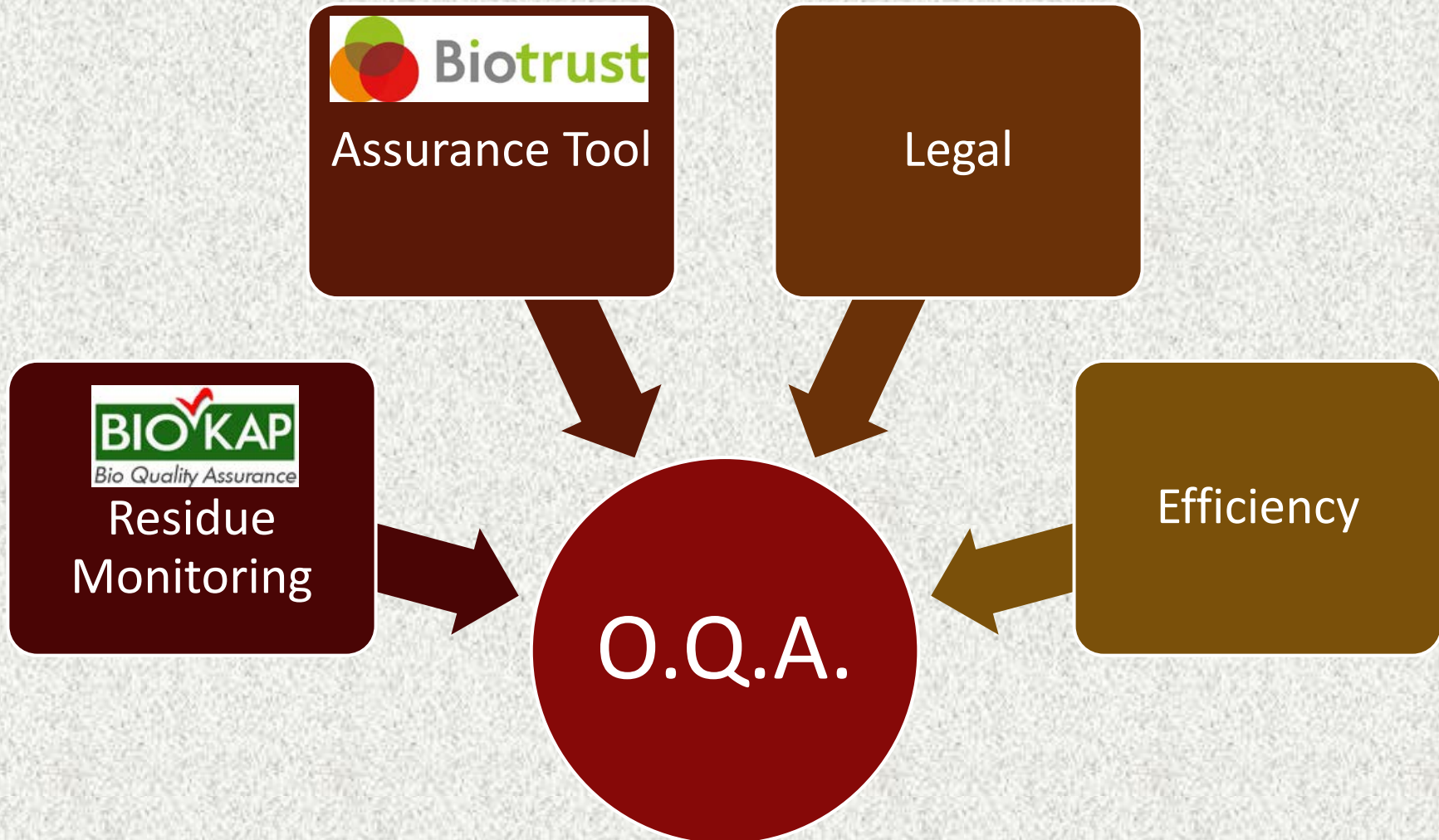


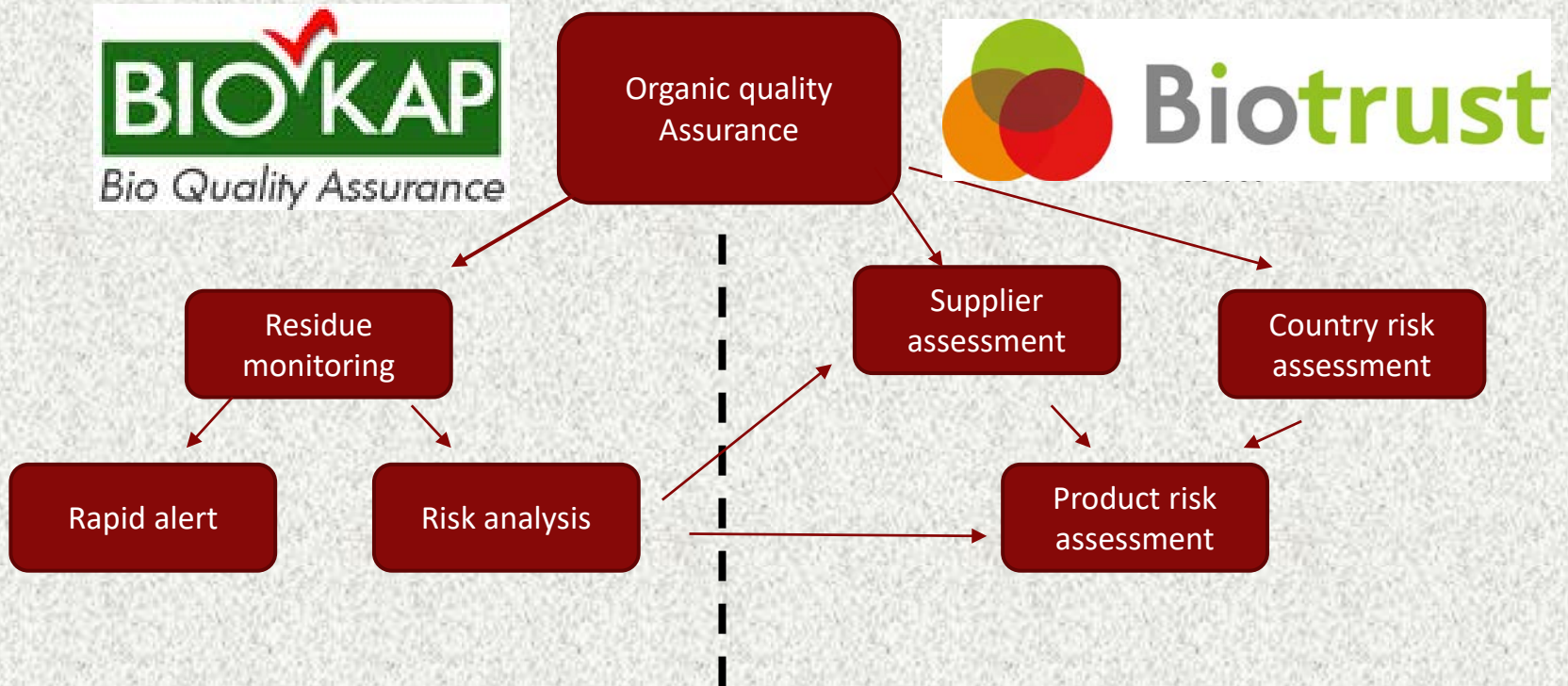
Operators perspective for residue analyses and sampling

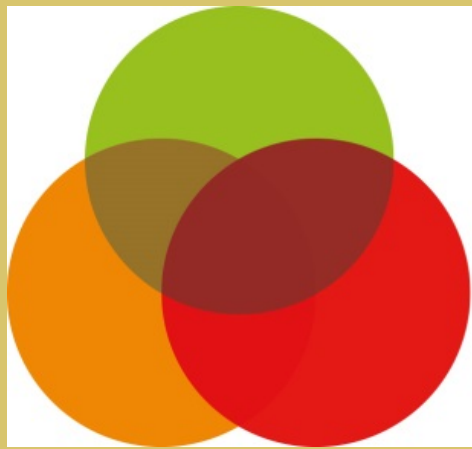
Bavo van den Idsert

BioKap and BioTrust



BioKap and BioTrust





Biotrust

Webbased tool for organic risk assesment

www.biotrust.bio

Aims and objectives

- Risk based priority setting for verification of raw material risks
- Risk based process control based on open source
- Practical tool that can be used in existing QA systems
- Risks comparable and discussable among active members
- Demonstrable
- Meets the requirements of the organic law
- Cooperation and exchange between companies possible

