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FreshHub



AGRICHAIN-CENTRE.COM



Does your business have a Food Defence Plan? *Read more on Page 6.*



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

Welcome



Welcome to our latest edition of Fresh Hub. Fresh Hub is the AgriChain Centre's own regular communication tool for Food Businesses & Produce Handlers.

We aim to inform and assist produce staff in understanding how to handle the produce to be sure it reaches the consumer in the optimum condition to ensure repeat sales.

We also provide the latest developments in the area of Food Safety & Quality, Survey and IVA and assist in understanding how food businesses can satisfy all requirements.

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CATCH UP WITH US AT THE FOLLOWING UPCOMING EVENTS

5-7 September 2018: [Asia Fruit Logistica](#), Hong Kong, China. We'll be presenting a discussion about Blockchain.

26 September 2018: [Fresh Produce Safety Conference](#), University of Sydney, Australia.

TELLING OUR FOOD STORY

The Horticulture Conference 2018 summary.

Last month The AgriChain Centre attended the Horticulture NZ Conference in Christchurch. Over the three-day conference, presentations and discussions were around the "Telling our food story" theme. The New Zealand Horticulture Industry has a fascinating story, where quality and integrity are engrained into our society. Unfortunately, our humbleness is our greatest enemy and as an industry we need to work together to tell the public, about our produce and companies.

The consumer has obvious priorities, such as; food safety, price, health and quality of taste. In New Zealand, these are generally expected of the fresh produce industry. Consumers expect to not be exposed to a food borne illness, which we can ensure through procedures, good systems and audits. Consumer are more and more health conscious and the rise of plant-based diets will further increase this demand.

The story we should be focusing on is our social licence to operate. This is the level of acceptance or approval of consumers regarding our operations. Therefore, it is related to the likelihood of the consumer paying a premium for product from a company that they believe in and trust. In the past, there was less of an economic driver for sustainability. However, now with the emphasis on social licence to operate, consumers are now expecting us to obtain cultural and environmental sustainability. These practises are not obvious at the point of sale; therefore, we need to invest in delivering our story to the consumer. Some retailers such as Countdown have initiated schemes such as "meet the farmers"; where blurbs are displayed in store with a photo of the farmer to create an emotional connection between the consumer and farmer. Many farmers have now learnt



the importance of an online presence. Websites, Facebook, Instagram and Twitter are all platforms that are available, where you can detail what your principles are and how you are achieving them.

There is a wide variety of approaches to meet your cultural and environmental responsibilities. Improved management systems, including analysis of fertilizer and water application, nutrient budgeting, following Code of Practices and Human Resources are easy cost-effective actions that you can initiate from the office. Improved recycling and waste disposal may require more time and effort, but it is an extremely important social issue at the moment. Staff welfare can be increased by ensuring that your staff are healthy, comfortable and happy. This may be an expensive upfront endeavour but results in huge productivity benefits. Additionally, you can invest in new technologies and completely revamp your operations towards being environmentally friendly, such as conversion to organic practices, utilising bio-control, bio-chemicals and other physical control methods.

How can The AgriChain Centre help you tell your story?

We offer a range of third party services, which can help in telling your story to consumers and provide trust in your products in the area of Business Strategy, Phytosanitary Certification, Food Safety and Quality Assurance.

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

MAKING THE MOST OF AUDITS

The increase in demand for safer and healthier fresh produce requires a more process-oriented approach to production. This is achieved through regulatory and non-regulatory compliance systems (Phytosanitary Certification, NZGAP, GlobalGAP, etc) which require periodic internal and external audits to work effectively.

The word 'audit' can have a negative meaning associated with additional time and money required for a third party to interrogate processes.

Companies should embrace audits as an opportunity to reinforce practices and take on-board opportunities for improvement offered from an objective third party viewing your system with fresh eyes.

Audits are a way to monitor and ensure systems are operating well and identify where enhance can be implemented.

