

GFSI - Emerging Market Programs

LESLIE D. BOURQUIN

**DEPARTMENT OF FOOD SCIENCE AND HUMAN NUTRITION
MICHIGAN STATE UNIVERSITY**

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Presentation Outline

Intro to GFSI and the Global Markets Program

Program Details

Public Private Partnerships

Impacts – Standards
Compliance and Trade

Global Markets – Future



Background



Food Safety Standards for Market Access

- Small-scale producers / suppliers and those in less developed economies / sectors face considerable market access challenges.
- Improved food safety and other standards compliance by these suppliers is a strategy to improve access to regional and more distant markets.

Global Food Safety Initiative

- Establishes requirements for international private food safety standards and benchmarks private food safety certification programs for equivalence.
- Compliance with GFSI-benchmarked food safety certification programs is challenging for suppliers in less developed markets (economies and sectors).

GFSI Global Markets Program



GFSI's Global Markets Program sets out how companies who lack or have less sophisticated food safety systems can meet the challenge of food safety

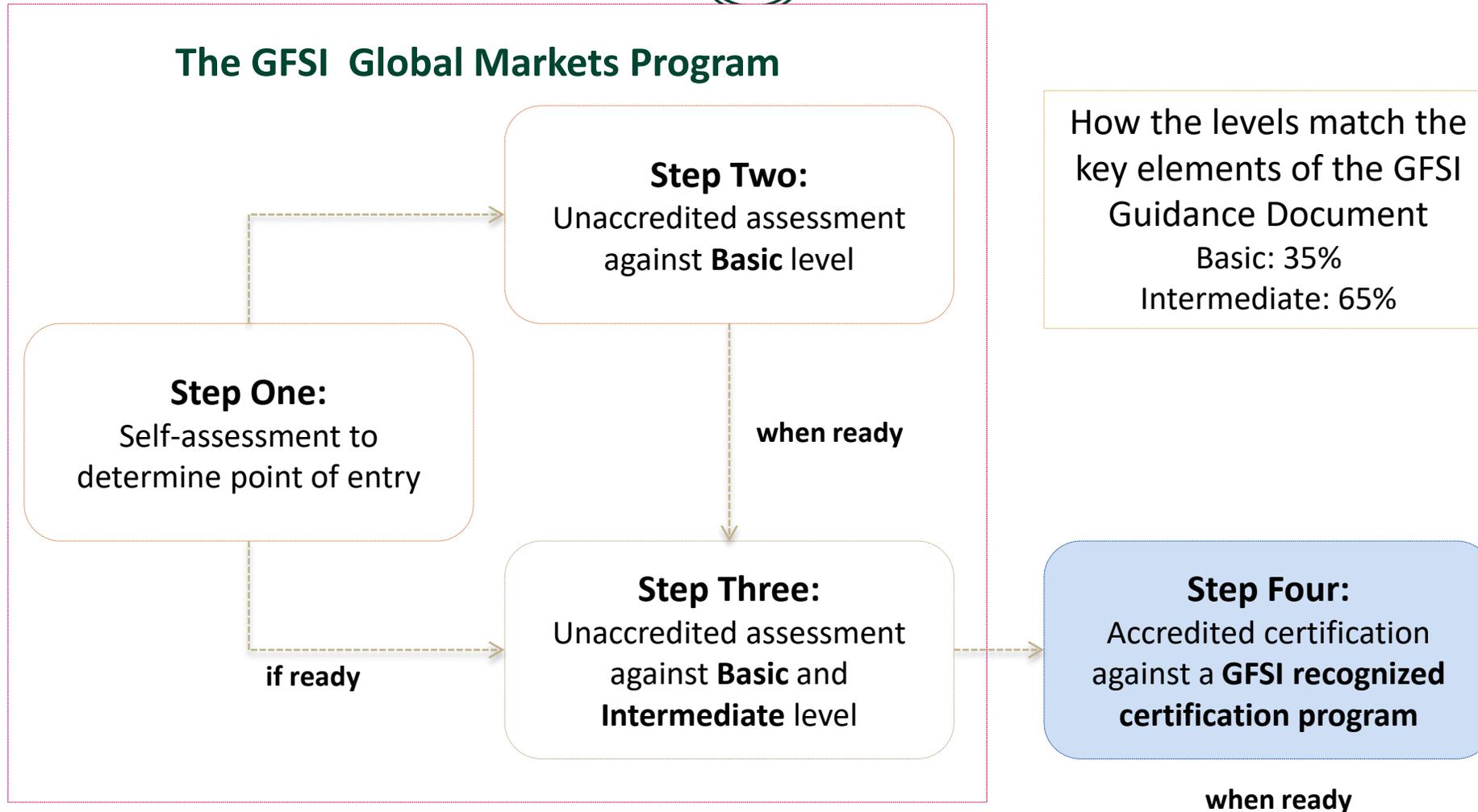
Multiple public:private partnerships to develop and implement the program (MSU, GFSI, international organizations, private sector).

