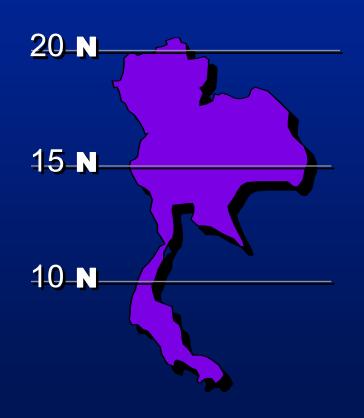
Farmers' Production Challenges to Meet Export Markets Expectations

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Director, Horticulture Research Institute

- Background Information
- Potential in production
- Constraints
- Challenges to meet export
- Conclusion

Background Information

Thailand Southeast Asia



Average temperature

* day : 30 °C

* night : 20 °C

Annual rainfall

900 - 4000 mm

National Cultivation Area

- Total national area :
- Agricultural area :

Fruit & industrial crops

Vegetables & ornamental

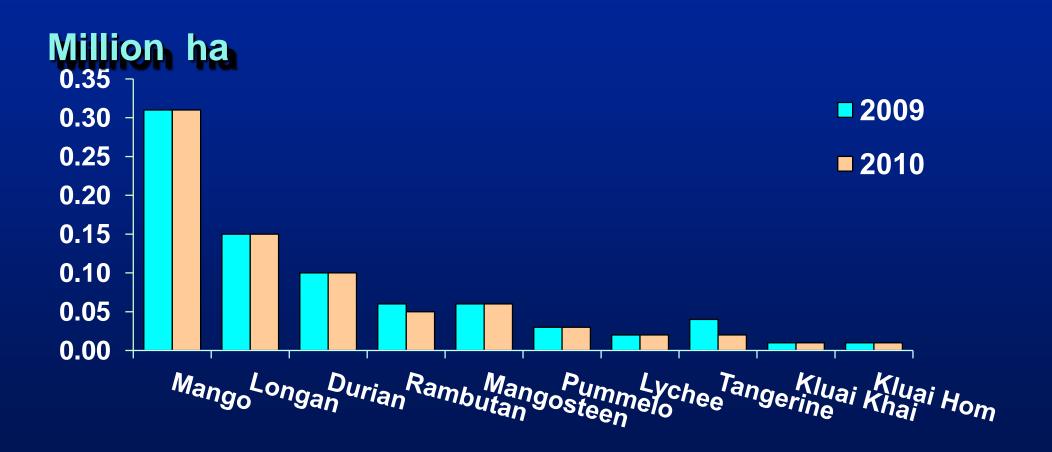
51 m.ha

21 m.ha

4.4 m.ha

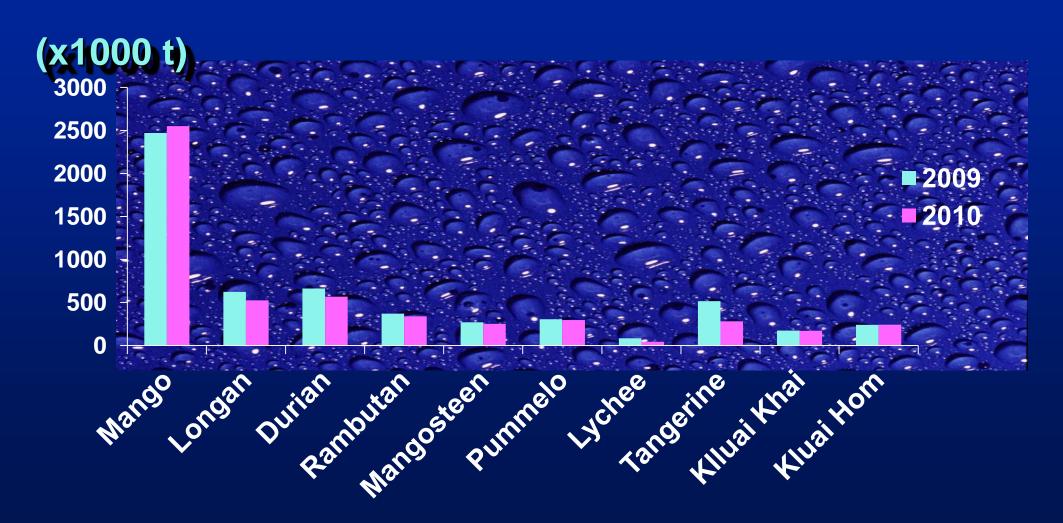
0.19 m.ha

Cultivated area of fruit crops (2009-2010)