Approach to Food Fraud Prevention



Food Safety

HACCP
Hazards

- Prevention of **unintentional / accidental adulteration**
- Science based
 - Food borne illness

Food Defence

TACCP
Threats

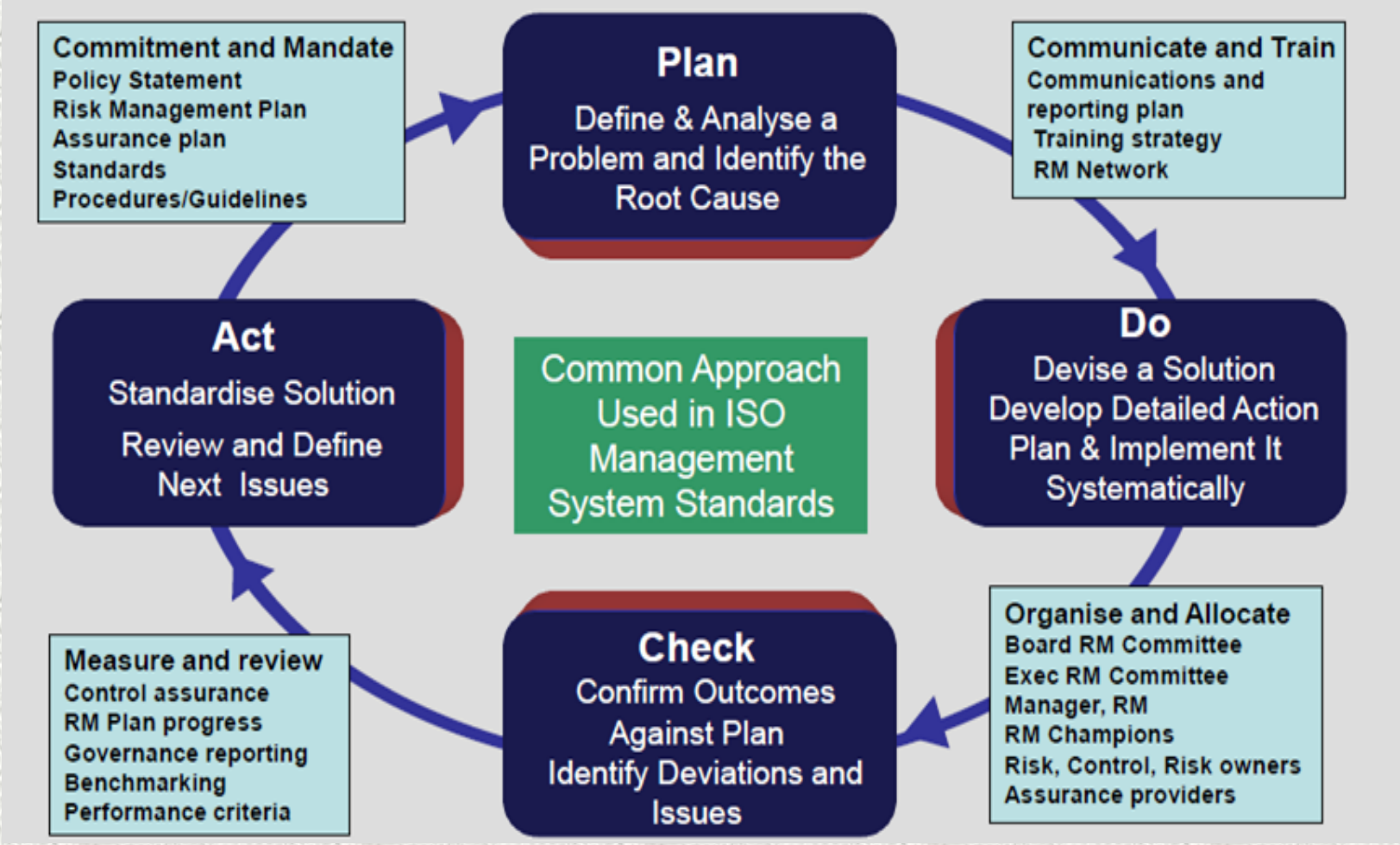
- Prevention of **intentional adulteration**
- Behaviourally or ideologically motivated