- Initial development started in 2008
- Global Markets Program for food manufacturing launched in 2011
- Current status
 - ❑ Global Markets Manufacturing, 2nd Edition (2015)
 - ❑ Global Markets Primary Production (Plant Products), 2nd Edition (2018)
- All materials freely available online



GFSI Global Markets Program

A voluntary step-by-step tool for continuous improvement



Global Markets Program: The document plan

Protocol

Program structure with a description of progression through its phases.
It is applicable for both Primary and Manufacturing.

Training and competency framework

Provides guidance on training to companies, training providers and learners.
Includes a framework of competencies mapped against the checklists.

Checklist: Manufacturing

Basic and Intermediate levels for manufacturing

Checklist: Primary production

Basic and Intermediate levels for primary production

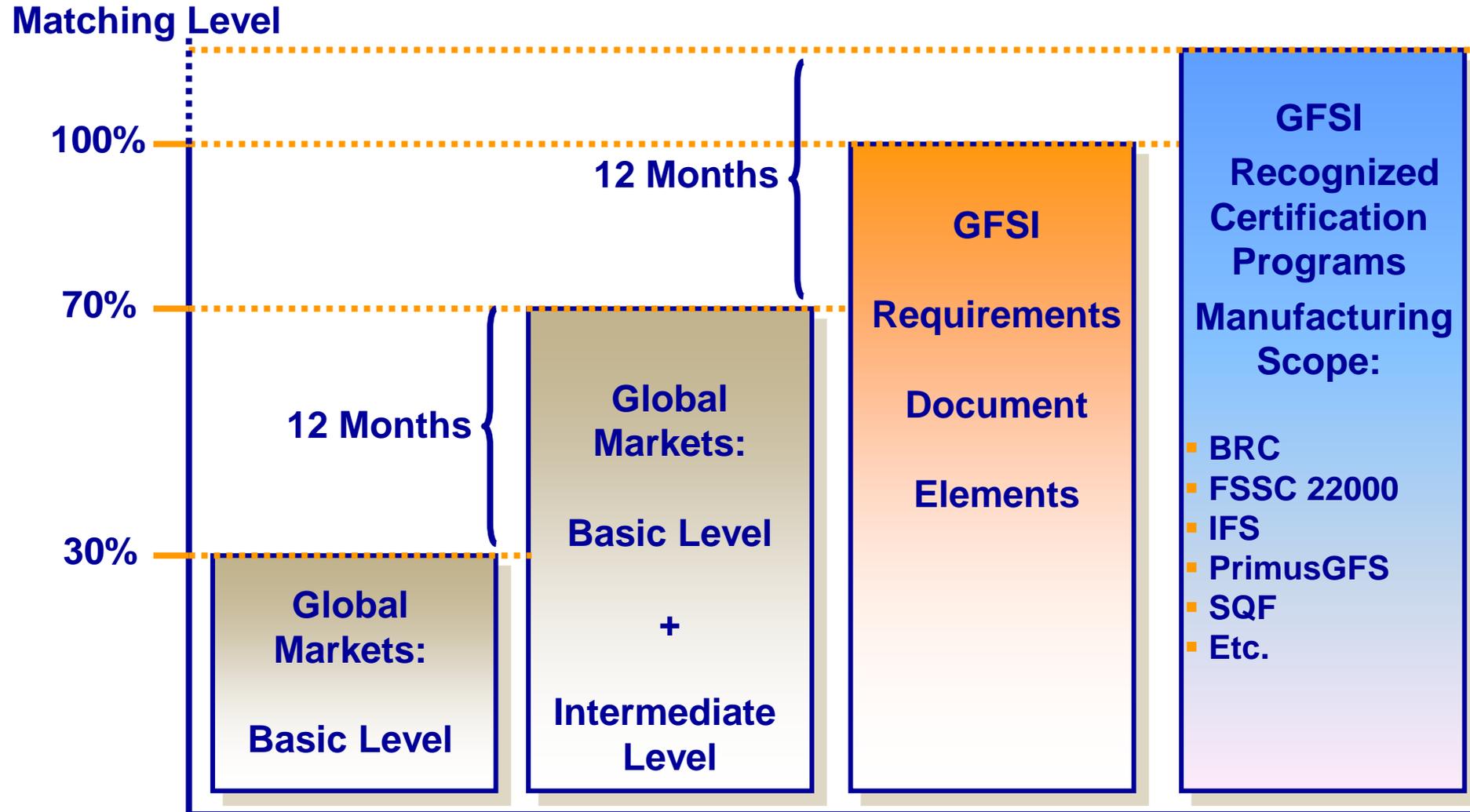
User guidance

Supplementary information:

- ✓ What does it mean?
- ✓ What do I need to do?
- ✓ What will the Assessor check for?