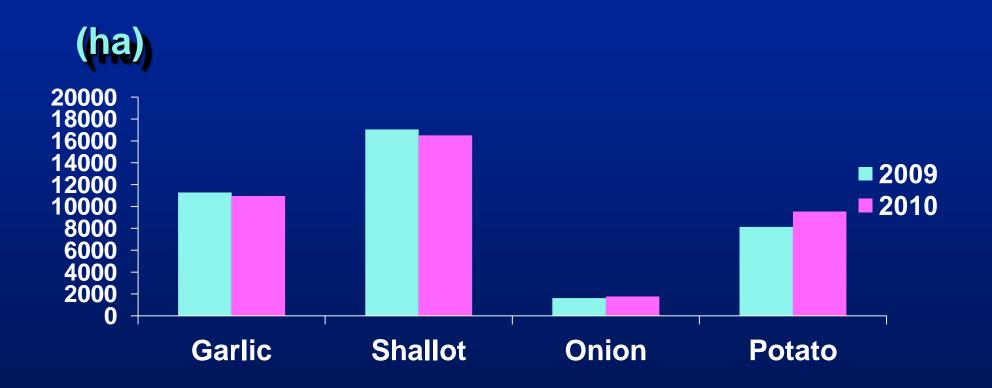
Source: Office of Agricultural Economic, 2010

Major fruit production (2009-2010)

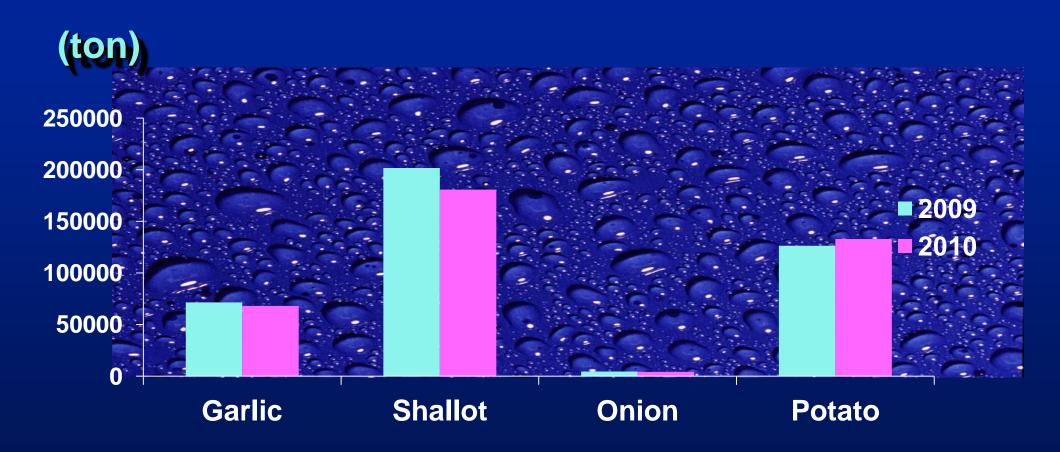


Source: Office of Agricultural Economic, 2010

Cultivated area of vegetables (2009-2010)



Major vegetables production (2009-2010)



Source: Office of Agricultural Economic, 2010

Export and potential fruits & vegetables



Export crops

Mango, Longan, Durian, Lychee, Mangosteen.

Potential crops

Pumello, Papaya, Rose apple, Banana.



