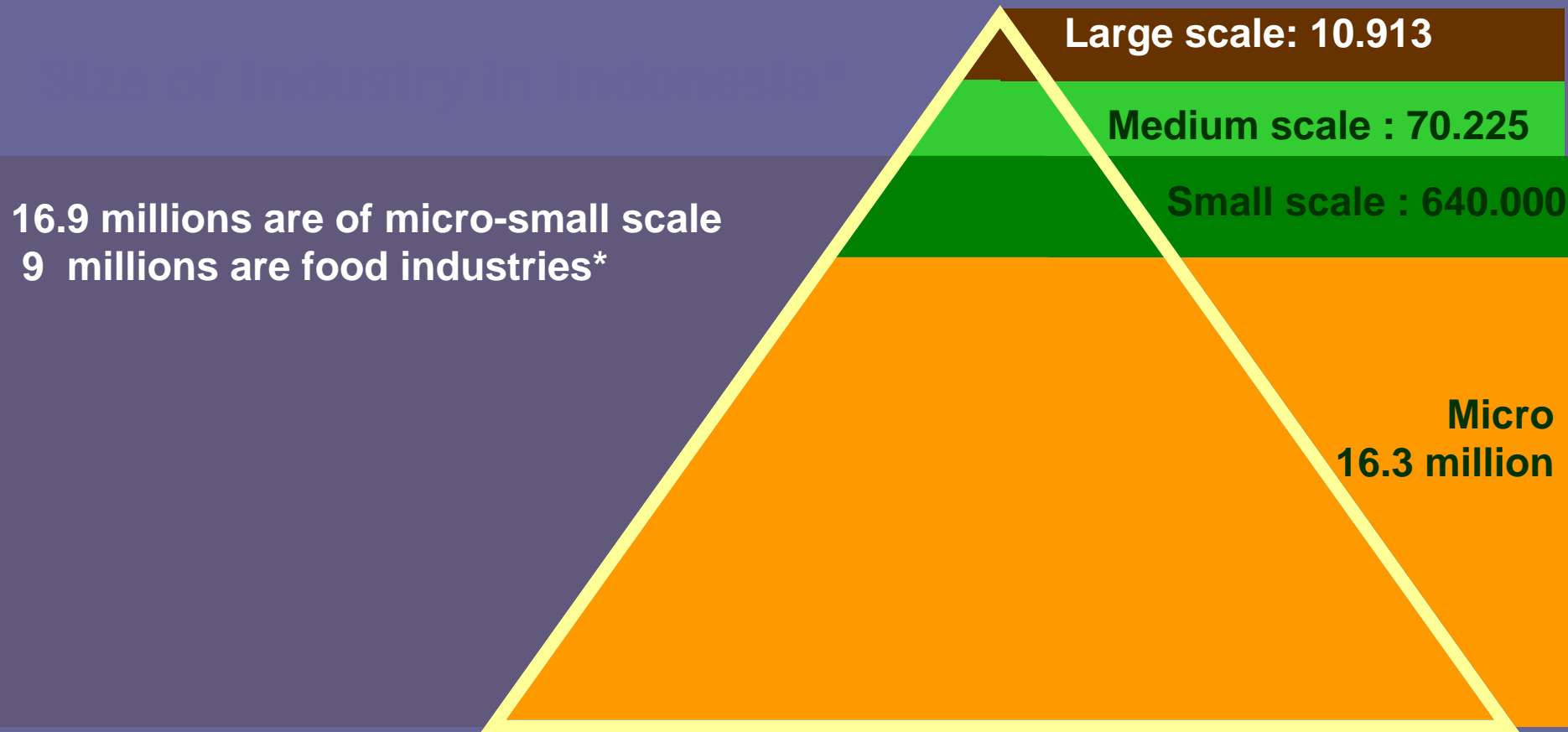


Best Practices of
Indonesian Food Industry:
Academic Perspective
Prof. M. Aman Wirakartakusumah

Food Industries in Indonesia



*54% is food industry (National Statistics Bureau)

Food Industries in Indonesia

- Market:
 - Local/National
 - **International:** major driving force for food safety improvement

International Food Trade

- Already 40% of all trade in agriculture, fisheries & forestry occurs between developing & developed countries.
- More than 20% of all US imports are food products (more than 8 million shipments a year).



