United Nations Economic Commission for Europe (UNECE)  
Agriculture, Forestry and Fisheries Department (DAFF), South Africa  
Perishable Products Export Control Board (PPECB)

International Harmonization Workshop on  
Commercial Quality Standards for Fresh Fruit and Vegetables for  
Countries of Africa  
South Africa, 20 – 22 April 2010

Venue: Lord Charles Hotel, Somerset West Cape Town

Programme

- Promoting the use of the UNECE standards for fresh fruit and vegetables as international references
- Building capacity on horticulture fresh produce quality standards and systems in Africa
- Harmonizing the practical application and interpretation of UNECE standards in Africa
- Explaining how UNECE standards are interpreted in the export markets
- Encouraging participation in UNECE standards development

Monday, 19 April

9:00 - 17:00 Delegates arrival  
Preparatory meeting of the organizers and speakers (14:00 - 17:00)

18:00 Welcoming cocktail, registration and dinner

Tuesday, 20 April

07:15 Registration

OPENING SESSION

08:15 Opening of the workshop

Ms. Elaine Alexander, Chairperson of the PPECB Board

Ms. Ulrike Bickelmann, Chairperson of the UNECE Specialized Section on Standardization of Fresh Fruit and Vegetables

4/8/2010
09:00  Keynote address

*Ms. Tina Joemat-Petterson*, Minister of Agriculture, Forestry and Fisheries, South Africa

**Session 1. INTERNATIONAL STANDARDS AND COMPLIANCE**

Chaired by Mr. Ian Hewett and co-Chaired by Dr. Bothle Modisane

09:30  **The role of UNECE in developing standards for international trade**

*Mr. Serguei Malanitchev*, Chief, Agricultural Quality Standards Unit, UNECE

Focus on: how UNECE develops agricultural quality standards, links to other standards organizations, why should Africa adopt UNECE standards

09:50  **Implementation of international standards in South Africa**

*Mr. Alex Serumula*, Food Safety and Quality Assurance Directorate, Department of Agriculture, Forestry and Fisheries, South Africa

Focus on: how South Africa monitors, interprets and implements requirements of international standards to ensure compliance

10:15 - 10:45  Tea break

10:45  **Practical application of standards by PPECB**

*Mr. Dean Martin*, Executive, Statutory Operations, PPECB

Focus on: PPECB integrated model on implementation of quality, cold chain, foodsafety and phytosanitary requirements

11:10  **New EU regulation on marketing standards**

*Ms. Ulrike Bickelmann*, Head of Section, Bundesanstalt für Landwirtschaft und Ernährung, Germany

Focus on: EU legislation, how quality standards are enforced in EU countries, impact of the new EU regulation on developing countries trade

11:35  **Presentation of standards for the practical sessions**

Standards for citrus fruit and apples: Room 1 for Groups 1 and 2
Standards for table grapes and vegetables: Room 2 for Groups 3 and 4

13:00 - 14:00  Lunch

**Session 2. TECHNICAL SESSIONS**

14:00  Delegates move to breakaway rooms 1 to 4 as per schedule

**Room 1/Group 1 - Citrus fruit (oranges, lemons, grapefruit, easy peelers)**
Facilitators: Cyril Julius, Jurgens Bence and Dawie van Niekerk

**Room 2/Group 2 - Apples**
Facilitators: Mat Kersten and Evelyn Ferreira
Room 3/Group 3 - Table grapes  
Facilitators: Ian Hewett and Francois Smit

Room 4/Group 4 - Vegetables (sweet peppers, onions)  
Facilitators: Ulrike Bickelmann and Leon Barnard

15:00  
Room 1/Group 4 - Citrus fruit (oranges, lemons, grapefruit, easy peelers)  
Room 2/Group 1 - Apples  
Room 3/Group 2 - Table grapes  
Room 4/Group 3 - Vegetables (sweet peppers, onions)

16:00 - 16:30  
Tea break

Session 3.  
TRADE DYNAMICS AND DEVELOPMENTS WITHIN AFRICA

Chaired by Mr. Shawn Coetzee and co-Chaired by Dr. Stephen Mbithi

16:30  
Modern fresh produce marketing in Africa  
Mr. Patrick Maphalela, Joburg Market, South Africa  
Focus on: Development initiatives on fresh produce marketing and quality within the African continent

16:50  
Consumer requirements for quality products in Africa  
Senior Manager, Tygerbrands, Food distributor in Africa, South Africa  
Focus on: Retailer quality requirements and trade dynamics within the African continent, also procurement from local markets

17:10  
Farmers’ production challenges for export  
Mr. Mphangeli Mpukane, emerging farmer, South Africa  
Focus on: Overcoming the challenges to supply and meet requirements of export markets

