

***Culture et tendances mondiales en matière de sécurité
alimentaire : Nouvelles exigences réglementaires de la FSMA
aux États-Unis et la réponse proactive de la
Côte d'Ivoire***

*(Global Food Safety Culture & Trends: New U.S. FSMA Regulatory
Requirements and Côte d'Ivoire's Proactive Response)*

ABIDJAN | 17 February 2022 | Radisson Blu

Accès au marché des amandes: la stratégie ivoirienne



**Dr Adama COULIBALY, Directeur Général chez
Conseil du Coton et de l'Anacarde / Coordonnateur PPCA**





LES CHIFFRES CLES



Depuis 2015
1er producteur mondiale



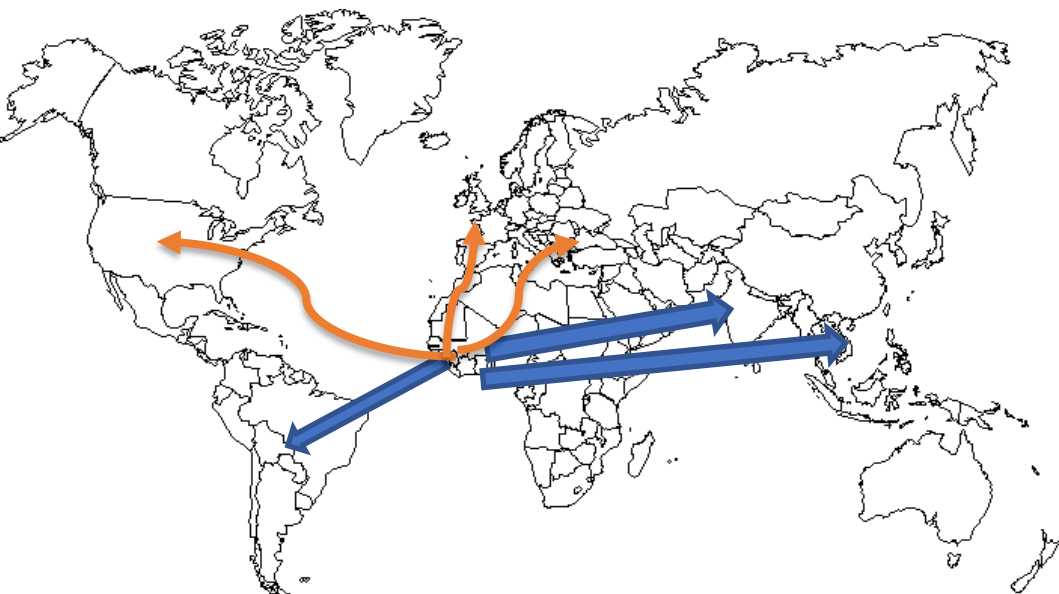
2021
968 676 T



2021
Transformation 137 000 T



Accès au marché des amandes: la stratégie ivoirienne



- 03 UNITES INDUSTRIELLES ENGAGEES POUR LE DEVELOPPEMENT DES MARCHES (PILOTE).

