



Support to the Mauritian agro-business for HACCP and Global Gap Standards Certification

Enterprise Mauritius is supporting exporters to adhere to international standards. In line with this objective, assistance is being provided to food and drink manufacturers and fresh produce growers in attaining readiness to implement **HACCP and Global Gap Standards** in their respective operations. 18 operators have been selected for this project including 13 enterprises in food manufacturing and 5 enterprises in fresh produce production such as pineapple, lychees and cut flower. It is a project funded by **European Union Commission (Mauritius)** and implemented by **Enterprise Mauritius** with technical assistance from **BKP Development Research & Consulting Consortium** and **Agriconsulting Europe S.A.(AESAs), Belgium.**

The phase 1 of the project, Gap Analysis for 18 entities have been successfully completed with recommendations in implementing and sustaining food safety.

This project is also aiming at unlocking doors for manufacturers and producers in exporting to the European Union (EU) Markets. The beneficiaries will capitalise on these standards to attain the required quality label. Having quality norms will enable local producers to gain competitive edge.

The issue of lack of commitment to sustain good hygiene and good management practice during day to day operation will also be addressed. In regards to **Global Gap Standards**, there is a



huge deficiency on the awareness about this standard in Mauritius. Presently, only 4 fresh produce exporters are Global Gap certified. This can be the result of the lack of local expertise to support standards implementation and operation. Local consultancy services are not available and getting international expertise is not within the reach of growers.

To address the issue of lack of awareness in Global Gap and in building capacity for local expertise, Mrs. Ruth Nyagah, **the Global Gap expert** has already conducted a general training on *“Global Gap Standards Version 5.1 - Integrated Farm Assurance Training”* with fresh produce growers, fresh university graduates and institutional representatives. A lychee harvest programme was also conducted to raise awareness among six lychee growers on good hygiene practice and food safety. In depth coaching will be done in standards record keeping, traceability, and documentation in the next phase.

Early next year, Dr. Antoine Nguz, **The HACCP expert** will be conducting HACCP training, emphasizing on good hygiene and management practice. Coaching will also be conducted for

companies which are ready for HACCP implementation.

The Ministry of Agro Industry and Food Security, The Ministry of Foreign Affairs, Regional Integration and International Trade – the International Trade Division, the Ministry of Industry, Commerce and Consumer Protection, Food and Agricultural Research and Extension Institute (FAREI), Small Farmers Welfare Fund, SMEDA, Mauritius Standard Bureau and University of Mauritius – The Faculty of Agriculture are collaborating on this project.

