Best Practices of Indonesian Food Industry: Academic Perspective
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Food Industries in Indonesia

16.9 millions are of micro-small scale
9 millions are food industries*

*54% is food industry (National Statistics Bureau)
Food Industries in Indonesia

• Market:
  – Local/National
  – **International**: major driving force for food safety improvement
• 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 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.

Hariyadi, 2010
USA: Reasons for automatic detention of Indonesian seafood

Lambaga, 2009
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
### Example: status of Preservatives in National Food Safety Standards in ASEAN*

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* = Formic acid (GSFA)
SF = Permitted in specific food only
GMP = Good Manufacturing Practices
Rev = Being reviewed
N = Not permitted
? = Need clarification

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*ASEAN Food Safety Harmonization Workshop, 2004

GSFA (Codex Standards)
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
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