Global Markets Program

Requirements: Complete Overview



GFSI Global Markets Protocol – Basic Level for Food Manufacture (V1)

■ Group A: Food Safety Systems

- Specifications
- Traceability
- Incident Management
- Control of Non-conforming Product
- Corrective Actions

■ Group B: Good Manufacturing Practices

- Personal Hygiene
- Facility Environment
- Pest Control
- Product Contamination Control
- Cleaning and Disinfection
- Water Quality

■ Group C: Control of Food Hazards

- Control of Food Hazards General
- Control of Food Hazards Specific
- Control of Food Allergens

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GFSI Global Markets Protocol – Intermediate Level for Food Manufacture (V1)

■ **Group A: Food Safety Management Requirements**

- Management Responsibility
- Document Control
- Procedures
- Complaint Handling
- Control of Measuring and Monitoring Devices
- Product Analysis
- Supplier Qualification and Approval
- Supplier Performance Monitoring
- Training

■ **Group B: Good Manufacturing Practices**

- Facility Layout, Product Flow and Equipment
- Facility and Equipment Maintenance
- Staff Facilities
- Waste Management
- Transport and Storage

■ **Group C: Control of Food Hazards**

- HACCP (8 Modules)
- Food Defense

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Global Markets Program – Public-Private Partnerships



GFSI

*Design, develop and manage all documentation
Review and improve the process*

Suppliers

can be mandated by buying companies to progress through the program.

Buying companies

can mandate their suppliers and support them as they progress through the program.

Service providers

can partner with buying companies or suppliers to carry out assessments and training against the program checklists.

International organizations

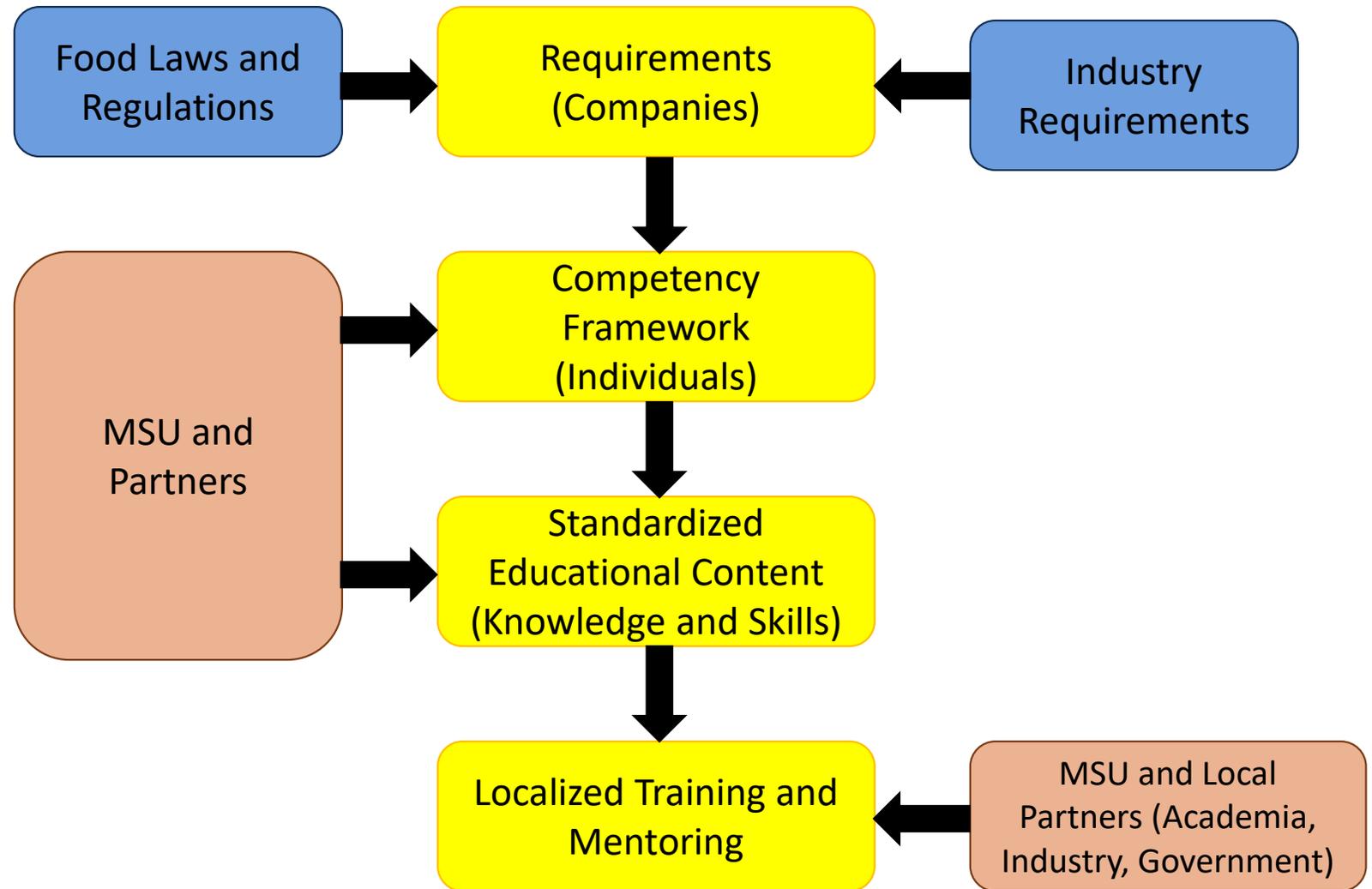
can use the program as a basis for capacity building projects, using local experts to ensure relevance.