In the fresh produce industry, internal and external audits help ensure:

- Food safety and traceability systems are in place to prevent and/or effectively trace back in the event of a food borne illness outbreak, which affect 1 in 10 people yearly. Having effective audit processes ensures sound practices, efficient records and peace of mind in the event of an issue.
- Phytosanitary export certification processes are in place so that crops meet the specific export market requirements. In 2017, New Zealand exported \$3.5 billion worth of horticultural products of which almost \$2 million was destined for Asia. Therefore, if export certification processes were to be seen lacking, this could have a significant impact on market access.

Preparation is the key to having a positive experience at audit thus saving money and protecting your brand.

HANDY AUDIT TIPS

- Regularly monitor your business activities throughout the year and make changes/improvement as you go.
- Review your system, a week before the audit does not fix issues.
- Break up the internal audit into small sections e.g. a business unit each month.
- Ensure staff training and competency is conducted and records on-file.

Give our Team a call to understand how we can help your audit function ensure your system is operating effectively and meeting the required standards.

- Ensure all equipment is calibrated and records maintained.
- Have all your documents updated and available during the audit.
- Make the relevant staff available during the audit.
- Learn from and have a positive attitude towards observations and non-conformances.

WANT TO KNOW MORE? PLEASE CONTACT MAX CICCIONI

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EXPORT CERTIFICATION (IVA)

BE AWARE - BIOSECURITY ALERT

Citrus greening

Citrus greening is a serious bacterial infection of citrus trees, both commercially and in home gardens. The bacteria responsible for Citrus greening is passed from plant to plant, utilising two psyllids as vectors; the Asian Citrus Psyllid and the African Citrus Psyllid.

Entry into New Zealand can occur by the importation of infected nursery stock. However, as the disease needs a vector, its spread is limited by the availability of appropriate insects. The distribution of psyllids by tropical storm events holds a higher risk. This is due to the establishment of the vector insect, along with the introduction of the disease.

As there is no cure for citrus greening, prevention is the best strategy. Therefore, early detection of the disease is vital. Luckily, the symptoms of citrus greening are very noticeable and are typical of nutrient deficiency. The symptoms include yellowing of plant tissues, dieback of twigs, poorly developed roots, stunted growth of the tree and fruit, greening of fruit even after ripening has occurred, bitter tasting fruit and eventually death of the whole plant.

Neither of the common vectors, the Asian Citrus Psyllid and the African Citrus Psyllid, are established in New Zealand. Therefore, it is important to not only keep an eye out for the symptoms of greening, but also the vector insects. The Asian Citrus Psyllid is the most distinguishable with mottled fawn and brown body and wings, while the African Citrus Psyllid has a dark brown body with clear wings.

If citrus greening is detected on your trees, then early removal is your only option. The trees will no longer provide viable fruit and will simply act to spread the disease.



Asian Citrus Psyllid adult.
Source: wikipedia.org



Citrus greening
Source: www.nextnature.net

REQUIREMENTS UPDATES



The following ICPRs have been updated with changes:

- Russia and Eurasian Economic Union (EEU) - Wording amended in note for export of Apples to Russia under section 4.1 to correct an error.
- European Union (EU) - Country specific phytosanitary certificate requirements updated in section 2.4 to include 'wet signatures' on certificates for consignments to Italy.
- New Caledonia - Amended additional declarations for fresh Annonaceae (Custard Apple), *Annona cherimola* (Cherimoya), *Citrus* spp., *Litchi chinensis* (Litchi), *Mangifera indica* (Mango) and *Passiflora edulis* (Passionfruit) fruit to New Caledonia.
- Korea - *Citrus meyeri* has been added to the prohibitions list under section 2.1 and a note has been added to section 4.1.1 regarding the commodity specific requirements for *Citrus limon*. "*Citrus limon* is not a synonym for *Citrus meyeri*".

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ABOUT ZUCCHINI

Zucchini, or courgettes, are available all year around with the domestic production running from approximately October to May and imported from Australia during the winter months.

Zucchini is a very delicate vegetable with thin skin that can be damaged easily and can lose water rapidly.

They are chilling sensitive and if stored at below 5° Celsius, they can develop skin pitting.