- 13 UNITES INDUSTRIELLES ENGAGEES PAR LE CONSEIL DU COTON ET DE L'ANACARDE DANS LE PROGRAMME DE LA CERTIFICATION FSMA

Engager l'industrie du cajou dans la certification

Partenariat avec des organismes internationaux

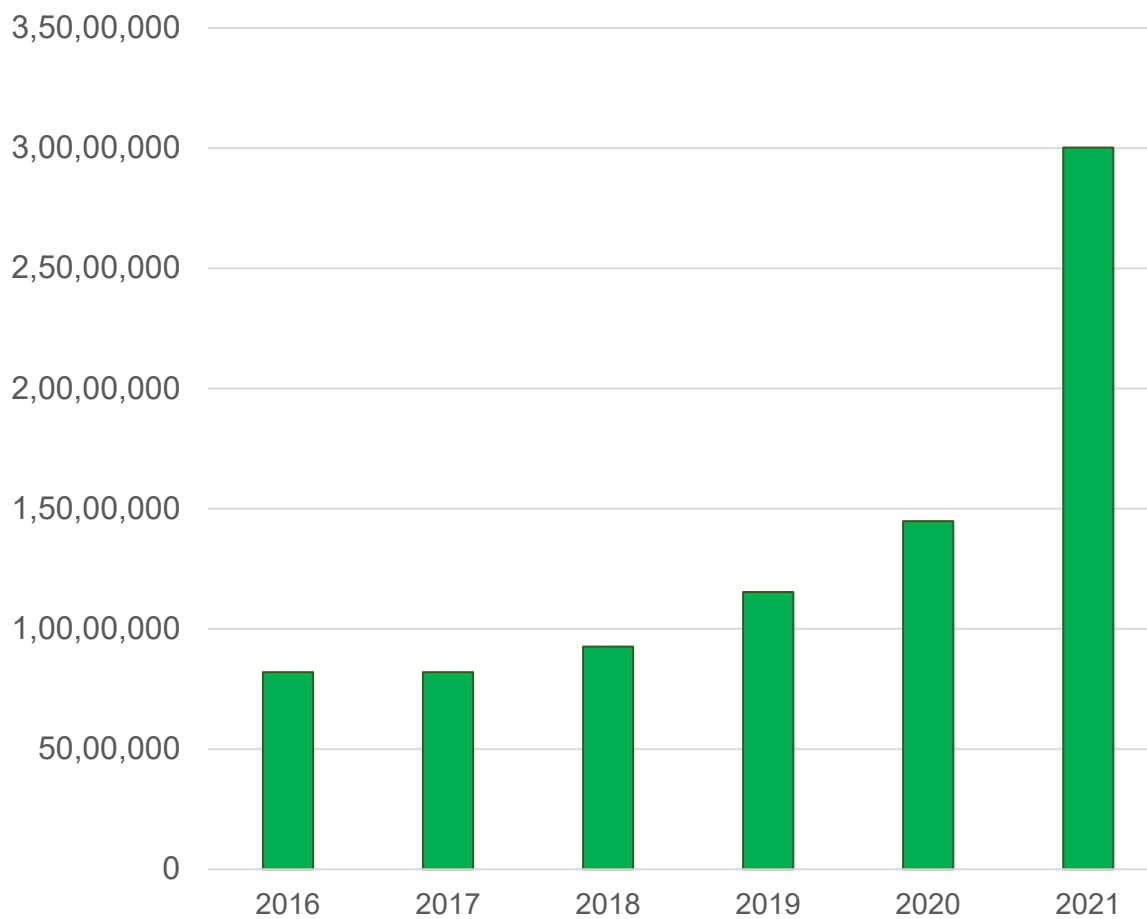
- Intérêts et opportunités
- Bénéfice pour les transformateurs
- Valeur ajouté pour les producteurs
- Labélisation du cajou origine Côte d'Ivoire



Evolution des exportations des Amandes 2016-2021

KERNEL EXPORT FROM CIV	
ANNEE	Poids en Kg
2016	8 197 488
2017	8 196 774
2018	9 263 158
2019	11 530 959
2020	14 485 106
2021	30 021 611

KERNEL EXPORT FROM CIV Poids en Kg



- Capacity for cashew production and processing continues to rise
- Only 14% of cashews were processed in Côte d'Ivoire in 2021
- CCA is focused on direct market access to USA, EU, Middle East and beyond
- FSMA is required for US market and ultimately lead toward a national label for the cashews of Côte d'Ivoire

CURRENT ACHIEVEMENTS OF THE CÔTE D'IVOIRE CASHEW SECTOR



Losséni Koné, President of IVORY CASHEW





Measurable Results: Côte d'Ivoire's Cashew Processing Sector

- **LE CONSEIL DU COTON ET DE L'ANACARDE (CCA)** under the leadership of the **Director General Dr. Adama COULIBALY**, has a **great vision** for Côte d'Ivoire to have greater market access by certifying the entire cashew processing industry across
 - Mission: **Cashews of Côte d'Ivoire = Food Safety + Quality**
 - FSMA certification helps with market access to the USA and beyond.
 - FSMA Training, Auditing, and Certification has successfully begun across Côte d'Ivoire (**FSMA, FSVP, HACCP**) and **75% of the audited factories to date, have been approved**
 - 100+ individuals within the cashew sector already have been certified for PCQI and HACCP. Work is ongoing for remaining facilities.
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US BUYERS PERSPECTIVE: FSMA Issues Impacting Imports



Bob Bauer, President of the Association of Food Industries



WHO ARE AFI & FDA?

