



ACA

AFRICAN
CASHEW
ALLIANCE



MIM
CASHEW



A DECADE OF TRANSFORMATION

ACA World Cashew Festival & Expo 2016



Bissau, Guinea-Bissau

September 19-22, 2016

**Food Safety &
International Standards**

Lars Wallevik, Mim Cashew, September 20th, 2016



Food Safety & International Standards

- The cashew processing industry in Africa is still in its infancy, and therefore there is caution when buying due to food safety and international standards
- African companies must strive for quality early and as soon as possible to create a quality reputation
- Focus on quality to counter any scepticism



FSMA impact on Africa

- Smaller scale factories may have challenges
- Export ready companies likely need more than 2 export containers a month to be viable
- Certification requirements need scale to be viable



Certifications

- **ACA seal**
 - A good way for factories and companies to get an internationally recognized certification
- **HAACP**
 - Next level certification after ACA seal for new factories





Certified Organic

- Organic certification
 - Commercial benefit to farmer and factory
 - The other certifications are like minimum standards - this is quality and environmentally based
 - Not a food safety standard, but a land and factory stewardship certification
 - My personal recommendation for the way forward – most respectful and beneficial to all