21 August 2006

Dear Mr Louw

STANDARDS REGARDING FOOD HYGIENE AND FOOD SAFETY OF REGULATED AGRICULTURAL FOOD PRODUCTS OF PLANT ORIGIN INTENDED FOR EXPORT

Attached for your attention find the final agreement between the Department and the industry on the implementation of the “Standards regarding food hygiene and food safety of regulated agricultural food products of plant origin intended for export” in the grain and oilseeds industry (excluding groundnuts), as approved by the Executive Officer: Agricultural Product Standards.

The agreement will be reviewed in a year from now and the Department is going to require the industry to submit a report on what progress has been made to address food safety and hygiene issues on farm level as part of the review process.

Yours sincerely

DEPUTY DIRECTOR:
AGRICULTURAL PRODUCT QUALITY ASSURANCE
DIRECTORATE FOOD SAFETY AND QUALITY ASSURANCE
STANDARDS REGARDING FOOD HYGIENE AND FOOD SAFETY OF REGULATED
AGRICULTURAL FOOD PRODUCTS OF PLANT ORIGIN INTENDED FOR EXPORT
(GOVERNMENT NOTICE NO. 707 OF 13 MAY 2005)

The standards regarding food hygiene and food safety of regulated food products of plant
origin intended for export, exclude primary producers of grains from registering. Oilseeds,
excluding groundnuts, will be handled within a similar dispensation. Food
business operators (silos and all other participants leading up to export) shall be
registered with the executive officer.

This protocol is subject to the following:

1. The existing Standards and Requirements Regarding Control of the Export of the
different grains shall apply.
2. The exporter shall apply for an export certificate at the Assignee of the Department of
Agriculture i.e. the Perishable Products Export Control Board (PPECB).
3. The PPECB and/or the executive officer shall draw representative samples from every
export consignment loaded from each silo.
4. To ensure scientifically valid sampling and testing, one 10 kilograms mycotoxin sample
and one 500 grams chemical residue sample will be obtained as per the sampling method
prescribed in the standards and requirements regarding control of the export of grains.
5. These samples will be sent to recognized laboratories to be completely homogenized
and tested. A recognized laboratory is defined as an ISO 17025 accredited
mycotoxin/pesticide residue laboratory and/or the laboratory of the executive officer.
6. The mycotoxin testing will include as a minimum requirement, at least an analysis for
aflatoxin B1 and aflatoxin B/G total. The chemical residue testing will include at least a
multi-residue analysis of relevant registered pesticides.
7. The exporter may use the results of analyses as carried out by the laboratory to proof
compliance with the prescribed provisions of Standards on Food Safety and Food hygiene
requirements in terms of the Agricultural Product Standards Act, 1990 (Act No. 119 of
1990).
8. The costs of obtaining samples, sample transport to the laboratory and laboratory
analysis will be for the account of the exporter.
9. Food business operators (silos and all other participants leading up to export) shall be
subjected Food Safety and Hygiene auditing as specified in the Standards.
10. The above-mentioned protocol is subject to a periodic re-evaluation by the executive
officer.

EXECUTIVE OFFICER:

AGRICULTURAL PRODUCT STANDARDS ACT, 1990 (ACT NO. 119 OF 1990)