



FOOD SAFETY STANDARDS IN ASEAN COUNTRIES



Newsletter of the Project

“Support to Capacity Building and Implementation of International
Food Safety Standards in ASEAN Countries”

(GCP/RAS/280/JPN)

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Forthcoming events

3rd regional Training Workshop on “Design and Evaluation of Mycotoxin Sampling Protocols” Metropolitan Manila, Philippines 11-12 September 2014,

The third regional training workshop of the project “**Design and Evaluation of Mycotoxin Sampling Protocols**” will be held in Metropolitan Manila, Philippines 11-12 September 2014.

The main objective the training workshop is to enhance capacity of users of Mycotoxin Sampling tool which was recently developed by FAO. We expect that this training workshop will provide the following outputs:

- 1) Enhanced knowledge of sampling and testing in modern food control
- 2) Enhanced knowledge of mycotoxins sampling in food commodities
- 3) Understanding of the FAO mycotoxin sampling tool and capacity developed to use the same



FAO recently developed a Mycotoxin Sampling Tool for designing sampling plans on different mycotoxin/commodity combinations regarding impacts of mycotoxin contamination. This Mycotoxin Sampling Tool provides support in analysing performance of sampling plans, and determining the most appropriate plan to meet user’s defined objectives:

- The user can evaluate the effect of varying sampling plan design parameters, such as sample size, on the performance of the

sampling plan.

•Using the performance information, the user can determine the most appropriate mycotoxin sampling plan to minimize risk of misclassifying lots considering available resources.

More information on this tool developed by FAO, is available on this web site;
www.fstools.org/mycotoxins/

Information on the training workshop such as provisional agenda and information note has already uploaded in our project webpage;
<http://foodsafetyasiapacific.net/training-workshop-design-and-evaluation-of-mycotoxin-sampling-protocols-will-be-held-in-philippines/>

Further information will be updated accordingly, so please check the website for your reference.

Since the training is on Mycotoxin Sampling Tool which is a very specific technical subject, participants are expected to have a basic knowledge of mycotoxins and other aspects of microbiological risk assessment particularly data sampling and collecting.

Two participants from each of the 10 ASEAN countries are being invited to attend the training course officially through the national focal points of the project. Other participants who are interested in the topics may be available to attend the training workshop as observers.

Contact Mr. Atsuhiko Meno, Regional Project Coordinator (atsuhiko.meno@fao.org) or Ms Luisa Kosaisavee, secretary of the project (luisa.kosaisavee@fao.org) for further information.



Ongoing activity

A survey on edible insects in Thailand

The Institute of Nutrition, Mahidol University, Bangkok is conducting a survey on edible insects in the region as a first case study of the project for contributing regional Codex standard setting. The research team had already organized preliminary survey of 21 cricket farmers and 3 distributors using tools for survey such as interview guide and checklist for in-depth study.



As the result of the survey on three strains of the cricket *Acheta domesticus*, *Gryllus bimaculatus* and *Gryllus testaceus*, some facts identified are summarized as follows;

- 1) Average life cycle is 45-60 days,
- 2) Some farmers change protein content of feeding depends

of growth stage

- 3) Dead crickets are not acceptable for human consumption
- 4) Some farmers have freezer facilities, and frozen crickets can be kept for approximately two weeks
- 5) Price at farmers' gate is THB 90-100, first collectors THB 120-140 THB, second collectors more than THB 140 per kg respectively.

As a result of the preliminary survey, the questionnaires for farmers and collectors/distributors have been developed as below.

A questionnaires for farmers consisting of four parts as follows:

- Part1: Basic characteristics of farmer
- Part2: Investment and Management (such as capital, labor, facility and feeding technique etc.)
- Part3: Crickets collection from others (relation with other farmers)
- Part4: Result/Return and constraints (price, harvest and Income)

A questionnaires for collectors/distributors consisting of three parts as:

- Part1: Basic characteristics of collectors/distributors
- Part2: Cricket transportation and marketing
- Part3: Result/Return and constrains (price and Income)



With these questionnaires and tools such as check list of the survey, an in-depth survey has been conducted in 60-70 cricket farmers and 8-10 distributors. Survey team is now conducting quantitative analysis as well as qualitative analysis with data obtained using the questionnaires above.

Information obtained through the study will be compiled as a report of case study under the project.

Report of recent events of the project

Report of the Regional Training Workshop: "Food recall and traceability -Application in National food safety control" has been published

The report of the Inception workshop "**Principles and further activities for Codex implementation**" organized from 17 to 19, September 2012, in Bangkok has been published and sent to the national focal points of the project. The report covers all discussions and lectures of the inception workshop as well as all presentations.



The report of the FAO Regional Training Workshop: "Food recall and traceability -Application in National food safety control" has been published in middle of June 2014 as Field Document No.3/2014.

