

ISSUE 12 | JUNE 2018

# FreshHub



[AGRICHAIN-CENTRE.COM](http://AGRICHAIN-CENTRE.COM)



QUALITY ASSURANCE, VERIFICATION, FOOD SAFETY  
& TRAINING SERVICES FOR THE FRESH PRODUCE VALUE CHAIN

# Welcome



Welcome to our latest edition of Fresh Hub.

In this issue we talk about maintaining your MAO Operating System, the most common causes of produce damage, traceability and fresh produce recall statistics from the USA and more.

We are focused on the fresh produce industry and food safety in the wider supporting industries such as packaging.

We aim to inform and provide practical advice to help you in your business.

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## CATCH UP WITH US AT THE FOLLOWING UPCOMING EVENTS

Give us a call on 0800-24-74-24 if you would like to meet us at these upcoming conferences!

- **18 - 20 June 2018**

Hort Connections 2018

Brisbane, Australia

[www.hortconnections.com.au](http://www.hortconnections.com.au)



- **28 June 2018**

United Fresh New Zealand Incorporated AGM & Members Meeting 2018,

Auckland, NZ

[www.unitedfresh.co.nz](http://www.unitedfresh.co.nz)



United Fresh  
New Zealand Incorporated

- **23 - 25 July 2018**

Horticulture Conference 2018

Christchurch, NZ

[www.hortnz.co.nz](http://www.hortnz.co.nz)



- **5 - 7 September 2018**

Asia Fruit Logistica

Hong Kong, China

[www.asiafruitlogistica.com](http://www.asiafruitlogistica.com)



## HORTICULTURE EXPORT TRENDS MPI RELEASE

NZ Primary Industry Exports volumes are on the rise with forecast horticulture growth of 4% in 2018, despite the adverse weather conditions.

Read the full MPI report here: [www.mpi.govt.nz/dmsdocument/27759-situation-and-outlook-for-primary-industries-sopi-march-2018](http://www.mpi.govt.nz/dmsdocument/27759-situation-and-outlook-for-primary-industries-sopi-march-2018)

The report comments on pressures on the supply of skilled labour, particularly at pruning and harvesting. This remains a challenge across the industry.

Our comment would be that the skills shortage is as much an issue for the service side of the industry, and reflects the overall challenges of attracting and retaining staff in the fresh produce industry.

## MPI RE-BRANDING AND NEW WEBSITE

[www.mpi.govt.nz/nzfoodsafety](http://www.mpi.govt.nz/nzfoodsafety)

MPI's new website has been launched in conjunction with the realignment and rebranding into four key areas (Biosecurity, Fishery, Food Safety and Forestry).

Thumbs up from us on clarity and font size. The website is more user friendly to navigate around and find what you want!

Once you are on the website home page [www.mpi.govt.nz](http://www.mpi.govt.nz) the layout makes it easy to navigate to where you want to be.



# EXPORT CERTIFICATION (IVA)

## IMPORTANT DATES TO NOTE

Programme	Grower Registration Deadline	Packhouse Registration Deadline
Bulbs to Japan	31st July	
Apples to Australia, Japan and Taiwan	1st September	1st October
Apples to Thailand	1st September	30th October
Kiwiberry to Thailand	1st September	1st September
Cherries to Japan	25th September	31st October
Strawberries to Thailand	31st September	31st September



## PEST IDENTIFICATION

### WHAT RESOURCES TO USE

Under the MPI Technical Standard: Phytosanitary Inspection equipment and resources available to phytosanitary inspectors should include technical aids and reference material to facilitate the inspection process and identification of pests and their symptoms.

It is important to remember that not all the pests can be identified at the species level with the naked eye or a 10x magnifier as required by the Standard.

Pests can be identified by inspectors only at the level which they have been approved under your Operating System.

You can find some competency guidelines for identifying common pests here, under Pest Information: [www.mpi.govt.nz/exporting/food/fruit-and-vegetables/registers-and-lists/](http://www.mpi.govt.nz/exporting/food/fruit-and-vegetables/registers-and-lists/)



**WANT TO KNOW MORE? PLEASE CONTACT MAX CICCIONI**

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# EXPORT CERTIFICATION (IVA)

## MAINTAINING YOUR OPERATING SYSTEM

Your MPI Approved Organisation (MAO) System is a live document that requires continuous updates to meet the most current Standard requirements. A thorough review before the start of each operating season is suggested.

**Some of the critical parts of your MAO System that require review are:**

- Scope of approval, based on the activities and countries of export
- Personnel register and competency
- Training of staff
- Equipment and calibration
- Forms and templates.

Any change to your System must be submitted to an IVA and approved by MPI before its implementation.