Food Fraud

VACCP
Vulnerabilities

- Prevention of **intentional adulteration**
- Economically motivated

PDCA cycle



BioTrust process: 6 steps

STEP 1: Define Risk Matrix

Likelihood

Impact



STEP 2: Define General Product –Process Hazard

f.e. Contamination with conventional



STEP 3: Modify Risk

Country Risk

Relationship risk



STEP 4: Validate the Risk

Low

Medium

High

STEP 5: Reduce the risks

Design an action plan

STEP 6: Implement and evaluate acc. PDCA cycle

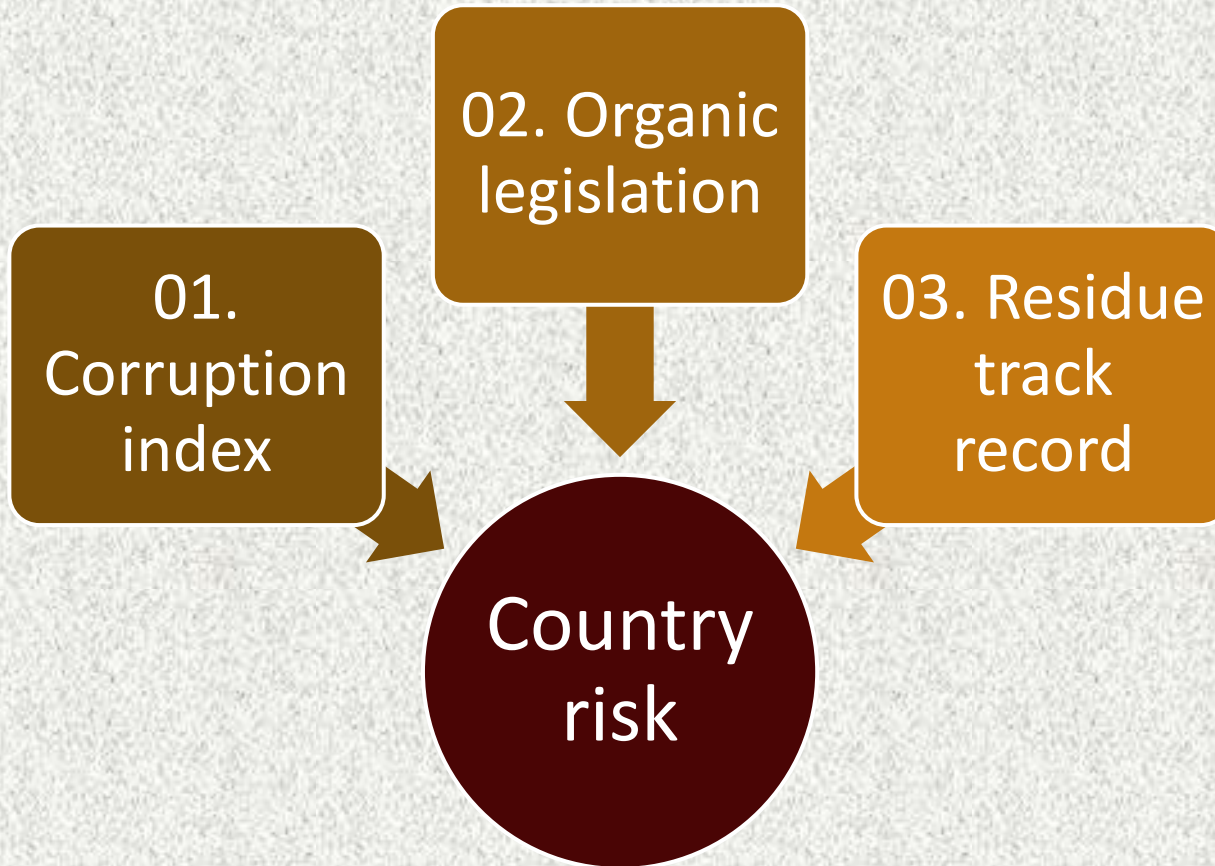
○ Step 1: define the risk matrix

Description	Extra clarification	Impact				
A non-conformity with long term consequences and violation of the organic principles. Or a systematic non-conformity with implication on multiple products	<i>Impact on more products or lots over a longer period, likely to cause media attention, e.g.: high residue levels, large scale mixture with regular, systematically violation of the legislation</i>	3	Low	Medium	High	High
A non-conformity with (in)direct implication on the product	<i>Impact on one product or lot, likely no media attention, e.g.: low residue levels around limits, GGO below 0,9</i>	2	Low	Low	Medium	High
A non-conformity with no (direct) implication on the product	<i>No impact on the product, e.g.: administration</i>	1	Low	Low	Low	Medium
	Likelihood	1	2	3	4	
	Description	Very small	Small	Medium	High	
	% of non-conformities	<1	<5	<10	>10	