Export crops

Chili, Okra, Asparagus

Potential crops

Ginger, Sweet potato

Top ten of principal agriculture export (2010)

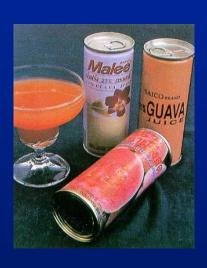
Rubber & products	(1st)	: 8,367	m. \$US
Rice & products	(3rd)	: 3,323	m. \$US
Fruits & products	(6th)	: 1,468	m. \$US
Sugar & products	(8th)	: 1,160	m. \$US
Cassava & products	(9th)	: 1,143	m. \$US
Veg. & products	(12th)	: 686	m. \$US

Great varieties of canned fruit and juice















Potentials in Production

- Diverse source of genetics
- Climates suitable for various
 tropical and sub-tropical
 crops
 - Farmers of good skills
 New technologies allow all
 year round production in
 specific crops





334 tropical fruit sp. found in Thailand



Several promising lines bred regularly

Constraints

Production problems

- Small-scale orchards
- High cost of fertiliser
 & chemicals
- Relatively low farm-gate prices







Marketing problems



Quality of produce Irregular supply in some crops

- Post harvest handlingTransportation cost

Challenges:

- Implementation of national food safety program
- Strengthening in controlling quality standards
- Nutritional traits for better produce

Implementation of national food safety program

National policies

(In 2003, Thailand defined itself as the World's Kitchen and addressed the food safety year)

- Support in R & D program
- Revised attention to GMOs utilisation
- Extend implementation to farmer's co-operative groups

Food Safety Strategies in 2004

- Controlling quality of agricultural input
 & raw materials
- Encouragement GAP certification
- Certification of GMP & HACCP certified factories, packing houses, SO₂, fumigated plants, methyl bromide fumigated plants
- Controlling quality of export produces
 & products

Changes in R&D strategies

- Year 1960– 2000 increasing yield / productivity
- Year 2000 2007
 minimizing chemical residue
- Year 2007 onwards increasing nutritional / health

Strengthening in controlling quality standards

- Importers require safe products that can be traced back
- Certificates of chemical residue
- Certificate of Good Practice
- Certificate of GMP & HACCP

MOAC encourages growers to comply with GAP guidelines in FFV production

(enforced by DOA)

- (2003) 12 kinds of fruit and vegetables to 7 countries are recommended to produce under GAP procedures
- (2004 2008) 29 kinds of fruit and vegetables are produced under GAP and GMP procedures
- (2008-2009) 19 kinds of herbs are produced under GAP procedures

- Inspection and certification of GAP farms
- Over 120,000 farms

 Inspection and certification of organic farms

Over 2,000 farms

- Inspection and certification of GMP packing houses
- Over 700 plants







Quality control



- One of the governmental policies emphasized on quality control of products before being exported.
- Inspection and analysis carried out under the 'Office of Export Control and Inspection System for Food and Agricultural Products'

Different analysis for quality certification

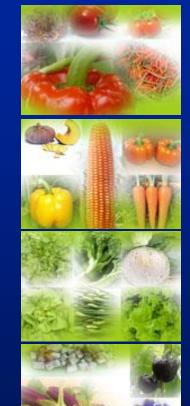


- Sanitary Certificate
- Mycotoxin Certificate
- Analysis certificate
- Microbiology Certificate
- Mercury Certificate
- Health Certificate
- Cooking Certificate
- Filth Certificate
- Endorsement Certificate

Nutritional traits for better produce

- Breeding program in order to obtain lines with rich in nutrition and vitamin increasingly needed
- Attention also paid on crops that provides different pigments eg. Encouraging

Various phyto-pigments found in crops of 5 different colors



lycopene, anthocyanin

carotenoid, beta -carotene, Vit. A and C

zeaxanthine, thiocyanate, flavonoids

anthocyanin

anthoxanthin, allicin

Conclusions

In order to meet export markets expectations, attention should be paid on

- National plan for Implementation of food safety program
- Strengthening in efficient controlling quality standards required (CODEX, ASEAN)
- R & D programs focusing on nutritional traits for better produce