**We are a Fresh Produce IVA and we can assist MAOs and exporters in relevant auditing and phytosanitary requirements.**



## REQUIREMENTS UPDATES

### **Persimmon to USA**

Import requirements for fresh persimmons to the USA updated to reflect changes in the USDA Fruits and Vegetables Manual.



### **Cambodia**

New ICPR created.

### **Russia ICPR**

Commodity specific requirements updated including additional declarations for *Xiphinema rivesi* and Brown Marmorated Stink Bug (*Halyomorpha Halys*).

### **Sri Lanka ICPR**

Commodity specific requirements added for *Allium cepa* (Onion) under section 4.1.1.

### **Korea ICPR**

Quarantine Pest List has been updated to include 22 new pests. Appendix 1.

## WHERE DO I START?

Do you want to export fresh produce or cut flowers overseas but you are **not an MPI Approved Organisation** for Phytosanitary Certification?

The AgriChain Centre IVA Team can take care of the whole process for you - from inspection to loadout supervision, uploading of the data into the ePhyto system, verification and printing.



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# SURVEY

## ABOUT PERSIMMONS

Persimmon fruit are available in late Autumn (April through May in New Zealand) and are mostly produced in Gisborne and Auckland.

Smaller orchards are also found in Northland, Waikato, the Bay of Plenty and Hawke's Bay. In New Zealand, Fuyu is the most commonly grown variety.

Persimmons are very susceptible to blemishes as well as ethylene and chilling injury.



### Some tips for good quality persimmons

<b>Colour</b>	Glossy deep orange (Persimmon colour chart 5)
<b>Firmness</b>	Firm
<b>Brix</b>	12-13
<b>Susceptible to blemishes</b>	Handle with care
<b>Sensitive to ethylene</b>	Store or transport with low ethylene producing crops
<b>Sensitive to chilling injury</b>	Store at 0C or above 15C
<b>Calix</b>	Green and intact
<b>Blemish</b>	Less than 0.5 sq. cm

## THE MOST COMMON CAUSES OF PRODUCE DAMAGE

Damaged produce means unhappy customers, who have plenty of alternative shopping options.

Produce goes through multiple steps along the chain, from harvest until consumers, and anything can happen. Each product has its own unique handling requirements, whether this is temperature needs, ethylene sensitivity or a multitude of other factors.

The most common causes of damage in fresh produce are:

- Poor handling during harvest, packing and transport.
- Poor temperature management.
- Packaging that does not protect the product adequately.
- Poor stock rotation.

As a fresh produce handler, it is critical to know how to best manage all these factors, at all steps in the supply chain, to ensure good quality products are available to the consumer.



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# FOOD SAFETY & VERIFICATION

## COUNTRY OF ORIGIN LABELLING IN AUSTRALIA

New country of origin labelling comes into force in Australia in July 2018.

Food products sold in Australian supermarkets and other retail outlets must display a label that clearly identifies where the food comes from.

Labels on most foods grown, produced or made in Australia will feature the symbol of a kangaroo in a triangle and indicate the percentage of ingredients that are Australian.

Requirements for using claims like 'Product of', 'Made in' and 'Packed in' have been made clearer.

The following online tool will assist what is a complicated process:

[www.business.gov.au/Info/Run/Goods-and-services/Selling-goods-and-services/Selling-goods/Country-of-origin-food-labelling/Country-of-Origin-Labeling-online-tool](http://www.business.gov.au/Info/Run/Goods-and-services/Selling-goods-and-services/Selling-goods/Country-of-origin-food-labelling/Country-of-Origin-Labeling-online-tool)



## TRENDS IN USA FOOD RECALLS 2004-13

A recently published USDA report analyses Food Recalls from 2004-2013.

Of interest to us is the fresh produce analysis.

The number of recalls attributed to fresh produce increased steadily over the period.

Bacterial pathogen contamination accounted for 91.9% of fresh produce recalls, compared to 40% of meat, poultry and fish recalls.

The main reasons for fresh produce recalls (in order) were:

- Listeria monocytogenes
- Salmonella
- Shiga toxin-producing E. coli (STEC)
- Other reasons.

We note that in processed foods, undeclared allergens were the biggest reason for food recalls.

Food handling staff need to be provided with basic Food Safety training and understand how and what to do to meet all food safety requirements under the Food Act 2014.



**The AgriChain Centre can provide both basic and customised Food Safety Training for food businesses, in either English or Chinese.**

We can customise the basic Food Safety training to suit FCP manual/requirements. The aim is to ensure that staff members understand the elements and implementation of the FCP in place.

Our aim is practical, focused training specific to your business needs.

## CHANGES MADE BY FOOD LAW REFORM BILL 2018

The Food Safety Law Reform Bill recently passed into law affects any food business regulated under the Animal Products Act, Food Act, or Wine Act may potentially be affected.