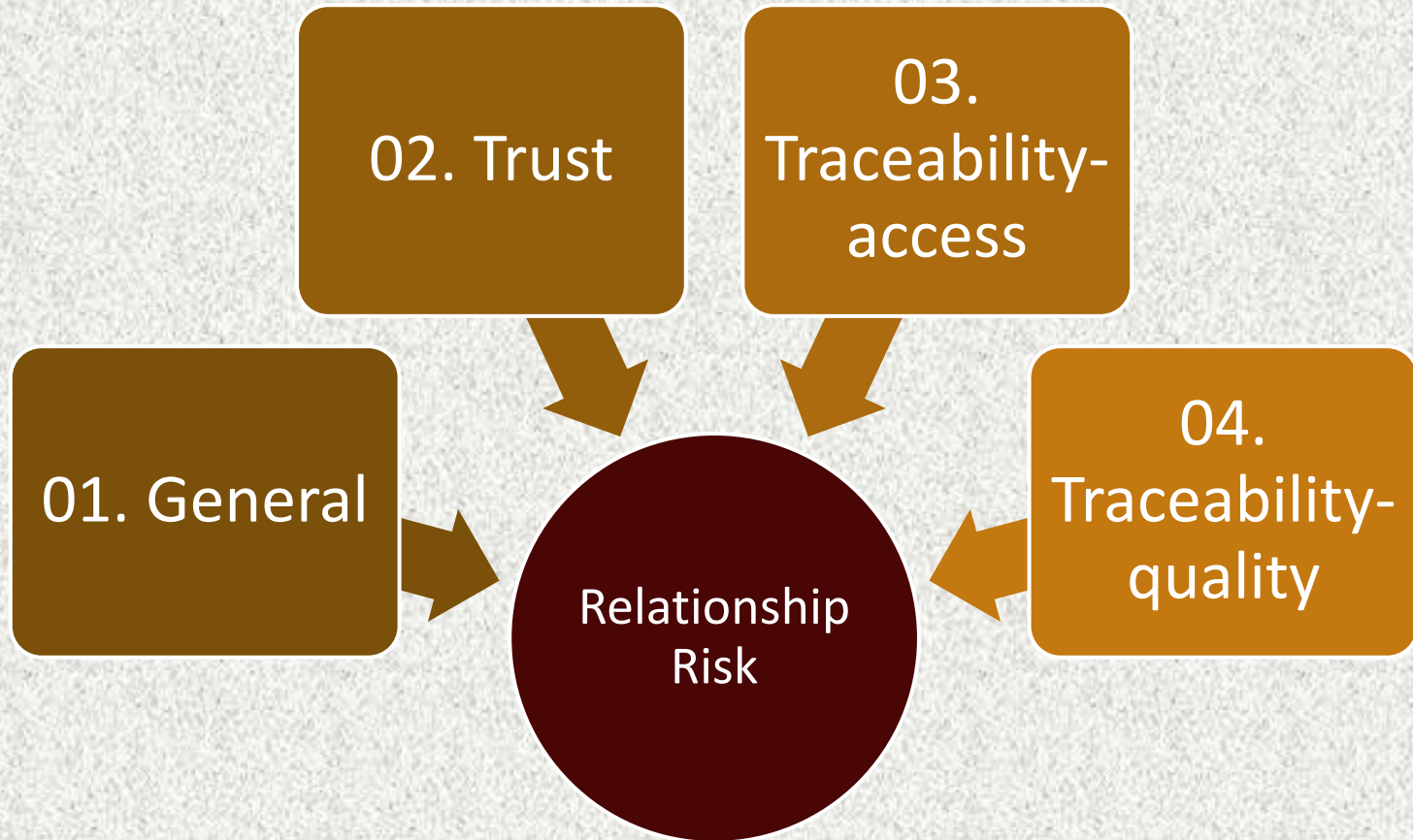
○ Step 2: define the general hazards

Proces	Proces section	Proces section	Hazards	Impact
primary sector	crop and feedcrop	cultivation	inconversion product sold as organic	3
primary sector	crop and feedcrop	cultivation	use or misuse of not permitted basic materials (seeds)	3
primary sector	crop and feedcrop	cultivation	use or misuse of not permitted fertilizers	2
primary sector	crop and feedcrop	cultivation	incorrect application of crop rotation	2
primary sector	crop and feedcrop	cultivation	use of not permitted ground covers	2
primary sector	crop and feedcrop	cultivation	use of not permitted pesticides	2
primary sector	crop and feedcrop	cultivation	use of not permitted crop enhancers	2
primary sector	crop and feedcrop	cultivation	use of not permitted products for cleaning and sanitazion/decontamination of installations or buildings	2
primary sector	crop and feedcrop	cultivation	not permitted crops cultivated on substratum	2
primary sector	crop and feedcrop	cultivation	use of sanitazion/decontamination products during substratum cultivation	2
primary sector	crop and feedcrop	cultivation	use of not permitted "dekaarde"	2
primary sector	crop and feedcrop	cultivation	use of not permitted raw materials in substratum	2
primary sector	crop and feedcrop	cultivation	presence of GGO in raw materials used in substratum	2
primary sector	crop and feedcrop	cultivation	insufficient seperation between organic and regular plots	3
primary sector	crop and feedcrop	cultivation	cultivation of the same crop as organic and regular on the same farm	3
primary sector	crop and feedcrop	cultivation	exceding the duration of use regular livestock on a plot	2
primary sector	crop and feedcrop	cultivation	exceding the nitrogen/hectare using livestock	2
primary sector	crop and feedcrop	administration crop and feed	insufficient or no cultivationplan for past en present year	1
primary sector	crop and feedcrop	administration crop and feed	insufficient or no fertilize administration	1

