

# **HACCP Initiatives of Government of Kerala**

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# **Kerala Scenario**

- **Produces lion share of various food products of India like coconut, cashew, seafood, spices, tea etc.**
- **Agro climatic conditions favourable for growing wide range of fruits and vegetables.**

## **Kerala - Existing Processing Industries**

Fourth in the number of FPO licenses in India, State wise.

Kerala has about 350 FPO Licenses.

Maximum number of processing units are in the small scale sector – cluster approach.

Kerala is also home to 75% of EU Certified Sea Food Units.

# Policy Support

- Thrust to Food Processing Industries.
- Special Schemes & Packages for the sector.
- Create umbrella brands for agro products of the State.
- Promote the application of bio technology in agriculture and food processing industries.
- Synergise with Tourism Industry for promotion of ethnic food products of the State.

# Marketing Support

- **Participation in major National & International Food Fairs** conducted by ITPO, FICCI-CIFTI, CII, Chambers of Commerce etc.
- **State Pavilion setup** in Trade Fairs with participation from Entrepreneurs & Associations.
- **Business Meetings** arranged with participants and entrepreneurs during the Trade Fairs.

# Promotional Agencies

## **KINFRA**

- Provides state of the art infrastructure facilities.
- The nodal agency for Ministry of Food Processing Industries, Govt. of India.

## **KSIDC**

- Promote investments by providing timely & adequate Venture Capital Funds.
  - The nodal agency for foreign & private investments in Kerala.

## **K-BIP**

- The first contact point for investors and also the apex organisation coordinating the industrial promotion initiatives of the Government.
- The nodal agency for the Audit & Certification of HACCP System in the Food Processing sector & Cluster Development.

**K-BIP**

## **Sector Specific Infrastructure Facilities**

- **KINFRA Food Processing Park, Kakkancherry, Malappuram.**
- **Sea Food Park at Aroor, Alappuzha.**
- **Herbal Park, Wayanad.**
- **Primary Processing Centre and Cold Storage, Kalpetta, Wayanad.**
- **KINFRA Small Industries Park, Mazhuvanoor.**
- **Food Park at Adoor, Pathanamthitta.**
- **Food Zone at Thiruvananthapuram.**
- **Growth Centres of KSIDC.**

# Institutions in Food Processing Sector

- **Kerala Agro Industries Corporation Ltd**
- **Kerala Agro Machinery Corporation Ltd**
- **Kerala State Horticultural Products Development Corporation**
- **State Farming Corporation of Kerala**
- **Kerala Kerakarshaka Sahakarana Federation (KERAFED)**
- **The Plantation Corporation of Kerala**
- **Oil Palm India Ltd**
- **Kerala State Warehousing Corporation**
- **Kerala State Cooperative Marketing Federation**
- **Kerala Land Development Corporation**
- **Small Farmers Agribusiness Consortium**
- **Kerala Horticultural Development Programme**
- **Fertilisers and Chemicals Travancore Ltd**
- **Directorate of Cashewnut and Cocoa Development**
- **Kerala Cooperative Agricultural and Rural Development Bank**
- **Meat Products of India Ltd**
- **Kerala Co-operative Milk Marketing Federation (MILMA)**
- **Kerala Livestock Development Board**
- **Kerala State Poultry Development Corporation**
- **Coconut Development Board**
- **Spices Board**
- **Tropical Botanical Garden and Research Institute (TBGRI)**
- **Indian Institute of Spices Research (IISR)**
- **Center Plantation Crops Research Institute (CPCRI)**
- **Directorate of Coco Areca nut and Spices Development**
- **Central Tuber Crops Research Institute (CTCRI)**
- **Kerala Forest Research Institute (KFRI)**

# HACCP INITIATIVE

- General high level of awareness and consciousness on hygiene.
- High literacy.
- Kerala's workforce with highest level of hygiene & literacy.