17:30  
Close of day 1

Wednesday 21 April 2010

Session 4.  
INSPECTION SYSTEMS

Chaired by Ms. Ulrike Bickelmann and co-Chaired by Cyril Julius

08:30  
National quality inspection service in the United Kingdom  
Mr. Ian Hewett, Inspections Delivery Manager, Rural Payments Agency, United Kingdom  
Focus on: how DEFRA controls quality of imported produce by means of a risk-based system

08:55  
Quality problems detected by the inspection service of the Netherlands at the point of entry  
Mr. Mat Kersten, KCB, Netherlands
Focus on: how KCB controls quality of imported produce and most common quality defects found at the point of import (particularly for the products discussed at the workshop)

09:20  Presentation of standards for the practical sessions

Standards for citrus fruit and apples: Room 2 for Groups 3 and 4
Standards for table grapes and vegetables: Room 1 for Groups 1 and 2

10:45 - 11:15  Tea break

Session 5.  TECHNICAL SESSIONS

11:15  Delegates move to breakaway rooms 1 to 4 as per schedule

Room 1/Group 3 - Citrus fruit (oranges, lemons, grapefruit, easy peelers)
Room 2/Group 4 - Apples
Room 3/Group 1 - Table grapes
Room 4/Group 2 - Vegetables (sweet peppers, onions)

12:15  Delegates move to breakaway rooms 1 to 4 as per schedule

Room 1/Group 2 - Citrus fruit (oranges, lemons, grapefruit, easy peelers)
Room 2/Group 3 - Apples
Room 3/Group 4 - Table grapes
Room 4/Group 1 - Vegetables (sweet peppers, onions)

13:15 - 14:15  Lunch

Session 6.  PRODUCTION AND HANDLING OF FRESH PRODUCE TO MEET INTERNATIONAL REQUIREMENTS

Chaired by Mr. Robbie Robinson and co-Chaired by Mr. Mat Kertsen

14:15  Table grapes production, packing and exporting chain

*Mr. Gerhard de Kock*, Grape Alliance Marketing (Pty) Ltd, table grape producer/packer/exporter
Focus on: how produce are grown and packed to meet international standards and requirements on quality and food safety

14:40  Growing and packing citrus fruit to meet requirements of export markets

*Mr. Hans Le Grange*, Citrus Exporter, South Africa
Focus on: how citrus are grown, packed and treated to ensure compliance with quality, sanitary and phytosanitary requirements (IPPC)

15:05 - 15:30  Tea break

15:30  Kenya-GAP: Quality assurance in competitive export business

*Dr. Stephen Mbithi*, KEPHIS, Kenya

4/8/2010
Focus on: how Kenya-GAP was developed and implemented, its purpose and benefits
Focus on: legal and technical infrastructure to ensure compliance with and enforcement of international standards

15:55  **Wrap-up of key findings during technical sessions, conclusions of the workshop**  
Ms. Ulrike Bickelmann, UNECE and Mr. Shawn Coetzee, PPECB

16:30  Close of day 2

19:00  Dinner, Lord Charles Hotel

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**Note: Demonstration alleys during tea breaks**
FIELD VISIT

GROUP 1

07:30  Departure from Lord Charles Hotel

09:00  Arrival at the citrus packhouse, Paarl, Sandrivier, Jan le Roux
       Visit to orchards and packhouse, explanation of citrus packing process, final product
       packaging, cold treatment and degreening of produce

11:00  Departure from citrus packhouse

12:30  Lunch at restaurant De Doorns (Groups 1 and 2 meet)

14:00  Closure of the workshop, handing out certificates
       Mr. Luvuyo Mabombo, Chief Executive Officer, PPECB
       Ms. Ulrike Bickelmann, Chairperson of the UNECE Specialized Section on
       Standardization of Fresh Fruit and Vegetables
       Mr. Serguei Malanitchev, Chief, Agricultural Quality Standards Unit, UNECE

14:30  Departure from the restaurant

15:00  Arrival at the table grape farm, Boplaas, Anton Viljoen
       Visit to orchards and packhouse, explanation of the farm composition, orchard practices
       and packing process

17:00  Departure from the table grape farm

18:00  Arrival at Lord Charles Hotel
GROUP 2

07:30 Departure from Lord Charles Hotel

10:00 Arrival at the table grape farm, Boplaas, Anton Viljoen
Visit to orchards and packhouse, explanation of the farm composition, orchard practices and packing process

12:00 Departure from the table grape farm

12:30 Lunch at restaurant De Doorns (Groups 1 and 2 meet)

14:00 Closure of the workshop, handing out certificates
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14:30 Departure from the restaurant

15:30 Arrival at the citrus packhouse, Paarl, Sandrivier, Jan le Roux
Visit to orchards and packhouse, explanation of citrus packing process, final product packaging, cold treatment and degreening of produce

17:00 Departure from the citrus packhouse

18:00 Arrival at Lord Charles Hotel

Friday, 23 April

08:00 Delegates depart for flights