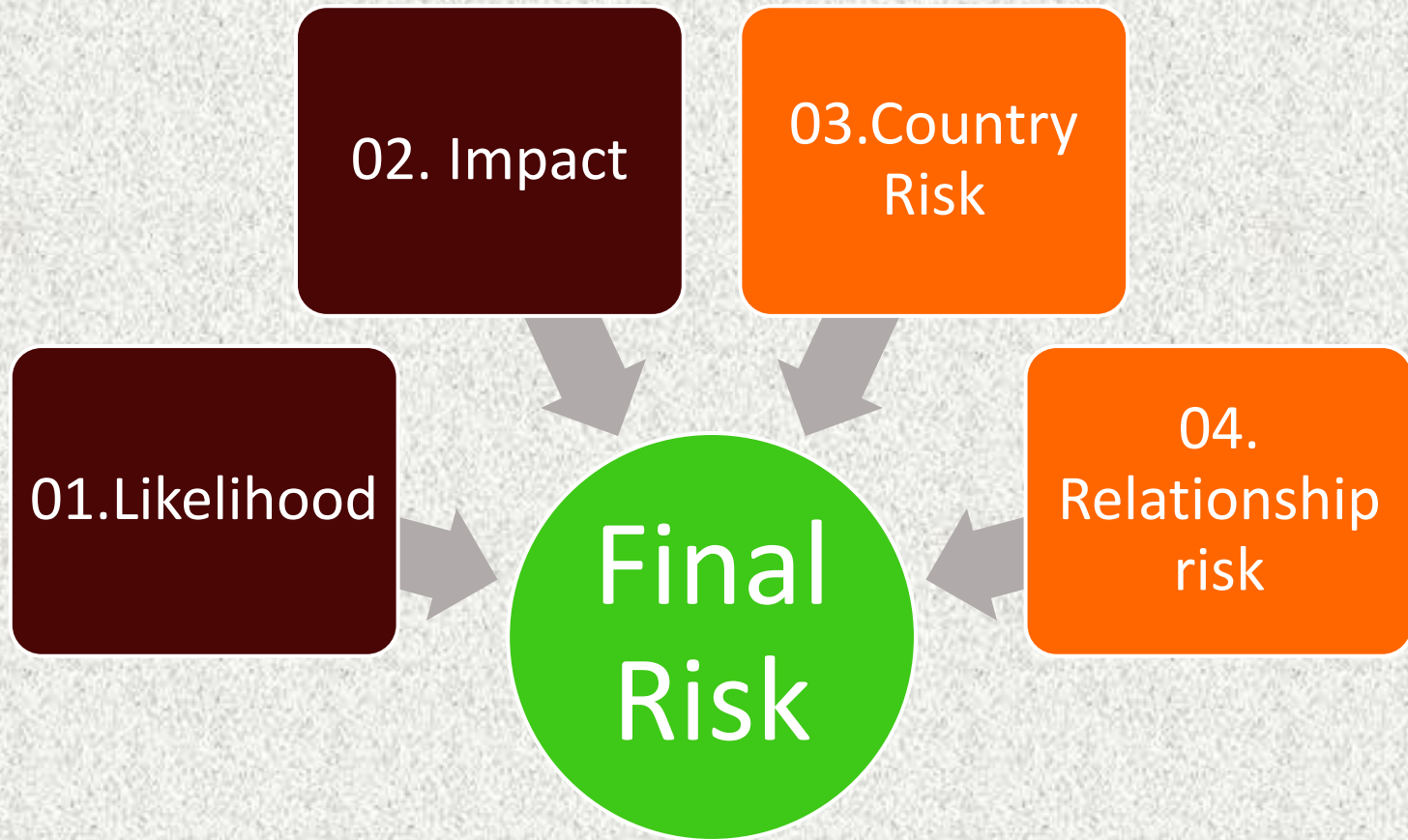
- What do we know of the country?



○ What do we know of our relation?



Final Risk



○ STEP 5: Final Risk output

		Risk Analysis								
Raw material	Hazard	Impact	Likelihood	Likelihood motivation	Country Risk Factor	Relationship Risk factor	$(\text{Country} + 2 * \text{Relationship}) / 3$	Likelihood with Country and Relationship	Total Raw material Risk	Which verification measurements are necessary?
apricot	contamination conventional	3	2	difficult crop	1,2	1,4	1,3	2,7	MEDIUM	audit supplier
apricot	contamination conventional	3	2	difficult crop	0,5	1	0,8	1,7	LOW	

Actual practices at trading operators

- I. Apply risk-based matrix with the following parameters:
 - Relationship & knowledge about the supplier: + 5 years = low risk
 - Risks related to the specific product / ingredient
 - Risk of the country of origin
 - Risk in the chain of transport, storage and transparency till source
 - History of the supplier
 - Minimal control frequency per supplier / ingredient-product
- II. Follow new developments with substances based on labs and market-info
- III. Aim to reduce the pressure on increasing number of analyses

Something about sample taking

- In general only systematic approach towards ingredients (and not the end product).
- Experiences that residues can pop-up after processing steps (very disturbing and confusing when the ingredient was free from substances).
- Operators in general still working with concentration factors.
- In general the way of sampling is very much depending on the type of product.
- In most cases operators choose for representative samples: take different samples from the whole batch and put the together as one representative sample.
- Operators keep a second sample in case a quality issue appears (brought forward by a buyer abroad).
- There are no real sampling requirements from CB's towards operators.
- Challenges ingredients for processed food are much higher than for fresh products