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Food Safety Year

- Thai government declared 2004 as the Year of Food Safety.
- The Ministry of Agriculture and Cooperatives (MOAC)

responsible for food safety of exported agricultural products (according to a Cabinet Directive in 2003.)

Nation Policy: Road map for food safety

The Ministry of Agriculture and Cooperatives (MOAC)

- The department of Fisheries (DOF)
- The department of Livestock Development (DLD)
- The department of Agricultural (DOA)
- The department of Agricultural Extension (DOAE)
- The department of Land Development (DLD)
- The Marketing Organization for Farmers (MOF)
- the National Bureau of Agricultural Commodity and food Standard (ACFS)
- The Department of Rice (DR)
- the use of the "Q" logo
- The ACFS is the accreditation body
- The other departments are certification bodies



DOA Food Safety Program

The Department of Agriculture (DOA) responsible for food safety of exported plant agricultural products (Fruits and Vegetables) (Fresh and Processed Food)

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DOA: the food safety program

4 main strategies as follows:

- 1. Strategy on input and raw material
- 2. Strategy on production at farm level
- Strategy on production at packing house and processing factory
- 4. Strategy on agricultural produce.

1. Strategy on input and raw material

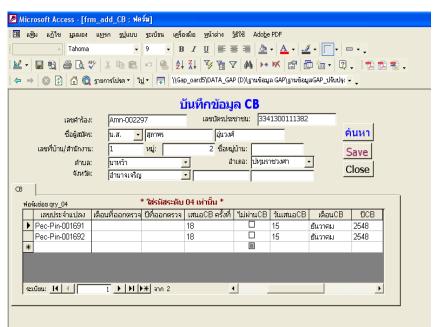
- Control the quality of dangerous agricultural chemicals such as pesticides, herbicides and fertilizers
- Monitor the application of chemicals and 98 pesticides were banned
- Register all agricultural chemical shops
- certify more than 200 shops

2. Strategy on production at farm level

- Encourage farmers to be registered under DOA food safety program
- Developing GAP protocol and handbook for farmers, advisors and inspectors
- Inspect and certify farms for 29 crops (12 crops are main exporting crops)
- the GAP certifications are more than 200,000

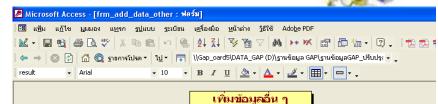
GAP Registration





Input Data





advisor Inspector แหล่ง GAP_01 Plant ข้อมูล Q ผล Lab พอร์มร่อม_Lab

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3. Strategy on production at packing house and processing factory

- Implement GMP and HACCP for controlling production in packing houses and processing factories
- 330 packing houses and 126 processing plants for GMP certified
- HACCP certification 52 and 7 packing houses and processing plants
- The fumigation houses for fruits vegetable and orchids was inspected and certified too

4. Strategy on agricultural produce.

- Inspect and analysis for the pesticide residues of imported and exported produces and products.
- Certify products before export
 - Phytosanitary certification
 - Pesticide residues certification
 - Health certification (Microorganism, Heavy metal, Food additives)





Conformity Assessment

System
Certification
Body

Product
Certification
Body

Inspection Body

Laboratory

Agricultural Products Supply Chain









Farm

Input/
raw mat.
Manufacturing

Farming Fishing

Collecting house

Packing house

Processing Factory

Logistic

Retail

Catering Customer

GMP

GAP
Organic/
HACCP

GHP/ GMP GMP/HACCP BRC/IFS/SQF HALAL JAPAN **BRC/GMP/IFS/OHSAS**

Hygiene inspection/ Logistic/
Supply chain inspection
Service certification/
Performance evaluation

ISO 22000

ISO 9001 / ISO 14001 / OHSAS 18001 / SA 8000

Organic

Product certification

Product inspection

Traceability



Quality

Free from pesticide residues

Free from Pests

Safe from microorganism

98 pesticides were banec

Pest List / Pest Risk Analysis

E. Coli | Salmonella

DOA:GAP

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- 1. Water sources
- Plantation area
- 3. The use of Hazardous chemical substances
- 4. Storage, Holding and Moving the produce
- 5. Data recording
- 6. Product free from pest
- 7. Production system management
- 8. Harvest and post harvest management