- **Role of AFI**
 - Trade Association for U.S. Food Import Industry
 - Founded in 1906
 - Approximately 1,000 Member Firms Worldwide, Including Most Major Importers and Suppliers of Cashews
 - **Role of FDA**
 - Also Founded in 1906
 - Congress Creates U.S. Laws
 - Agencies Regulate; FDA Regulates Almost All Food
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WHAT IS FSMA

- **Food Safety Modernization Act**
 - It's HUGE!
 - It's About PREVENTION! (Preventive Controls, Not Only HACCP)
 - It's CONSTANT!
 - It's EVOLVING!
 - It's a CULTURE!
 - **Current Customer Issues**
 - Documentation, Documentation, Documentation
 - Lack of Understanding, Effort
 - Supplier Approval
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CURRENT ISSUES and RECENT EXAMPLES & FIGURES

- Inspection figures
 - 60+% of FSVP Inspections Require Some Action by Importers
 - Biggest Shortcomings Related to Foreign Suppliers
 - Hazard Analysis Issues
 - Preventive Controls
 - Identification of PCs
 - Proof PCs Were Performed
 - More on Current Customer Issues
 - Communication is Key
 - Protect Yourself
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CURRENT ACHIEVEMENTS OF THE CÔTE D'IVOIRE CASHEW SECTOR



Dr. Kelley Page JIBRELL, Global Strategy, IVORY CASHEW



Entering the USA Market

- **FOOD SAFETY CULTURE is the EQUALIZER - Foreign suppliers produce food using processes and procedures that provide the same level of public health protection as the FSMA Preventive Controls or Produce Safety requirements.**
 - FSMA is intended to better **protect public health...**
 - **Safety First...**Safe factories and practices ultimately lead to higher quality
 - **US importers** share responsibility with **foreign suppliers** to ensure safety of imported foods into the U.S.
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Maturing Toward a Food Safety Culture

- Food Safety is built on globally accepted BEST PRACTICES.
 - Regulations and Rules must be adhered and are audited. But embracing **Food Safety Culture** keeps quality and safety at the forefront.
 - Food Safety Culture helps to minimize risks, while increasing global competitiveness, buyer satisfaction and improved quality.
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How to Incorporate A Food Safety Culture

Côte d'Ivoire is at the forefront by embracing food safety and quality at a national level for cashews.

1. Making it a **CORE VALUE**
 2. Invest in Technology and **Innovation**
 3. Offer **Incentives**, Recognition and Rewards
 4. Embrace as a **Competitive Advantage** and **Comparative Advantage**
 5. Encourage **Listening** and **Collaboration**
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THE CÔTE D'IVOIRE EXPERIENCE: SUPPLIER READINESS (ONGOING MARKET & INSPECTION)



Nancy Scharlach, CSFQA, President, Chief Technical Director for FSMA International



FSMA INTERNATIONAL

GLOBAL SUPPORT FOR FSMA COMPLIANCE



FSMA International Experience with FSVP

- We have **approved over 1500 foreign factories worldwide** in the **past two (3 +) years** for **FSVP compliance**
 - **FSVP Plan Development**; establish approval and scientific verification criteria, onsite assessments/audits, ongoing verification plans and corrective actions and continuous improvements with **global suppliers**
 - **Lead Instructor in FSPCA FSVP, PCQI & IHA HACCP** courses
 - Prior to FSVP regulation, primary role at previous job positions was **global supplier management** for large companies; practicing FSVP functions for over 25 years; traveling globally since 1999
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What is FSMA and FSVP?

HOW FSVP IMPACTS CASHEW FACTORIES

- FSMA contains the most **significant food safety amendments** to the FD&C Act **since 1938**
 - All factory locations that **produce, pack, hold and distribute product to the USA must comply with FSMA Preventive Controls regulation** (modifications and exemptions do apply)
 - **Foreign factories must** develop, document, and **demonstrate compliance** with specific elements in FSMA; Preventive Controls for Process, Allergen, Sanitation, Supply Chain Controls and cGMPs
 - **Continuous improvements** around identifying and controlling **food safety hazards** may be needed to comply with FSMA and FSVP
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CÔTE D'IVOIRE: POST-ONSITE ASSESSMENT TAKEAWAYS

