

agriculture

Department: Agriculture REPUBLIC OF SOUTH AFRICA

Directorate Food Safety and Quality Assurance, Private Bag X258, Pretoria 0001 30 Hamilton Street, Pretoria

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Mr P.G. Louw The Managing Director Grain Silo Industry (Pty Ltd) P.O. Box 74355 LYNNWOOD RIDGE 0040

21 August 2006

Dear Mr Louw

STANDARDS REGARDING FOOD HYGIENE AND FOOD SAFETY OF REGULATED AGRICULTURAL FOOD PRODUCTS OF PLANT ORIGIN INTENDED FOR EXPORT

Attached for your attention find the final agreement between the Department and the industry on the implementation of the "Standards regarding food hygiene and food safety of regulated agricultural food products of plant origin intended for export" in the grain and oilseeds industry (excluding groundnuts), as approved by the Executive Officer: Agricultural Product Standards.

The agreement will be reviewed in a year from now and the Department is going to require the industry to submit a report on what progress has been made to address food safety and hygiene issues on farm level as part of the review process.

Yours sincerely

DEPUTY DIRECTOR:

AGRICULTURAL PRODUCT QUALITY ASSURANCE
DIRECTORATE FOOD SAFETY AND QUALITY ASSURANCE



STANDARDS REGARDING FOOD HYGIENE AND FOOD SAFETY OF REGULATED AGRICULTURAL FOOD PRODUCTS OF PLANT ORIGIN INTENDED FOR EXPORT (GOVERNMENT NOTICE NO. 707 OF 13 MAY 2005)

The standards regarding food hygiene and food safety of regulated food products of plant origin intended for export, exclude primary producers of grains from registering. Oilseeds, excluding groundnuts, will be handled within a similar dispensation. Food business operators (silos and all other participants leading up to export) shall be registered with the executive officer.

This protocol is subject to the following:

1. The existing Standards and Requirements Regarding Control of the Export of the different grains shall apply.

2. The exporter shall apply for an export certificate at the Assignee of the Department of Agriculture i.e. the Perishable Products Export Control Board (PPECB).

3. The PPECB and/or the executive officer shall draw representative samples from every export consignment loaded from each silo.

4. To ensure scientifically valid sampling and testing, one 10 kilograms mycotoxin sample and one 500 grams chemical residue sample will be obtained as per the sampling method prescribed in the standards and requirements regarding control of the export of grains.

5. These samples will be sent to recognized laboratories to be completely homogenized and tested. A recognized laboratory is defined as an ISO 17025 accredited mycotoxin/pesticide residue laboratory and/or the laboratory of the executive officer.

6. The mycotoxin testing will include as a minimum requirement, at least an analysis for aflatoxin B1 and aflatoxin B/G total. The chemical residue testing will include at least a multi-residue analysis of relevant registered pesticides.

7. The exporter may use the results of analyses as carried out by the laboratory to proof compliance with the prescribed provisions of Standards on Food Safety and Food hygiene requirements in terms of the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990).

8. The costs of obtaining samples, sample transport to the laboratory and laboratory analysis will be for the account of the exporter.

9. Food business operators (silos and all other participants leading up to export) shall be subjected to Food Safety and Hygiene auditing as specified in the Standards.

10. The above-mentioned protocol is subject to a periodic re-evaluation by the executive officer

EXECUTIVE OFFICER: