of standard setting.

Consulting with the US FDA and EU Commission, International Accreditation
 Forum and regional organisations and others.



S P E

Mapping





Label Programs

Fair Trade (FT USA, FLO)

Rain Forest Alliance

UTZ

Organic

Crop and Brand specific programs (rice, coffee, cocoa etc.)

Etc.

All programs cover at least partly food safety, social compliance and environmental issues but don't





Pre-Farm Gate (Primary Production)	Post-Farm Gate (Food Manufacturer)	Distribution / Consumer
Food Safety		
Global Food Safety Initiative	(FSSC22000, BRC, IFS)	
GlobalG.A.P.		
Social Con	npliance	
	Environment	
Organic / Fair	Trade Standards - Programs	



S P E

GFSI (The Global Food Safety Initiative)

Mission: Provide continuous improvement on food safety management systems to ensure confidence in the delivery of safe food to consumers worldwide

- Most important platform for food safety worldwide
- Recognition of food safety standards
- Global Market Program for SME and emerging economies





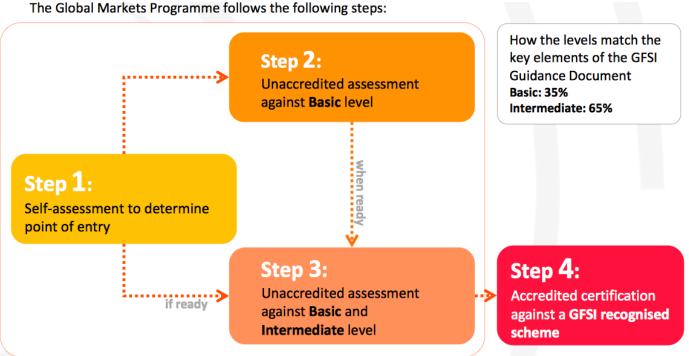
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GFSI Global Markets Programme

Roadmap to safer food and market access

It helps to build food safety capacity through a structured, step-by-step

approach.





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Pre-Farm Gate

GlobalG.A.P.

- Largest certification scheme, applied in over 100 countries
- Implementation for whole farm, crops, livestock, flowers, aquaculture
- GlobalG.A.P. Academy, learning tool





SPE

Post-Farm Gate

FSSC22000 one of the GFSI recognized certification scheme

- Based on ISO 22000
- Food processing
- Packaging
- Feed manufacturing











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Global Food Safety Initiative	(FSSC22000, BRC, IFS)	
GlobalG.A.P.		
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	Environment	
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The Global Social Compliance Program (GSCP)

- Social Compliance, harmonization of the existing codes and standards
- Environment, define best practices and provide implementing tools
- Collaboration with civil society, UN bodies (UNIDO), business associations, G7 etc.



Our Mission

Provide and promote an international reference and common understanding of best practices for sustainable supply chain management.

Our Vision

More sustainable global supply chains.



ams S I

Title

Date

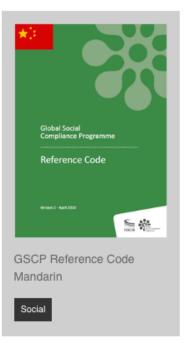
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The GSCP social reference tool set

Social









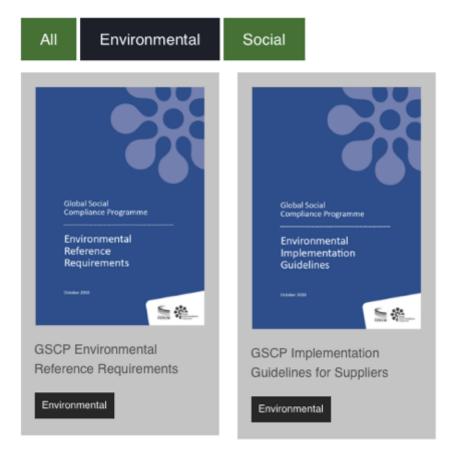
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The GSCP environment reference tool set



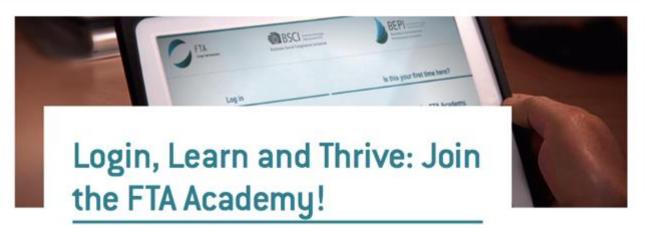


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The Business Social Compliance Initiative (BSCI)

- Largest scheme worldwide with over 1600 member companies
- Social auditing, remediation program, academy for suppliers and producers









S P E

Example: BSCI documentation







Final remarks

- All major issues are covered by international recognized standards and programs
- No need to develop new standards
- Standards and initiatives provide training (academies)
- Government policy and law enforcement are important
- Collaboration between all actors is required

Food Safety is a non competitive issue