

Seminar on

**QUALITY STANDARDS & CERTIFICATION REQUIREMENTS
FOR EXPORT OF AGRIFOOD PRODUCTS**

Cochin: August 25, 2006

Raipur: September 15, 2006

The workshops were conducted by the Eximius Centre in association with Indian Chamber of Commerce & Industry (ICCI) at Cochin and Chhattisgarh Chamber of Commerce & Industry (CCCI) at Raipur. The objective of the programme was to update the existing and potential exporters of agricultural and food products from Kerala and Chattisgarh on the quality standards and international certification requirements for export of their products.

The key speakers at the workshops were Dr. K.M. Appaiah, Emeritus Scientist, Central Food Technological Research Institute (CFTRI), Mysore, at Cochin and Prof. Sisir Mitra, Department of Horticulture & Orchard Management, Bidan Chandra Krishi Vishwavidyalaya, Kalyani, West Bengal at Chhattisgarh. Topics covered in the workshop included international food regulation with special reference to CODEX and WTO; ISO 9001 Quality Management System; and application of HACCP in food processing.

International Food Regulation: Codex and WTO

The purpose of International Food Regulation is to facilitate international trade, and to provide clean, wholesome, nutritious and safe food to people all over the world. Codex is responsible for laying down food standards/ specifications in order to facilitate international trade and also ensure fair practices in food trade besides protecting the health of the consumer. WTO is an important tool in regulating world trade including trade in food. Agreements such as Sanitary and Phytosanitary (SPS) Measures apply to measures taken to protect human health and life against risks arising from food additives and contaminants. Agreement on Technical Barriers to Trade (TBT) is aimed at harmonizing the standards and removing unjustified non-tariff barriers.

Food exported should conform to food Legislations, Regulations, Standards, Codes of Practices and other legal and administrative procedures in force in the importing country, and provisions contained in bilateral and multilateral agreements signed between importing and exporting countries. Food Safety and Quality can be achieved through Quality Assurance or Quality Management Programmes. The programmes administer Codes of Practice comprising Code of Hygienic and Good Manufacturing Practices (GMP) recommended by Codex Alimentarius Commission (CAC) of FAO and WHO, and Hazard Analysis and Critical Control Point (HACCP).

Quality Management System in Food Industry

Quality assurance in food industry is a two-step process, viz., (i) Quality system and (ii) Quality Evaluation. The former is a set of documented procedure and rules aimed at assurance of conformance of a process or service to specified requirements and the later is a check whether the quality system and the execution of quality control activities conform to the standards/ directives.

ISO 9000 is an international standard, which describes a basic set of elements from which a quality management system can be evolved. Certification of conformity to ISO 9000 is recognised worldwide.

Applications of HACCP in Food Processing

Hazard Analysis and Critical Control Point (HACCP) is a process control system designed to identify and prevent microbial and other hazards in food production. It involves a systems approach for identification of hazard, assessment of chances for occurrence of hazard during each phase such as raw material procurement, manufacturing, distribution and usage of food products, and for defining the measures for hazard control.

HACCP involves seven principles:

- Analyse hazards;
- Identify critical control points;
- Establish preventive measures with critical limits for each control point;
- Establish procedures to monitor the critical control points;
- Establish corrective actions to be taken when monitoring shows that a critical limit has not been met;
- Establish procedure to verify that the system is working properly;
- Establish effective record keeping documenting the HACCP system.