Good Manufacturing Practices AND CERTIFICATION SYSTEMS

COMBINED TEXTS

SECOND EDITION





Codex Alimentarius

Recommended International Code of Practice - Principles of Food Hygiene

CAC/RCP 1-1969, Rev.3 (1997) Amd. (1999) Rev.4 (2004)

DOA: GMP

- 1. Premises
- 2. Equipment
- 3. Process Control
- 4. Maintenance and Hygiene
- 5. Personnel
- 6. Storage and Transportation
- 7. Record



The Ministry of Agriculture and Cooperatives (MOAC) Policy

New Road Map of Food Safety 2007-2011

R&D technology – transfer to farmers
Infrastructure production
Stadard
Farmer's organization



10 kinds of Fruit & Vegetable (Pesticide residue certification)

- 1. Okra, Hibiscus esculetus Abelmochus esculentus L.
- 2. Hot chillies, Capsicum frutescens L.
- 3. Durian, Durio Zibehinus L.
- 4. Mangosteen, Garcinia mangostana L.
- 5. Mango, Mangifera indica L.
- 6. Lychee, Litchi chinensis Sonn.
- 7. Longan, *Dimocapus longan* Lour.
- 8. Pummelo, Citrus maxima (Burm) Merr. Osb.
- 9. Ginger, Zingiber officinale Roscoe.
- 10. Asparagus, Asparagus officinallis L.



OP, PY, Carbamate, Endosulfan



OP, PY, Carbamate, Endosulfan



23 kinds of vegetables

(safety from Microorganism)

- Coriander
- Parsley (stinking)
- Holy basil
- Sweet basil
- Pak Ka-yang
- Mint
- Pak paew
- Spring onion
- Celery
- Chive (Leaves and Flowers)

- Acacia
- Lemongrass
- Convolvulus
- Pak wan
- Water mimosa
- Pennywort
- Pak khom
- Yard long bean
- Asparagus
 - Birdi chilli



Escherichia coli (E. coli) <99 cfu Salmonella spp. 0 (ND)



Coriander
Holy basil
Pak Ka-yang
Pak paew

Parsley (stinking Sweet basil Mint Spring onion



- Chive (Flowers)
- Lemongrass

Acacia

Convolvulus



Pak wan
Pennywort
Yard long bean
Birdi chilli
Pak-plang

Water mimosa Pak khom Asparagus Cha-plu-leave

5 groups of vegetables

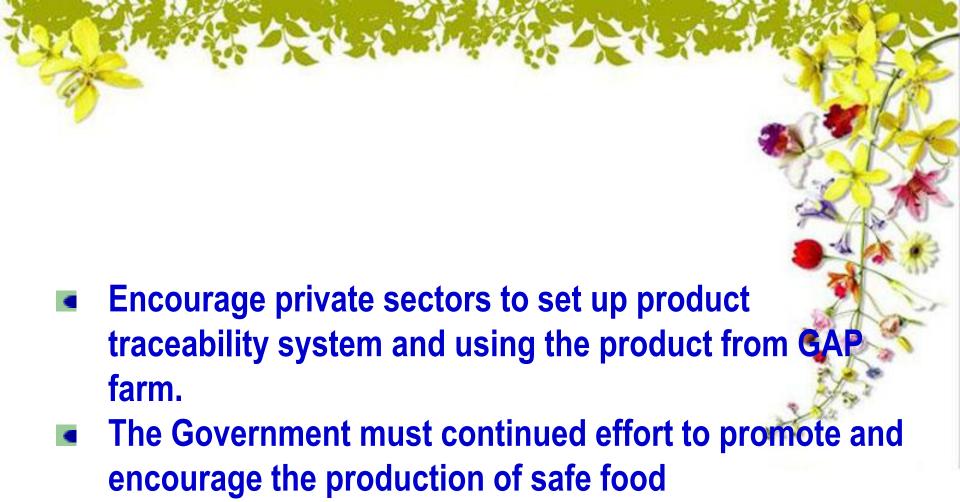
(Free from pests)

Ocimum spp.

Capsicum spp.

Eryngium foetidum Momordica charantia Solanum melongena





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