



ACA

A F R I C A N  
C A S H E W  
A L L I A N C E



**A DECADE OF TRANSFORMATION**

ACA World Cashew Festival & Expo 2016



**Bissau, Guinea-Bissau**

*September 19-22, 2016*

**FOOD SAFETY AND HACCP**

Dorcas D. Amoh, 21<sup>st</sup> September, 2016



# FOOD SAFETY AND CASHEWS

The liberalization of global trade, and the fact that consumers are demanding food to be not only economical; but also healthy, tasty, and safe are changing the so far quantity-oriented food processing into an international quality-oriented market, where commodities, production areas, production chains and brands compete with each other.

The competitiveness of food production will soon be more dependent on the reliability of the safety and the quality of the food and acceptability of the production procedures than on quantity and price.



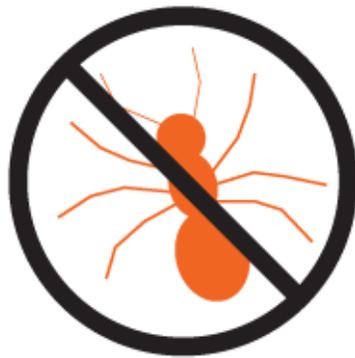
# ACA SEAL

- Realizing the increasing importance of food safety, and the need to source some cashew kernels in Africa due to increasing production and processing capacity; some international buyers such as Intersnack and Kraft foods came together to conceptualize the ACA Seal.
- With the help of Former Planters Quality VP Jim Giles 14 quality procedures on key quality issues were developed in 2012.