The requirements of *tracing, recall and verification* are more clearly defined.

Food businesses must ensure that:

- Procedures for tracing food and recalling food are in place.
- Simulations or other tests of those procedures are conducted.
- Those procedures to trace and recall food are implemented.

*We note: The Mycoplasma bovis outbreak is a wake up call for primary industries to look at the effectiveness of their traceability systems.*

**NEED HELP OR WANT TO KNOW MORE? PLEASE CONTACT ANNE-MARIE ARTS**

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# FOOD SAFETY & VERIFICATION



Foodborne disease outbreaks have always been one of the biggest concerns for government agencies, food industry sectors, consumers and medical professionals.

Fresh produce contributes significantly to foodborne illness outbreaks because it is often eaten raw with minimal or no further processing (no kill step).

In such cases, a robust traceability system can play a vital role when a food recall is required. Traceability information can include grower name, contact details, pack date, harvest date and field code. This type of information is vital in the event of a product recall.

However, to date there is no standardised industry-wide method employed in New Zealand that allows traceability from grower, through the supply chain to the consumer.

In addition, loose packed fresh produce, such as lettuces, can only be identified to crate or box level. This makes tracing back to growers from consumers very difficult.

The meat and dairy industries have made huge efforts to ensure traceability systems are in place. However, the fresh produce industry has fragmented information in terms of effective external traceability, due to the sheer number of products and the intricacies of each supply chain.

In addition, the fresh produce industry is extremely fast paced, with most products going from paddock to plate in as little as three days. This all contributes to traceability challenges.

Therefore, there is a need to make headway in developing systems for traceability for the sector.

**Watch this space for moves to address traceability.**

## CONGRATULATIONS YVONNE

Our Food Safety Manager, Yvonne Gao, has recently been awarded an MPI Scholarship to allow her to complete her Master's Degree.

Her topic is Traceability!



## THE AGRICHAIN CENTRE CAN HELP THE FRESH PRODUCE INDUSTRY WITH A RANGE OF SERVICES

- Tailored quality, handling and Food Safety training programmes.
- Independent Quality Inspections.
- Supervised loadout for insurance purposes.
- Food Safety consultancy.
- IVA services.



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# FOOD SAFETY, QUALITY MANAGEMENT & PHYTOSANITARY TRAINING

*As the vital importance of food safety and quality in fresh produce becomes ever more recognised, there is an increasing need for industry training programmes that are created specifically for New Zealand conditions.*

*The AgriChain Centre provides practical courses for the Fresh Produce Industry. Our courses cover food safety, fresh produce quality management and phytosanitary inspection.*

- **BASIC FOOD SAFETY TRAINING:** This four hour in-house training programme presents information for people who work with food and need to understand more about safe food handling practices.
- **PRACTICAL HACCP MANAGEMENT:** This one day introductory course gives an understanding of HACCP principles and how they can be applied in the workplace. This course is for senior management, business owners and people monitoring their food safety system, especially for people new to HACCP methodology.
- **PRACTICAL FRESH PRODUCE HANDLING FOR WAREHOUSE/PACKHOUSE PERSONNEL:** This three hour introduction to fresh produce is intended to give staff a basic understanding of fresh produce handling in a packhouse/warehouse environment. Suitable for all packhouse/warehouse personnel who handle fresh produce.
- **INTRODUCTION TO MANAGING FRESH PRODUCE QUALITY:** This one day programme presents information on how to assess and manage quality. It is aimed at staff working in a buying, sales or quality control capacity.
- **PHYTOSANITARY INSPECTOR TRAINING:** This customised one day programme presents information on the certification system, inspection process/records and staff competency. It is aimed at fresh produce packhouse inspections.
- **CUSTOMISED TRAINING:** We can mix and match modules to suit, if you require a combination of food safety, quality and phytosanitary training. This customised in-house training can range from one to three days, depending on your specific needs.

## ENQUIRE OR BOOK YOUR COURSE NOW:

EMAIL OUR TEAM: [info@agrchain-centre.com](mailto:info@agrchain-centre.com)

OR FREEPHONE: 0800-24-74-24

## WHAT SETS US APART?

We pride ourselves on offering:

- Transparent cost (no hidden extra charges)
- Interactive and practical training environment - learning from each others' experiences
- Easy to understand - the science is converted into layman's terms

Contact us for biosecurity site assessments, audits, or operating manual advice in relation to MPI's TFGen Standard for imported products in the sea and air container pathways. Please visit our website for more info: [www.agrchain-centre.com/biosecurity/](http://www.agrchain-centre.com/biosecurity/)

## BIOSECURITY EXPERTISE



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