International Food Trade

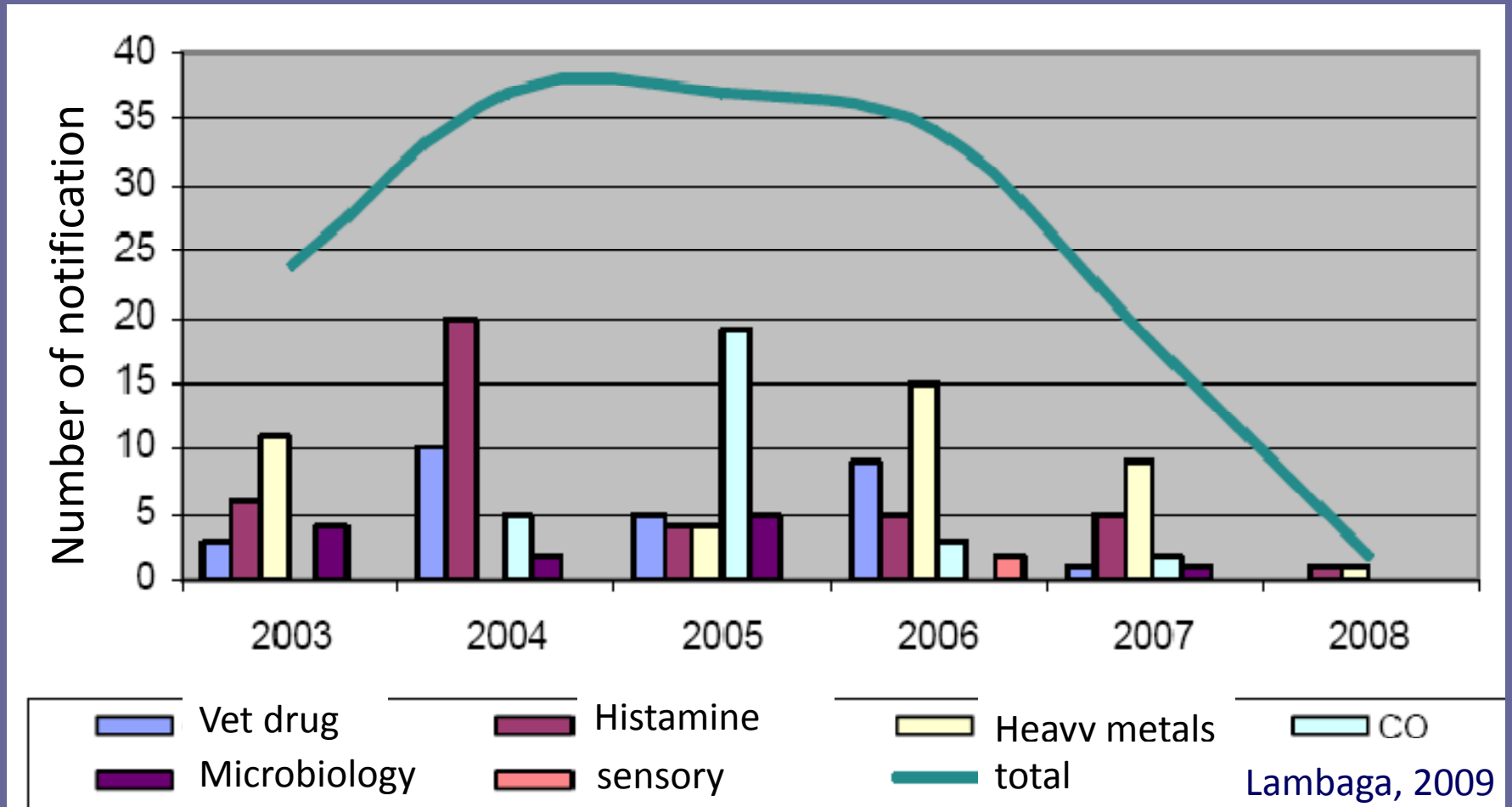


- International food trade is growing, as consumers take advantage of lower prices and greater seasonal availability of some foods abroad.
- *Agreement on the Application of Sanitary and Phytosanitary Measures*
 - *Sanitary measures* → human and animal health
 - *Phytosanitary measures* → plant protection
- While often legitimately employed to protect public health (SPS)
 - measures can potentially be seen as barriers to trade