The report covers all presentation and discussion including group discussions during the training workshop, the main topics are as below:

- 1) Basic concepts of risk analysis
- 2) Application risk analysis in food safety emergency
- 3) Risk communications in food safety emergency
- 4) Codex Principles for Traceability/Product tracing
- 5) FAO/WHO Guide for Developing and improving National Food Recall Systems
- 6) Practical experience of traceability and food recall on the event of food safety emergencies
- 7) Table top exercises and group discussions for Emergency response theme
- 8) Group discussion on National road map for introducing traceability and food recall

The report is also now available on the project website; <http://foodsafetyasiapacific.net/case/>

Report of recent food safety event in FAORAP

The Regional Consultation Workshop Implementation of GMP/HACCP in Asia – a status review

The Regional Consultation Workshop **"Implementation of GMP/HACCP in Asia – a status review"** was held from 23-25 June 2014 at Millennium Hilton Bangkok, Thailand jointly organised by the FAO Regional Office for Asia and the Pacific (RAP) and the Federal Food Safety and Veterinary Office (FSVO) of Switzerland. The workshop had 55 participants from 20 Asian countries.

The workshop was organized to support countries across Asia to integrate GMP/HACCP approach in national food control systems as many countries yet to adopt such system in their regulations and national food control systems.



The objectives of the workshop were to review the current status of GMP/HACCP in Asia with the aim of further promoting them. Specific objectives were to:

- 1) share and review country scenario and experiences on implementing GMP/HACCP in the Region including issues and problems faced in implementing these;
- 2) Identify and advocate good practices from countries across the Region on GMP/HACCP;
- 3) development of regional guidance on norms/criteria for GMP/HACCP for Asian countries
- 4) identify priorities and actions for strengthening GMP/HACCP implementation in countries (SLDBs and government) and regional collaboration towards implementing such systems.

In the workshop, the participants improved their knowledge on GMP/HACCP through presentations on various subjects related to GMP/HACCP by experts and sharing of information by countries during their presentations on National scenario as well as industry specific scenario in the area. Experiences were also exchanged through Working Group sessions on benefits and constraints of implementing GMP/HACCP and priorities and actions to strengthen implementation of such systems by countries. The main focus of the Working Group session was development of a Regional guidance criteria/ norms development; using a regional draft guidance on criteria for GMP/HACCP for Asian countries based on the Codex Recommended International Code of Practice General Principles of Food Hygiene with changes to bring out clarity as well as make it enforceable by governments through incorporation in their legislations.

The result of the consultation workshop will be finalized as i) a report of the proceedings covering details of various presentations as well as recommendations; ii) a regional guidance on criteria for GMP/HACCP for Asian countries.

The information of the consultation workshop is also available in our website;

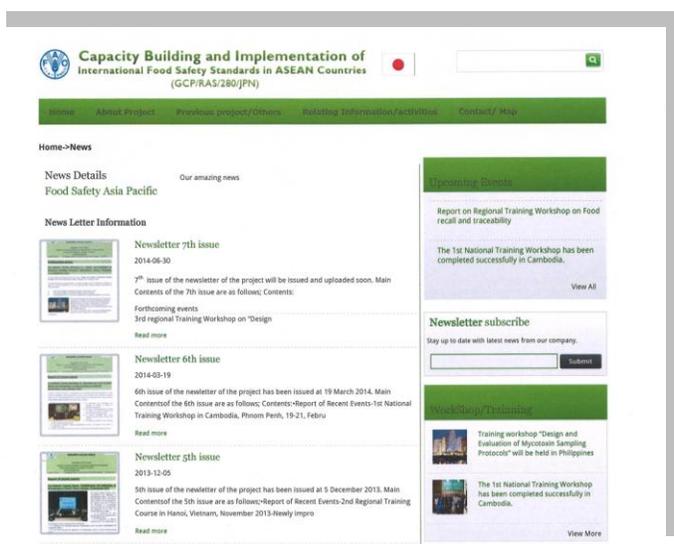
<http://foodsafetyasiapacific.net/the-regional-consultation-workshop-implementation-of-gmphaccp-in-asia-a-status-review/>

From Project Team

The project would like to express special gratitude to Philippines Government for hosting the 3rd regional training workshop on “Design and Evaluation of Mycotoxin Sampling Protocols”, which will be held in Metropolitan Manila, Philippines 11-12 September 2014. The project is expecting a successful training workshop through attendance of participants having significant knowledge of mycotoxins and microbiological risk assessment particularly data sampling and collecting.

The updated information on this training workshop will be uploaded accordingly on this website.

<http://foodsafetyasiapacific.net/>



The back issues of this newsletter are available at the newsletters page of the project webpage;

<http://foodsafetyasiapacific.net/news/>

Also for a reader who wishes to register as a subscriber, registration is possible through this same page.

The project welcomes all of you visit our webpage <http://foodsafetyasiapacific.net/>

Project Team

*Readers are welcome to provide their feedback on the newsletter.
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