Some tips for good quality zucchini

Colour	Glossy green
Firmness	Firm and snap well when bent
Temperature	6-10° C
Susceptible to scuffing	Handle it with care and cover finger nails
Sensitive to Chilling Injury	Do not store below 5° C
Most common defects	Scuffing Shrivel at blossom end Pitting Soft Grey mould

FOOD SAFETY & VERIFICATION

BLOCKCHAIN- WHAT'S ALL THE FUSS ABOUT?

If you have heard the word Bitcoin you have also come across the term Blockchain.

Blockchain is the technology at the heart of virtual currency like Bitcoin, but what is it and why is it gaining interest in the fresh produce industry at a global level?

Put simply, Blockchain is a distributed database able to hold records of digital data or events (blocks) in a secure way. Participants can access and add data to the Blockchain but they cannot change, over-write or delete records, making it tamper-proof.

Blockchain has found interest in a wide variety of industries, because it can potentially provide a transparent and secure system for information transactions and storage.

Traceability is one of the potential applications the fresh produce industry could benefit from the introduction and use of Blockchain technology.

In the future, consumers could have added trust in what they eat because they are able to scan a product QR

code and obtain real time, accurate information on where and when the product was grown, how it was distributed, and whether it was in a sustainable and ethical way.

Blockchain will significantly increase the speed of product tracebacks and recalls, thus reducing the cost and improving the confidence of information, should a food borne illness outbreak occur. This was seen in the Walmart pilot, where the time to trace sliced mangoes back to the grower was reduced from 6 days to 2.2 seconds.

Internationally, other retailers and food companies like Kroger, Unilever, Dole Foods and Driscoll's are partnering with IBM to test Blockchain in different areas that support food Traceability.

Although the technology is still under testing, its adoption in the food and fresh produce industry will not be too far away.



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FOOD SAFETY & VERIFICATION

FOOD DEFENCE PLANS

An increased interest in Food Defence Plans is seen from non-conformances reported during external audits.

Food Defence is defined as the process to ensure the security of food and drink from all forms of intentional malicious attack including ideologically motivated attack leading to contamination.

Some examples are the New Zealand 1080 event in 2015, pesticides in frozen product in Japan in 2013, organic fruit and vegetables cultivated by using pesticides in Italy or the more recent eggs event in New Zealand where caged eggs were sold as free range.

As a food or fresh produce business you might need to consider the following when developing your Food Defence Plan:

1. Outside Security Measures (door locks, monitoring loading/unloading).
2. Inside Security Measures (signs, observations, restricted access).
3. Personal Security Measures (check references, use visitor log).
4. Incident Response Security Measures (emergency plan).



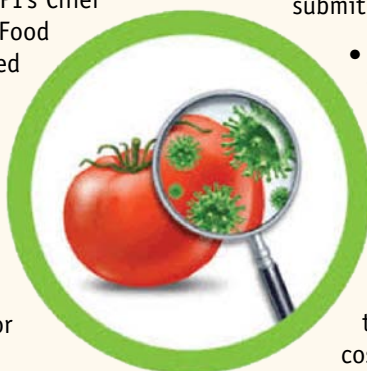
HORTICULTURE SECTOR SECTION 40 APPLICATIONS

In July, MPI sought feedback with regard to the upcoming deadline for existing businesses in the horticulture sector registering to operate under the Food Act 2014.

Section 40 of the Food Act 2014 allows MPI's Chief Executive to approve a template or model Food Control Plan (FCP) which has been developed outside of MPI.

Three food safety schemes have been submitted for approval as FCP templates:

- New Zealand Good Agricultural Practice (NZGAP).
- Global GAP.
- The British Retail Consortium (BRC) for horticultural operators.



This allows food businesses or industry groups to:

- Develop their own FCPs and have them approved so that each business using the plan does not need to submit its own plan for individual evaluation.
- Make adjustments to the MPI templates to include multi-site or multi-business specific procedures or practices, or to reflect common language/terminology used in the business and have those changes.

IF these three schemes are recognised by MPI, growers are not required to register to National Programmes (NP) thus saving cost and time.

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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:

www.agrichain-centre.com/training-courses-book-online

OR EMAIL OUR TEAM: info@agrichain-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.agrichain-centre.com/biosecurity/

BIOSECURITY EXPERTISE



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