- **Annual GFSI Audits** – most facilities have extensive food safety programs and procedures already established; **providing tools to successfully passing these audits**
 - **FSMA Required Training** and awareness across the industry
 - **Company Culture** – working on continuous improvements to achieve full compliance & providing resources, education and tools towards FSMA
 - Developing **new FSMA Food Safety Plans**, including Preventive Controls (PCs), not only Critical Control Points (CCPs), addressing the **required food safety hazards** according to FSMA and FSVP
 - Acceptance that **FSMA is the new USA FDA regulation** and must be taken seriously; FDA enforcement inspections/audits are carried out with increased frequency
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OUR WORK WITH THE CÔTE D'IVOIRE CASHEW PROCESSING SECTOR

- Provide **solutions, guidance, training and tools** to continuously improve FSMA Preventive Controls (PC) and **FSVP compliance**
 - **Qualified Auditors** to conduct **onsite global audits** to assist in **fast-tracking FSVP approval**
 - **Actively participate in FSVP FDA inspections/audits** to ensure full compliance and **reduce the risk of business interruptions**
 - **Act as Qualified Individuals (food safety experts and approval body) and FSVP Importer of Record as needed;** we are responsible for approving the factories of Côte d'Ivoire and ensure **FSMA food safety requirements** are fully met
 - All these efforts position **Côte d'Ivoire to be a LEADER** of processed cashews **Food Safety and Quality**
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NOW A CLOSING WORD FROM CCA...



