

# *MauriGAP Standards*

## **SAG: Promoting Sustainable Local Agriculture through Green Retail & Green Hospitality (Mauritius)**

S. Chung  
Principal Extension Officer  
FAREI



[www.switchafricagreen.org](http://www.switchafricagreen.org)

# 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)



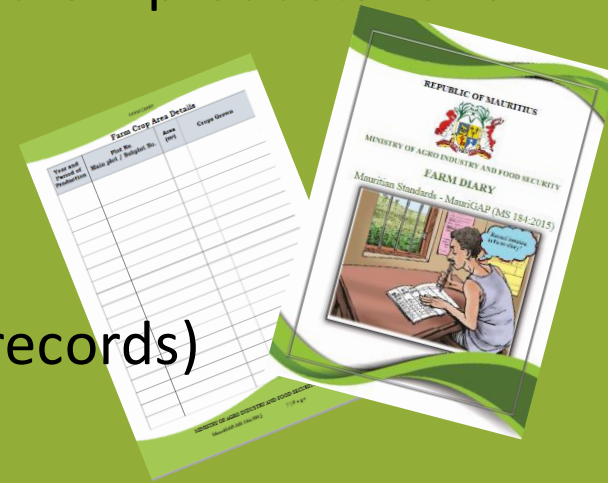
# MauriGAP standards

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*





# 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



**SWITCH AFRICA GP—HENNESSY PARK HOTEL: Des hôteliers et directeurs de supermarchés initiés à la certification MauriGAP**

Article paru dans [LeMauricien](#) | 17 March, 2017 - 16:00

# 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



@ 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:

### WHAT IS UGLY FOOD?

Ugly food is defined as food that does not look appealing or acceptable for consumption.

Consumer rejection of ugly food contributes to food wastage globally in every stage of the food chain, right from the farmers to the supermarkets.

Let's look beyond the aesthetics of less-than-perfect produce and give them a chance!

#UglyIsTheNewGood  
#HappyPlateSG

happyplate.sg



# 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***