# BUYERS' CONCERNS



**Infestation**



**Foreign material**



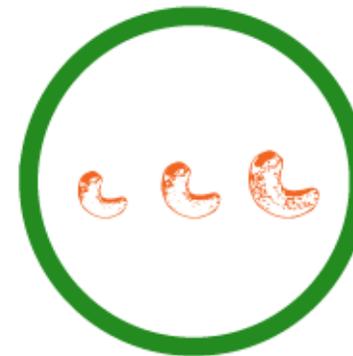
**Blocking/clumping**



**Taste acceptable**



**Food safe**



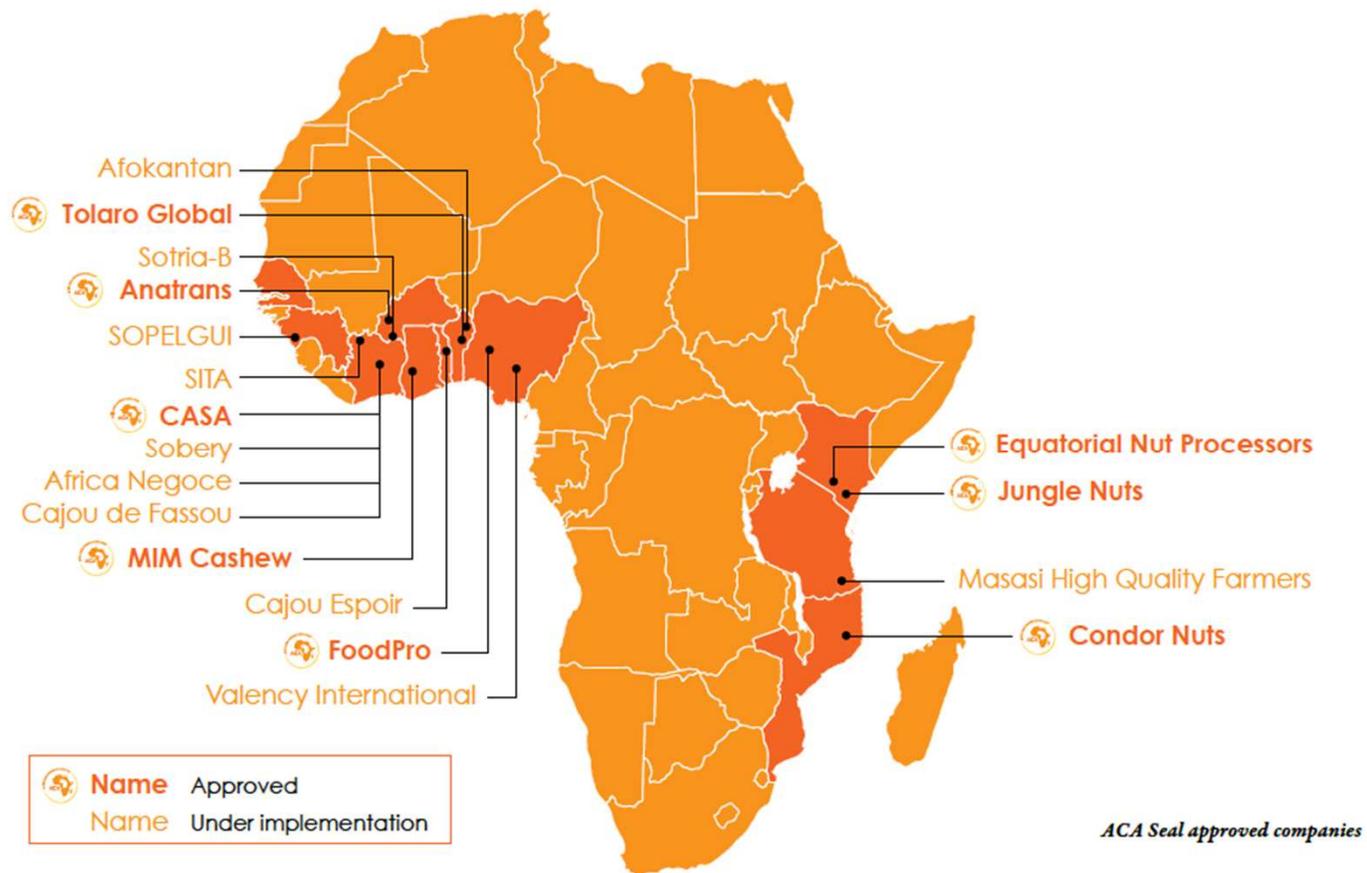
**Graded correctly**



- The ACA Seal standard has two components i.e. Food Safety & Quality and Social Responsibility.
- Tolaro Global was the first company to be Seal approved in 2013 and has undergone 2 re-approval audits till date.



# ACA SEAL APPROVED PROCESSORS





# ACA SEAL; NOW



## 6 Factories Seal Approved

- Condor Nuts
- Condor Cajou
- Food Pro
- Jungle Nuts
- Anatrans
- ENP

## 4 Factories Reapproved

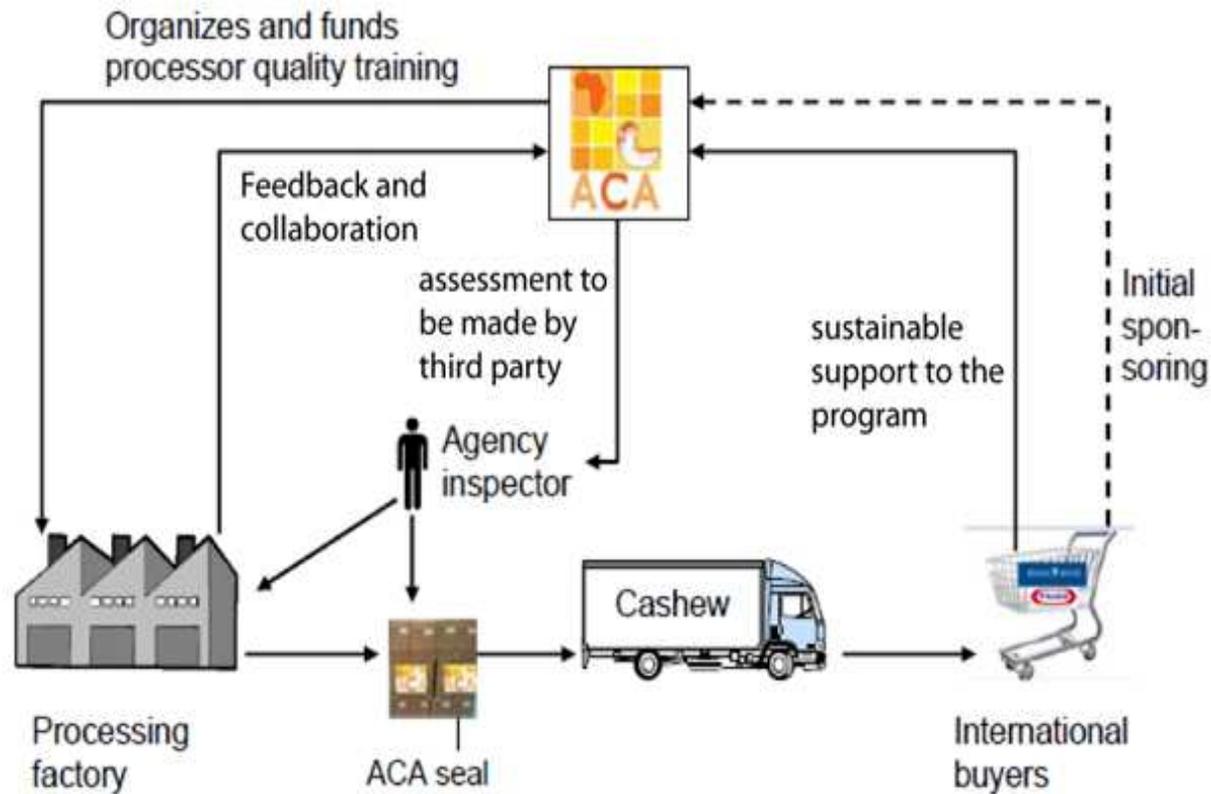
- Tolaro Global
- Mim
- CASA
- Cajou Espoir