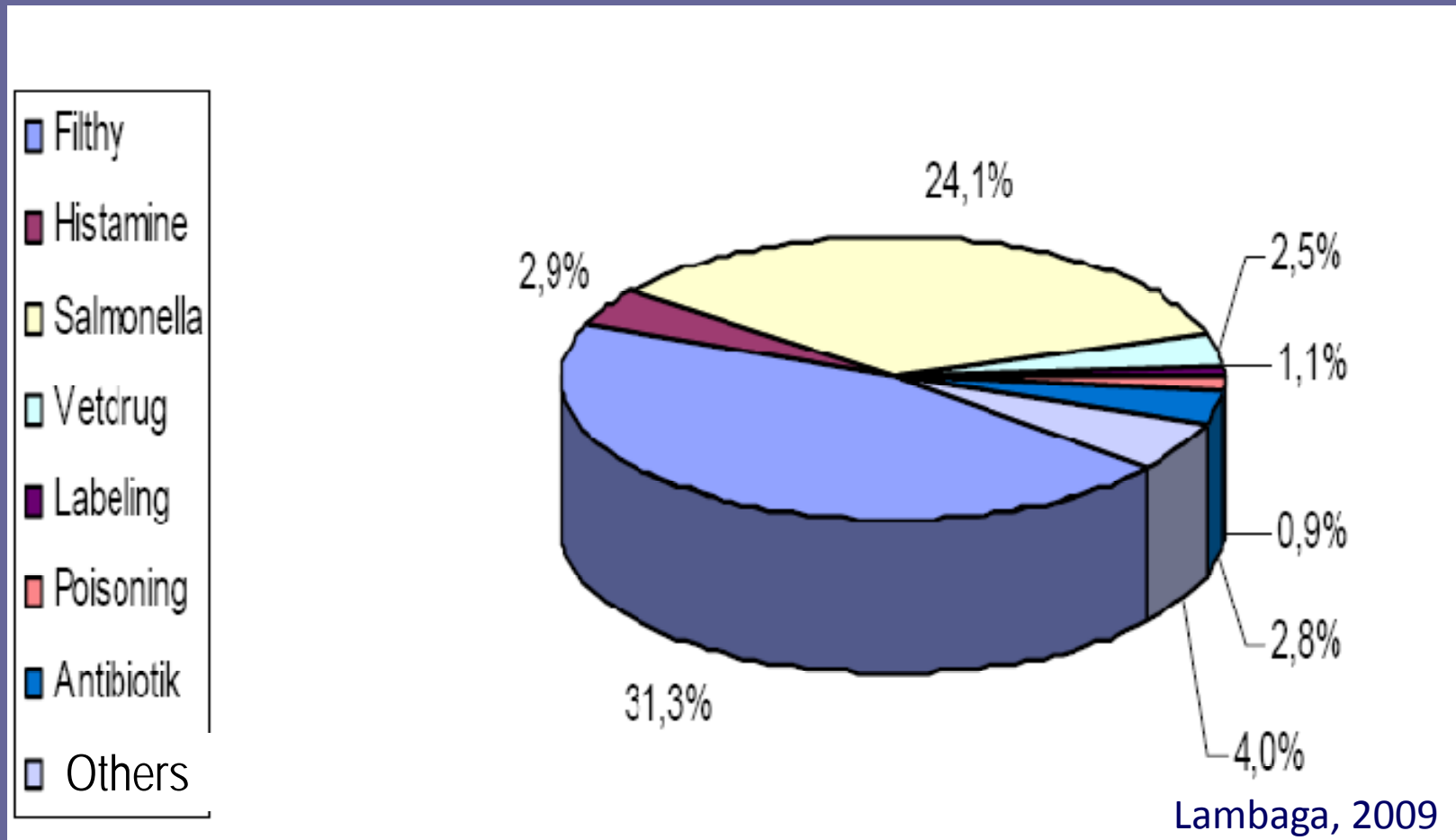
Indonesian shrimp exports

- The peak of the value of this sector was in 2001, which was the golden year of shrimp exports
- Since September 2001, the EU has required virus-free and antibiotic-free shrimp imports, obliging all imported shrimp to be free of chloramphenicol.
- The EU has refused entry of Indonesian shrimp and other seafood products based on health and sanitary reasons.
- Contribute to the decrease of export value from Indonesia to EU by 2.6% in 2002 and 15.8% in 2003