Brazil – October 2013



Michigan State University Food Safety Knowledge Network (FSKN) General Approach

- Based on regulatory and customer requirements
- Competency based
- Standardized
- Localized
- Collaborative (public-private partnerships)



Global Markets Program and the Food Safety Knowledge Network

GFSI Global Markets Program

- Focus on building food safety capacity of less developed businesses
 - ❑ Protocol
 - ❑ Checklist
 - ❑ Training and competency framework
- Build toward full GFSI-benchmarked food safety certification

MSU Food Safety Knowledge Network

- Focus on building knowledge and skills of appropriate food safety practices by food safety managerial staff and front line food workers
- Standardized, competency-based approach
- Open source
- Highly scalable
- Localizable

Comprehensive Approach to Capacity Building

- Blended learning
- Experiential learning
- Localized content
- Case studies
- Site visits
- Mentoring



Global Markets Program in Action

Thailand and Vietnam – MACBETH Project

- MACBETH – Market Access via Competency Based Education and Training in Horticulture
- Thailand and Viet Nam
- Funding by WTO Standards and Trade Development Facility
- Michigan State University led implementation with local universities (Kasetsart University and Can Tho University)
- Strong, sustainable partnerships with industry, retailers and governments.

An external evaluation found the project had “significant and lasting impact on enhancing management of food safety risks within fruit and vegetable chains”, pointing to “improved market access, higher incomes and reduced rejections”.

Impacts – Market Access



“Being part of the STDF project was a game changer for my company. It was the springboard to get HACCP and ISO 22000:2005 certification. This enabled us to export fruit and vegetables to the EU, Japan and the US.”

Mr. Phan Quoc Manh Hung

Former Owner, Hung Phat Joint Stock Company,
Vietnam

Impacts – Supply Chain Integrity

“This project gave SIAM-MAKRO the tools to launch a new comprehensive food safety management program. With this system in place, we’ve seen a downward trend in detection of contaminants and product rejections. And we’re more confident to buy from small-scale farmers and processors.”

Ms Jutarat Pattanatorn
Assistant Director, Quality Assurance,
SIAM-MAKRO



Impacts – Institutional Strengthening and PPPs

- Sustainable collaborations
- Embedding training content into curricula
- Leveraging new programs



Can Tho University and Kasetsart University faculty

Impacts – Improved Food Safety Compliance

- Participating companies corrected non-conformities identified during assessments using the Global Markets checklists.
- Companies achieved full GFSI-benchmarked certification, or had improved compliance against other requirements (e.g. WFP requirements).
- Significant reductions in prevalence or concentrations of specific food safety hazards assessed during the programs.
 - ❑ Microbial indicators
 - ❑ Mycotoxins



Aflatoxin quantification using lateral flow immunoassays.

Global Markets Program – The Future



- Raise program profile and increase utilization, particularly for primary production
- Expand to other scopes as needed
- Accredited assessments against Global Markets program requirements (analogous to certification against fully-benchmarked food safety standards)

For further information and materials download:

<https://www.mygfsi.com/market-access/global-markets-programme.html>



Thank you for your kind attention



Leslie D. Bourquin

Professor and Food Safety Specialist

Department of Food Science and Human Nutrition

Michigan State University

139A G. M. Trout Bldg.

469 Wilson Road

East Lansing, MI 48824-1224 USA

Phone: +1-517-353-3329

Email: bourqui1@msu.edu