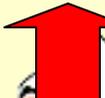
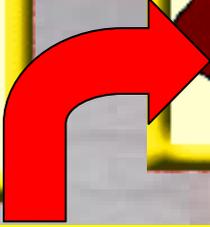
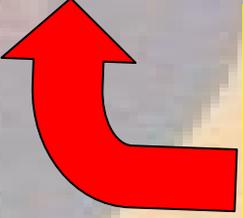
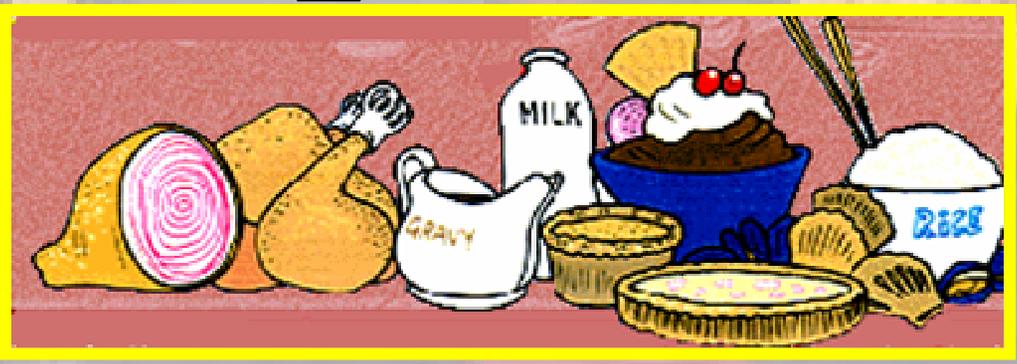
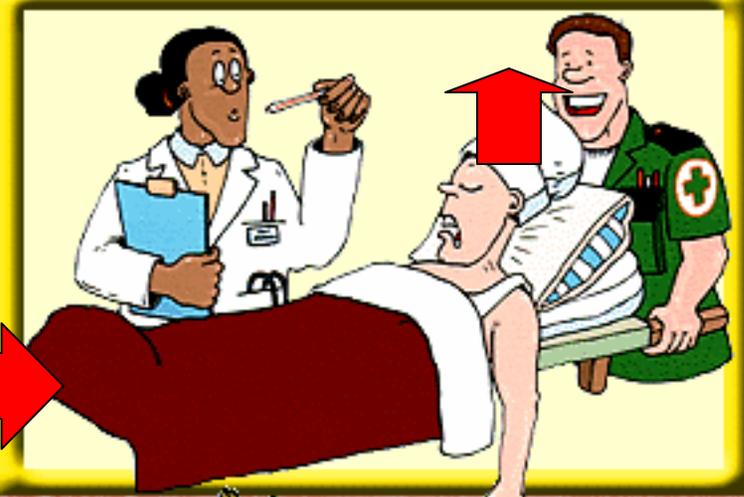
# HACCP INITIATIVE

- Seminars & Workshops conducted through out the State for Awareness on Food Safety & Hygiene.
- Training of Trainers for HACCP norms.
- 37 Officials from various Departments trained as HACCP Auditors.

# **HACCP INITIATIVE**

To ensure food safety as benchmark in the International food trade.

Kerala Bureau of Industrial Promotion (K-BIP) identified as the Nodal Agency for the audit & certification of HACCP based Food Safety management System.



# WHO SHALL BE RESPONSIBLE?

- THE PROCESSOR
- THE PROCESSOR SHALL UPGRADE THE FACILITY
- DESIGN HACCP SYSTEM
- IMPLEMENTATION
- &
- DOCUMENTATION





*Established in Kerala*

# BENEFITS

- COST EFFECTIVE
- BETTER UNDERSTANDING BETWEEN BUYER, SELLER, GOVERNMENT & R&D
- REDUCE END PRODUCT INSPECTION
- BETTER PRICE FOR BETTER QUALITY AND SAFE PRODUCT
- IMAGE-ENHANCEMENT OF INDUSTRY & COUNTRY
- LANGUAGE OF SAFETY



## NATIONAL CENTRE FOR HACCP CERTIFICATION



- Established in Kerala Bureau of Industrial Promotion (K-BIP), which has been identified as the Nodal Agency for the Audit & Certification of HACCP based on CODEX Principles of Food Hygiene and Application of HACCP.
- First of its kind in the Government Sector.
- 21 Food Processing Units from Kerala & outside the State already certified for HACCP by NCHC.

# NATIONAL CENTRE FOR HACCP CERTIFICATION



## OBJECTIVES

To develop a team of experts in the Design, Implementation, Audit and Certification of Food Safety Systems based on Regulations.

To provide guidelines to the industries as well as guarantee to the consumers that the food produced & marketed are safe, wholesome and fit for human consumption.

To facilitate the Action Plan of the Government to transform the State as well as the Country as nation devoid of Food Safety issues.

# NATIONAL CENTRE FOR HACCP CERTIFICATION



## FUNCTIONS

Operate in collaboration with all the stakeholders in the Food Chain.

Develop sector specific guidelines tailored to suit to the needs of the State / Country.

Nodal Center to Audit and Certify the Food Safety in the Food Business Operations.

Maintain the system effectively through continuous review and improvement.

Collect and collate current data as well as information on Food Safety, disseminate the same to all the stakeholders.

Establish linkages between National and International organisations related to Food Safety.