EU: Number of notification by RASFF



USA: Reasons for automatic detention of Indonesian seafood



Asia: Recall of Indonesian Instant Noodle in Taiwan



- Reason for recall: Paraben (Methyl P-Hydroxybenzoate) in sweet soy sauce of the instant noodle
- JECFA: Group ADI: 0-1000 mg/kg body weight
- NADFC Indonesia: maximum limit is 250 mg/kg of product
- Taiwan: 0 mg/kg of product (does not allow)

Best Practices : MoniQA

- MoniQA: Monitoring and Quality Assurance in the Food Supply Chain
- Funded by EU
- Members: all over the world
- To help food manufacturers, retail outlets and regulatory bodies to cope with the challenges posed by a globalised food economy.
- MoniQA is establishing common methods and standards in food analysis
- Example: shelf life training for food industries and food authorities of member countries



Best Practices : The ASEAN Food Safety Standards Harmonization Working Group

Example: status of Preservatives in National Food Safety Standards in ASEAN*

	GSFA	FSANZ	BR	CB	ID	LA	MM	MY	PH	SG	TH	VN
Benzoate	SF	SF	SF		SF			SF	SF	SF	SF	SF
Sorbates	SF	GMP	SF		SF			SF	SF	SF	SF	SF
Erythorbate	SF	GMP	N		Rev			N	GMP	GMP	SF	SF
Sulphite	SF	SF	SF		SF			SF	GMP	SF	SF	SF
Propionates	SF	SF	SF		SF			SF	SF	SF	SF	SF
SO2	SF	SF	SF		SF			SF	SF	SF	SF	SF
Di-methyl dicarbonate	SF	SF	SF		Rev			SF	SF	SF	?	SF
Nitrates	SF	SF	SF		SF			SF	SF	SF	SF	SF
Nitrites	SF	SF	SF		SF			SF	SF	SF	SF	N
Nisin	SF	SF	SF		Rev			N	SF	SF	SF	SF
Orthophosphoric acid	SF	SF	SF		Rev			N	SF	GMP	SF	SF
Calcium formate*	SF	GMP			Rev			N	SF	N	N	SF
Lysozyme	SF	GMP			Rev			N	SF	SF	SF	SF

* = Formic acid (GSFA)

BR = Brunei

MY = Malaysia

SF = Permitted in specific food only

CB = Cambodia

PH = Philippines

GMP = Good Manufacturing Practices

ID = Indonesia

SG = Singapore

Rev = Being reviewed

LA = Lao PDR

TH = Thailand

N = Not permitted

MM = Myanmar

VN = Vietnam

? = Need clarification

GSFA (Codex Standards)

*ASEAN Food Safety Harmonization Workshop, 2004 FSANZ (Food Standards Australia New Zealand)

Best Practices: Compliance to international/importer standards

- FDA regulations, e.g. 21 CFR 108, 113, 114
- Application of SPS measures
- Application of ISO in seafood industries
- Application of GMP, SSOP, and HACCP
- Food ingredients limit

Best Practices: Capacity building



Training for farmer, packaging producer, food processor, and regulator:

- Thermal processing of Foods
- Hazard Analysis Critical Control Point (HACCP)
- Food Sanitation and Hygiene
- Good Manufacturing Practices (GMP)
- Food Packaging and Labeling
- Shelf Life Evaluation of Food



Best Practices



- Integrated sardine cannery with fish oil and feed industry
- Linkages of seafood industry with local fisherman and research institutions
- Linkage between Indonesian cannery and research center for thermal process validation
- Joint research between food industry and university/research center

Challenges

- Development of national and international food regulation which both effectively protect the consumer and promote the development of food industry
- Harmonization of food regulations
- Promote preventive actions early from the production site

Thank you

