

STATUS OF GOOD AGRICULTURAL PRACTICES (GAP) APPROACH IN THE PHILIPPINES: A SITUATIONER

LEONILA M. VARCA PhD
Researcher
National Crop Protection Center
University of the Philippines Los Baños
College, Laguna, Philippines

LUIS REY I. VELASCO PhD
Chancellor
University of the Philippines Los Baños
College, Laguna, Philippines

CELIA dR. MEDINA PhD
Researcher
National Crop Protection Center
University of the Philippines Los Baños
College, Laguna, Philippines

**Agriculture – one of major
sources of economic growth**

**Structural reforms to enhance
productivity and market
competition**

**1. Agriculture Fisheries and
Modernization Act (AFMA)**

2. Liberalization of retail trade

**3. Improvement in
telecommunications and
utilities**

Good Agricultural Practice

**- A recognized terminology
pertaining to reducing risks
associated with the use of
pesticides taking into
account public and
occupational health,
environmental and safety
considerations**

**FOOD SAFETY – increased
attention due to the following
factors:**

1. Trade liberalization

**Consumers not
knowledgeable on the
production, storage and
handling process**

2. Food establishments are of the small and medium scale; strict implementation of food safety regulation wanting

3. Low literacy on food safety especially in rural areas

4. Changing lifestyles of Filipinos: preference for ready to eat foods

5. Concern related to genetically modified crops

Policy framework and implementing guidelines for food safety and hygiene in the country are in place.

Department of Agriculture

1. Bureau of Agriculture and Fisheries Products Standards

**- created under Republic Act 8435 (1977):
Agriculture and Fisheries Modernization Act (AFMA)**

- regulates the safety and quality of foods, primary and secondary processed foods

2. National Meat Inspection Commission (NMIC)

- responsible for supervising abattoirs' and meat establishments' operation and inspection of meat hygiene.

3. Fertilizer and Pesticide Authority (FPA)

- responsible for controlling the importation, manufacture, formulation, distribution, sale, transport, storage, labelling, use and disposal of pesticides and fertilizers

- has the mandate to establish a system of maximum residue levels (MRLs) applicable to domestic and imported raw agricultural commodities

4. Bureau of Plant Industry

- monitors pesticide residues in crops
- issues phytosanitary certificates for exports of fresh fruits, vegetables, nuts and seeds

Department of Health: Bureau of Food and Drugs

- responsible for regulating highly processed foods
- oversees the control of the manufacture and sale of processed foods: adulteration and mislabelling of food products

Department of Science and Technology

- provides assistance in conducting researches for the improvement of food processing technologies

Department of Trade and Industry

- provides assistance to local producers, exporters, importers and consumers of food

Department of Interior and Local Government

- responsible for food safety implementation in local government units (LGUs)
- Food hygiene control is administered at the national, regional and local (provincial / municipal) levels

Food Safety Programs / Commercial Establishments

- Hazard Analysis Critical Control Points (HACCP). This is a management system in which food safety is addressed through the analysis and control of biological, chemical and physical hazard from production until consumption.

- Good Manufacturing Practices

- Good Agricultural Practices

- Other voluntary and non regulatory quality management programs of establishments.

Administrative order no. 25, series of 2005 of the Department of Agriculture

- guidelines on the certification of good agricultural practices (GAP) for fruit and vegetable (FV) farming.

- envisions to develop and enforce the Code of Good Agricultural Practices (GAP) in the country.

- assist in systematically identifying and establishing management practices that minimize external and internal contamination from the “farm to food” chain

Good Agricultural Practices (GAP) Certification Committee composed of Directors of:

- 1. Bureau of Agriculture and Fisheries Products Standards (BAFPS)**
- 2. Bureau of Plant Industry (BPI)**

- 3. Fertilizer and Pesticide Authority (FPA)**
- 4. Bureau of Animal Industry (BAI)**
- 5. Bureau of Soil and Water Management (BSWM)**

- 6. GMA-HVCC Program (High Value Commercial Crops)**
- 7. Representative, Private Sectors**
- 8. Representative, NGO/PO**
- 9. Representative, Academe**

Good Agricultural Practices (GAP) Certification

- generated to individual grower, produce marketing organization, company or cooperator that applies a national or company scheme.

Issuance of GAP Certificate

- compliance set in the Code of Good Agricultural Practice (GAP) pertaining to farm structure, environmental maintenance, farming practices and farm management and diligent observation of the regulations of GAP-FV certification

- implementation of a transparent and traceable system to keep track of safe and quality vegetable production from sowing to harvest/packaging
- documentation of farm management to help trace the history of farm produce.

Incentives to GAP Certification

- Use of official mark "Good Agricultural Practice for Fruits and Vegetable Farming"
- Certified farms/individuals can advertise with the "Mark"

- **Potential value-added opportunities for farmers**
- **Greater accessibility to market**

Concerns in Adoption of GAP and Other Food Hygiene Programs

1. **Slow adoption due to resistance from local food industry (HACCP)**

2. **Guidelines viewed as too restrictive and costly**

3. **Inadequate training to effectively enforce regulations especially at the LGU levels**

4. **Guidelines can limit market accessibility for low resource farmers**

What needs to be done:

- **Capacity building for LGUs and other stakeholders**
- **Consistent implementation of food safety policies**
- **Efficient monitoring and evaluation**
- **Institutionalization of the GAP program**

THANK YOU