## 6 Factories under implementation

- Afokantan
- Cajou de Fassou
- Sobery
- Africa Negoce
- Sotria-B
- Valency International



# ACA SEAL INITIAL CONCEPT





# ACA SEAL CERTIFICATION PROCESS

## 1. SIGN UP NOW TO START THE PROCESS

Register to become an ACA member  
Send a formal request for ACA Seal Services  
Invoice sent by ACA  
Part payment/Agreement on payment Plan  
Formal Contract signed with ACA



## 2. FIRST VISIT

Initial pre-assessment and Gap Analysis conducted



## 3. SECOND VISIT

Trainings conducted based on Gap Analysis and pre-assessment results  
Action Plan developed with lead on Food Safety and Top Management  
Date set for Factory led Assessment/ Auditing



## 4. THIRD VISIT

Factory Grading  
Remedial Actions if grade is below pass mark  
Reassessment after remedial actions are carried out



## 5. CONGRATULATIONS YOU ARE SEAL APPROVED

Annual Renewal audits





# 14 PROCEDURES





# SOCIAL RESPONSIBILITY

- Facility must comply with social responsibility standards in all operations
- Global social compliance is met based on local law
- Globally defined standards include:
  - Child/prison labor
  - Abuse & harassment
  - Fair wages
  - Working conditions
  - Working hours
  - Freedom of association & right to collective bargaining
  - Health & safety



