MauriGAP Standards
SAG: Promoting Sustainable Local Agriculture through Green Retail & Green Hospitality (Mauritius)

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Presentation Scope

1. MauriGAP standards
2. SAG: Promoting Sustainable Local Agriculture through Green Retail & Green Hospitality
3. Challenges/lessons learnt
About MauriGAP

✓ MauriGAP horticultural quality standards (MS184:2015 - level 1) developed at the Mauritius Standards Bureau with stakeholders (adapted from GlobalGAP standards)

Validity: 1 year

Microbial and chemical residue tests by institutions for level 1: Test will be on a random basis

✓ Certification body establishment: Mauritius Agricultural Certification Body (MACB) at the Ministry

✓ Training of trainers (FAREI) and inspectors/auditors

✓ Training of growers by FAREI (9 hrs MQA registered course)
MauriGAP standards

SCOPE - Applies to open field/hydroponic FFV and covers:

- Adoption of environmentally sound practices
  Efficient use of resources (soil, water, farm inputs)
- Crop protection best practices for safer products and Biodiversity preservation
- Pre- and postharvest best practices
- Workers’ health and safety
- Transparency and accountability (farm records)

Has 49 control points at farm level

Implies risk analysis to prevent product contamination and accidents
MauriGAP

✓ National sensitization campaign launched 06 Oct 2016, (support material: billboard, logo, poster, rollup banner, flyer and radio clip)
SAG: Promoting Sustainable Local Agriculture through Green Retail & Green Hospitality

- Objective: Promote sustainable local food supply by leveraging channel power of retail & hospitality sectors to drive sustainable food consumption and production (market pull)
- SAG - Complements initiative of the ministry of Agro Industry towards a sustainable agriculture, MauriGAP (push)
SAG: Promoting Sustainable Local Agriculture through Green Retail & Green Hospitality: Key project activities

- Supply and demand side mapping
- Devising the training handbooks/concept note/training materials.
- Mobilisation & Training Workshops for Hospitality and Retail industries: sustainable procurement, green marketing, hotspot analysis for FFV
  - Delivery of support packages
Support packages: (Tools for greening practices)

- Hotspot methodology
- Green procurement
- Green marketing
Key project activities

- Collaborative innovative workshops; Pilot projects (with 2 target groups) Hotel & market intermediary
- Policy workshop
- Integration of support packages in the UoM curriculum
- Integration of MauriGAP in Hotels’ sustainable policy: New Mauritius Hotels group, Sun Resorts;
- On going, Attitude hotel group sourcing from community of sustainable growers, Club Med group: agroecological supply chain project
Visibility: Promotional campaign by SKC
Visibility

@ World Food Day event
Challenges/ lessons learnt

1. The Standards /certification
   - Adapted to the local context: credibility and capacity of growers taken on board (gradual Level:1-3?)
   - Credibility of Certification body (accreditation!)
   - Capacity building of support institutions
     - Training of inspectors/ extension officers
     - Analytical (lab)
     - Human resource for audit preparation of farmers
     - Human resource for inspection
   - Visibility of the standards/Consumer education
Challenges/ lessons learnt

The Supply chain

- Identify strategic drivers (market pull is vital)
- Mobilisation of stakeholders along the value chain
- Chicken and egg situation (premium price or supply first), look for win win situation, fair distribution of premium
- Resistance to change of growers
- Matching distribution logistics: Growers are mass producers while Hotels look for small regular, diversified supply; queing at super markets/intermediaries’ loading bay
- Super market fear of losing growers if enforcing MauriGAP compliance
Challenges/ lessons learnt

The Produce

- Identification of produce/ segregation
- Mass balance
- Traceability
- Premium price acceptance by consumers: purchasing powers, quality awareness
- Dissemination of residue test results
- Consumer acceptance of produce: ‘blemishes’
Challenges/ lessons learnt

Enabling Environment

- Champion institution
- Policy, legal (pesticide use, marketing), regulatory and incentive frameworks, enforcement
- Government institutions' buy in (hospitals, prisons, schools) (Sustainable procurement policy!)
- Free certification
- Establishing Farmer supply group!
Future

- Compulsory implementation of a standard offering a minimum achievable level of assurance and reliability acceptable to the local market?
- Do we have a choice?: food safety (health cost/ nation’s productivity) and sustainable production system (food security)
“GOOD AGRICULTURAL PRACTICES ARE THE RESPONSIBILITY OF EVERYBODY”

✓ Growers
✓ Intermediaries (wholesalers, retailers, hospitality industry)
✓ Support institutions
✓ Policy makers
✓ Consumers
THANK YOU