M. Karim BERTHE, Directeur de la transformation et Coordonnateur Adjoint du PPCA chez Conseil du Coton et de l'Anacarde



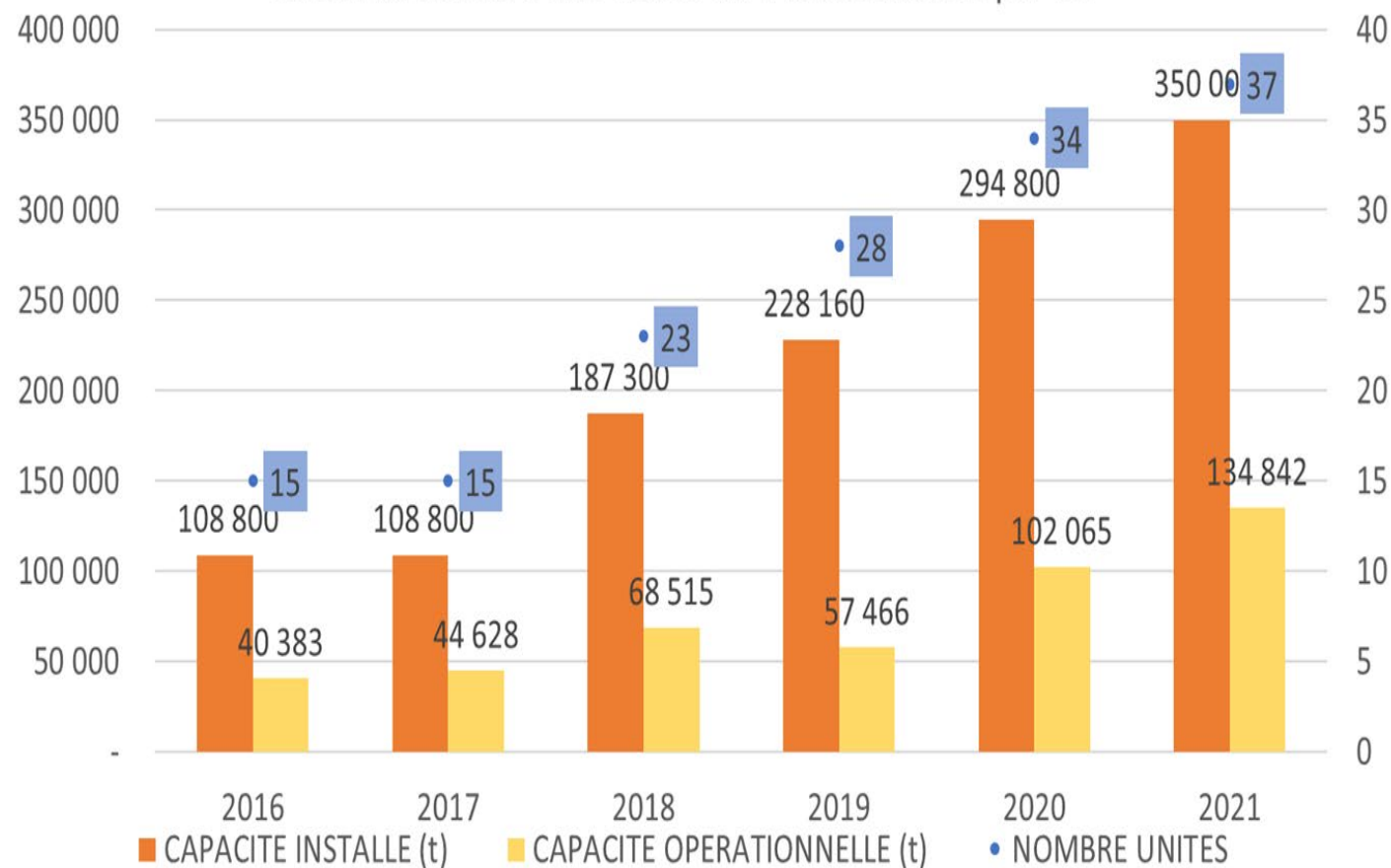
Projet : P15881 & IBRD-88450 - CI





Capacite de la transformation des NBC

Cumul du nombre des unites de transformation par an



- CCA wants to capitalize on the great processing capacity of the facilities of Cote d'Ivoire
- Regulatory compliance and certifications including FSMA are mandatory to access the market with semi-finished and finished cashew nut
- Many milestones have already been achieved with certifications and audit approvals and corrective measures
- The processing facilities have made great improvements and even more is on the horizon

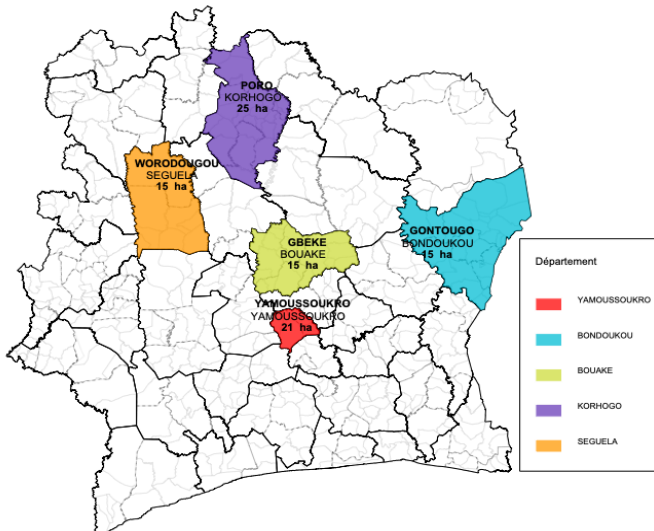


LE DÉFI DE LA TRANSFORMATION LOCALE DES NBC

Aménagement des zones agroindustrielle dédiées à la transformation de la noix de cajou

- ❑ ZAI KORHOGO: 60 000 t à 80 000 t/an NBC - Réalisation: 50%
- ❑ ZAI BONDOUKOU: 40 000 t à 60 000 t/an NBC – Réalisation 38%
- ❑ ZAI SEGUELA: Démarrage des travaux 2^{ème} semestre de 2022

Zones Agro Industrielles (ZAI) 2019- PPCA



Source: Le Conseil du Coton et de l'Anacarde



AUTRES INFRASTRUCTURES:

- ❑ Centre de Service Hub: magasin de stockage NBC/ intrants, sacherie...
- ❑ Centre de Valorisation de coques à Yamoussoukro
- ❑ Laboratoire Central des produits d'anacarde au CITA
- ❑ Incubateur agro-alimentaire pour les produits dérivé



**THANK
YOU!**

WEBSITE LINKS

Ivory Cashew
ivorycashew.com

AFI
afius.org

FSMA International
fsmainternational.com

Conseil du Coton et de l'Anacarde
www.conseilcotonanacarde.ci/

Standard FSVP Requirements

1. Conduct a **hazard analysis** of the food, including hazard identification and hazard risk evaluation.
 2. Conduct an **evaluation of the foreign supplier's food safety performance** and **risk** posed by the food.
 3. Approve the foreign supplier (based on above evaluations and customized criteria).
 4. Establish written procedures to ensure that food is **imported only from approved foreign suppliers** (with limited exceptions).
 5. Determine and apply **appropriate verification activities**; assess results.
 6. Implement **corrective action(s)**, if needed.
 7. **Reevaluate foreign supplier** (at least **every three years** or when there is a reason to do so).
 8. Identify the **FSVP importer (e.g. Ivory Cashew) at entry**.
 9. **Keep required records** and documentation.
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