United Nations Economic Commission for Europe
Federal Agency on Technical Regulation and Metrology
(Rosstandart)
Union of Consumer Market Partners
Poultry Processing Research Institute

International workshop for the Customs Union countries
"Agricultural quality standards, food safety and traceability"

Moscow, Russian Federation, 24-26 March 2014
Venue: Rosstandart, Leninskii prospect, 9

Programme

Monday, 24 March

09:30 Registration

10:00 Opening of the workshop

Mr. Grigoriy El’kin, Head, Rosstandart

Mr. Ian Hewett, Rural Payments Agency, United Kingdom, Chair of the UNECE Working Party on Agricultural Quality Standards

Session 1. General
Chaired by Alexander Zazhigalkin, co-chaired by Ian Hewett

10:20 Development of standardization in the Russian Federation

Mr. Alexander Zazhigalkin, Deputy Head, Rosstandart
Topic: Technical regulations, use of standards, food safety, traceability

10:45 UNECE agricultural quality standards

Mr. Serguei Malanitchev, UNECE Economic Cooperation, Trade, and Land Management Division
Topic: How UNECE develops standards and explanatory material, who can participate, why they are important, who uses the standards

11:15 The use of agricultural quality standards in EU countries

Ms. Kristina Mattsson, Swedish Board of Agriculture
Topic: Legal and technical infrastructure for the implementation of standards, how businesses use them, how they are interpreted, how the quality inspection system is organized and works in EU countries

11:45 Quality inspection system in Germany
**Ms. Ulrike Bickelmann**, Federal Office for Agriculture and Food, Germany
Legal basis, objectives and functions of the inspection service; how it operates; how the inspection service protects the market from low-quality produce

12:15 Quality requirements and control by wholesalers and supermarkets in Germany
**Mr. Oliver Stolper**, Stolper Qualitätsberatung GmbH, Germany
Quality requirements for fruit and vegetables supplied to German supermarkets (conformity certificates, pesticide residues, packaging, labeling etc.). Quality control at supermarket warehouses, the use of quality standards. Handling of products from warehouse to consumer

12:45 Discussion

13:00 Lunch

14:00 Ensuring food quality, safety and traceability in supermarkets
**Ms. Polina Mourashkina**, Quality manager, HyperGlobus, Russia

14:30 Procedure for Electronic Application for Certificates from the Horticultural Marketing Inspectorate (PEACH system)
**Mr. Ian Hewett**, Rural Payments Agency, United Kingdom
How a web-based system facilitates the delivery of certificates for exporters of horticultural products to the United Kingdom

15:00 Sampling methods recommended by the OECD for application by inspection services
**Ms. Ulrike Bickelmann**, Federal Office for Agriculture and Food, Germany
Sampling methods recommended in the OECD guidelines for inspection of fresh fruit and vegetables

15:30 Coffee break

16:00 Objective tests to determine quality of fruits and vegetables: OECD Scheme
**Ms. Ulrike Bickelmann**, Federal Office for Agriculture and Food, Germany
Determination of: total soluble solids or sugar by refractometer; firmness of a fruit by penetrometer; fruit acids by titration and calculation of the “sugar/acid” ratio; juice content; dry matter content by laboratory reference method or microwave-oven quick method; starch content of apples using an iodine solution

Session 2. Practical application of standards

16:30 Presentation of the UNECE standard for apples
**Practical exercise**
**Ian Hewett, Ulrike Bickelmann and Kristina Mattsson**
Tuesday, 25 March

Session 2 (cont’d)

10:00  Practical application of sampling methods to control quality of fruits and vegetables  
Ms. Kristina Mattsson, Swedish Board of Agriculture  
Representative sampling in practice; what the analysis of the samples can tell about the quality of the lot

10:30  Presentation of the UNECE standard for citrus fruit (lemons and oranges)  
Practical exercise  
Ian Hewett, Ulrike Bickelmann and Kristina Mattsson

11:30  Presentation of the UNECE standards for cabbages and tomatoes  
Practical exercise  
Ian Hewett, Ulrike Bickelmann and Kristina Mattsson

13:00  Discussion

13:15  Lunch

Session 3.  Food safety and traceability  
Chaired by Viktor Gouschin, co-chaired by Ulrike Bickelmann

14:15  Food safety regulations in EU  
Ms. Kristina Mattsson, Swedish Board of Agriculture  
EC regulations, how they are applied to fruit and vegetables; main food safety problems with regard to fruit and vegetables and how to avoid them

14:40  Traceability requirements for fresh fruit and vegetables by retail chains in the United Kingdom  
Mr. Ian Hewett, Rural Payments Agency, United Kingdom

15:00  Traceability requirements for fresh fruit and vegetables, meat and meat products in Germany  
Ms. Sabrina Melis, QS Qualität und Sicherheit GmbH, Germany  
QS Quality Scheme for Food, European legal requirements for food traceability, QS requirements for fruit, vegetables, potatoes, meat and meat products

15:30  Coffee break

16:00  General requirements for export of fresh fruit and vegetables to EU  
Ms. Kristina Mattsson, Board of Agriculture, Sweden
How marketing standards fit into a broader framework of phytosanitary, food safety, traceability, labeling and other regulations and requirements; how they relate to good agricultural practices; what are the procedures to follow to obtain access to the EU market.

16:30  **Pilot project on traceability in the Russian poultry sector**  
*Mr. Viktor Gouschin*, Director, VNIIPP  
Traceability system at a poultry processing enterprise: concepts and implementation

17:00  Discussion and conclusions

18:00  Closure for the day

**Wednesday, 26 March**

08:00 - 17:00  Technical visit to a poultry processing enterprise

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**Notes to the programme**

Samples of products selected for consideration will be used to discuss the application of the standards. Experts will present the standards and explain the main problems that they have with the exported and imported products. Participants will then be invited to examine the samples exhibited on the table, take notes and decide which quality category the fruit belongs to and why. After that there will be a general discussion of the defects and quality classification of the product.

The texts of the standards can be downloaded from the UNECE website:  