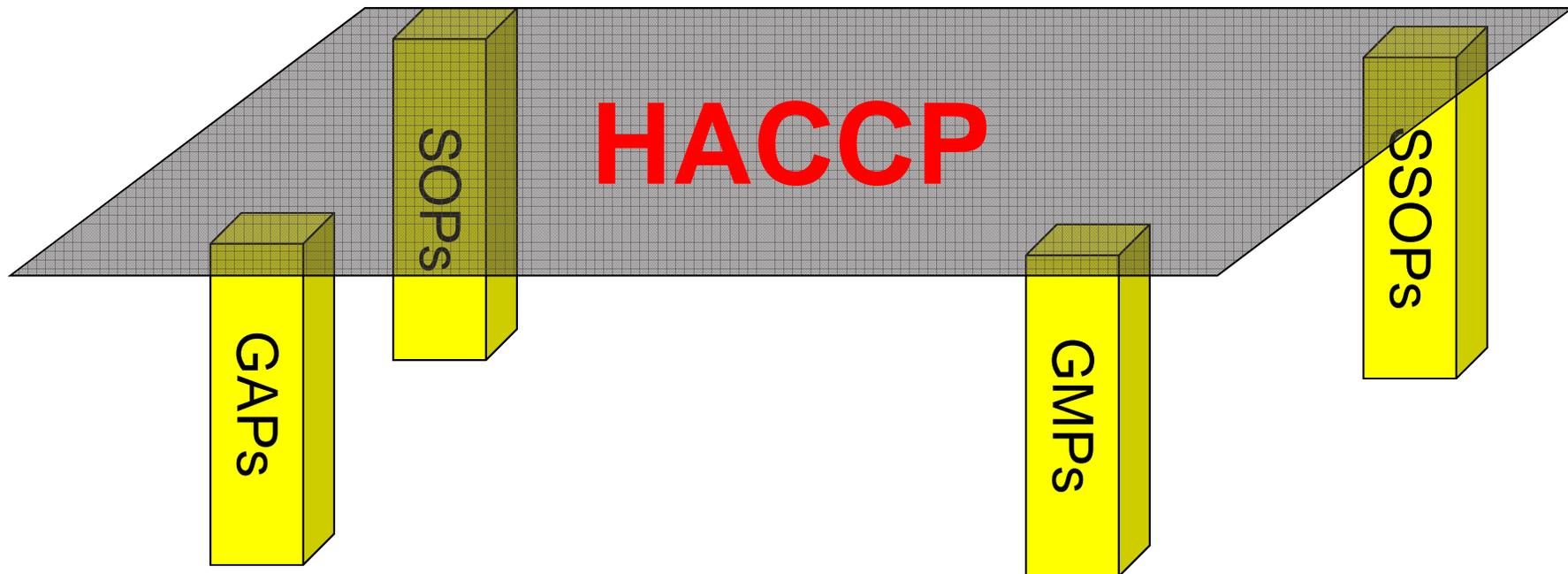
# HACCP IN THE ACA SEAL

## Hazard Analysis and Critical Control Points

- It is a system for food safety control
- It is preventive, not reactive
- It is a management tool to protect against biological, chemical and physical hazards in nuts
- It is not a zero-risk system
- It is designed to minimize, not eliminate, the risk of food safety hazards



# HACCP is not a “stand-alone” process!





# INITIAL STEPS TO HACCP

1. Assemble the HACCP team (Should be multi-disciplinary)
2. Describe the food product and its distribution
3. Describe the intended use and consumers of this product
4. Develop a flow diagram for this product's processing operation
5. Verify the flow diagram "on the ground"



# 7 PRINCIPLES OF HACCP

1. Conduct Hazards Analysis
2. Determine the Critical Control Points
3. Establish Critical Limits
4. Establish Monitoring System
5. Establish Corrective Action
6. Establish Verification Procedures
7. Establish Record Keeping and Documentation



# USFSMA

- FSMA was signed into law by President Obama on January 4, 2011 to better protect public health by helping to ensure the safety and security of the food supply. FSMA embraces preventing food safety problems as the foundation of a modern food safety system.



# Seven Major Rules

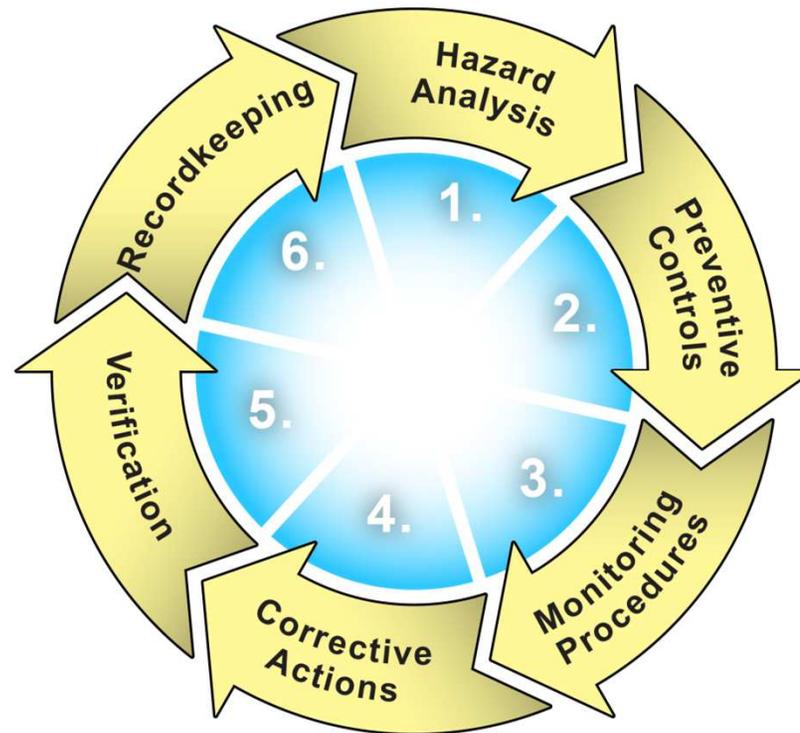
- **Preventive Controls for Human Food**
- Preventive Controls for Animal Feed
- Third-Party Lab Accreditation
- Produce Safety Standards
- **Foreign Supplier Verification Program**
- Sanitary Transportation of Human and Animal Food
- Intentional Adulteration
- Also, several guidance documents – possibly 40+





# PREVENTIVE CONTROLS RULE

HACCP





# FOREIGN SUPPLIER VERIFICATION PROGRAM

- The rule will require food importers to establish, apply, and maintain an FSVP.
- This section of FSMA places the responsibility for safety of the food products squarely on the shoulders of the importers who are introducing food products into the U.S.
- Furthermore, they will be held accountable for any food safety issues related to the imported food products and their suppliers.





- Food importers will have to demonstrate that they are importing such products from approved foreign suppliers.
- In order to meet this requirement, importers will have to develop, apply, and maintain a risk assessment of the imported food product and foreign supplier, verification activities, investigations and corrective actions, periodic assessment of FSVP, importer identification, and recordkeeping for each imported product and foreign supplier.



## WHAT DOES IT MEAN FOR SEAL APPROVED PROCESSORS

- Before a food importer introduces food products subject to Section 301 of FSMA to the U.S., he will have to undertake a risk assessment of the food product, which consists of two parts.
- First, the importer will have to carry out a Hazard Analysis and Risk-Based Preventive Controls (HARPC) assessment of each food product to be imported into the United States.
- Second, the importer will have to evaluate the current status of his foreign supplier in regards to food safety, including evaluating the effectiveness of foreign suppliers' food safety procedures, processes and practices, compliance history with relevant FDA regulations (i.e., import alerts and warning letters), food safety performance history, and other factors related to food safety (i.e., storage and transportation)





# FUTURE OF ACA SEAL

- Although the ACA Seal has been in existence for only 4 years its impact has been high with most international kernel buyers insisting on this certification before purchasing.
- Most processors have appreciated the unique certification process which includes Pre-assessment and trainings tailored to the needs of the factory before a date is set for the certification audit.





# CHALLENGES

- Economic

Recommendations that have been given to processors that include improvements to layout, hygienic hand wash stations, PPEs that come at a cost have proved difficult when it comes to implementation due to economic challenges. The persistent issue of raw nut availability and high price have also negatively affected turnover.



- Qualified Food Safety Professionals

Lack of qualified food safety personnel who are willing to work in the sometimes remote areas where these factories are located.

High turnover of staff at these facilities have been recorded thereby rendering trainings ineffective/redundant. Also in the factories where these professionals exist, they have not been given the authority to effect changes that will improve the food safety management system.





- Perception of Food Safety and Quality Assurance

Food safety has always been viewed as a cost of doing business instead of as an integral part. Although the view is gradually changing it has been a major hindrance to why so few processing factories subscribing and actually getting approved for ACA Seal



# THE WAY FORWARD

- All 14 procedures will be reviewed to reflect current changes e.g. Inclusion of allergens as hazards in the HACCP procedure.
- Environmental procedures such as waste management and pollution control are to be added. Integral part of the AfDB project which is yet to be implemented in East and West Africa



# ACA SEAL FOR FARMERS

- Introduction of Seal for farmers that will ensure the quality and safety of all raw cashew nuts produced in Africa.
- This will ensure that African processors as well as international processors who source nuts from Africa will be assured of a quality product.
- Issues to be addressed under the Seal for farmers are



# ACA SEAL FOR FARMERS Contd

Issues to be addressed under the Seal for farmers are:

- Good Agricultural Practices
- Pest Control
- Post Harvest Practices
- Sustainable Farming

A consultant will be hired to develop the standard.



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**THANK YOU!**

