



BETTER TRAINING FOR SAFER FOOD

ANNUAL
REPORT 2017

Food Safety

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Better Training for Safer Food

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ACRONYMS



ABP Animal by-products

AMR Antimicrobial resistance

ASF African Swine Fever

BIP Border inspection post

BTSF Better Training for Safer Food

Chafea Consumers, Health, Agriculture and Food Executive Agency

Codex Codex Alimentarius Commission

DG SANTE European Commission Directorate-General for Health and Food Safety

DG SANTE F Health and Food Audits and Analysis

EFSA European Food Safety Authority

EFTA European Free Trade Association

ENP European Neighbourhood Policy

HACCP Hazard Analysis and Critical Control Point Principles

IPM Integrated Pest Management

IPPC International Plant Protection Convention

ISO International Organisation for Standardisation

ISSB International standard-setting bodies

JRC Joint Research Centre

NCP National Contact Point

NGO Non-governmental organisation

NRMP National residue monitoring plan

OIE World Organisation for Animal Health

PAE Pesticide application equipment

PPP Plant protection products

RASFF Rapid Alert System for Food and Feed

SPS Sanitary and phytosanitary

STM Sustained Training Mission

TRACES Trade Control and Expert System

TSE Transmissible Spongiform Encephalopathies

VMP Veterinary Medicinal Products

WPM Wood Packaging Material

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Introduction

BTSF protects health and livelihoods

Better Training for Safer Food (BTSF) is a European Commission initiative that provides a strategy for training in the areas of food law, feed law, animal health and animal welfare rules and plant health rules. The European Commission's Directorate-General for Health and Food Safety could be called the architect of this initiative - responsible for drawing up the blueprint of the overall strategy and policies and providing content-related inputs to training projects- and the Consumers, Health, Agriculture and Food Executive Agency (Chafea) the building contractor - actually putting these plans into action and managing every phase of the BTSF initiative from launching the calls for tender to evaluating the offers, awarding contracts, and supervising the trainings' implementation.

BTSF was set up in 2005, on the legal basis of Article 51 of Regulation (EC) No 882/2004 on official controls performed to ensure the verification of compliance with feed and food law, animal health and animal welfare rules. In that first year, seven trainings were given in the EU. This year, that number climbed to 138, and these trainings were given not only in the EU but in non-EU countries as well.

While training is designed mainly for the staff of competent authorities of Member States involved in official control activities, it is also essential that non-EU countries, particularly developing countries, are familiar with EU import requirements. Whether inside or outside of the EU, courses are designed to bring people up-to-date on all relevant aspects of Community law and to help them ensure that controls are carried out in a more uniform, objective and adequate manner. Not only does this protect the consumer, but it protects the fair trade of food too.

Courses vary in content and in the number of sessions and the length of those sessions, but all of them are taught by experts in their field at locations especially selected for being accessible and fit-to-purpose with all the necessary infrastructure. Many courses involve both theoretical and practical elements, and all of them follow the 'train the trainer' model and are meant to impart knowledge that participants can readily and accurately share with others.

The main objective of the initiative "Better Training for Safer Food" is to organise and develop a Community training strategy that:

- Promotes a harmonised and efficient approach to the operation of Union and national control systems;
- Ensure and maintains a high level of consumer protection and of animal health, animal welfare and plant health;
- Creates an equal level playing field for all food businesses;
- Enhances the trade of safe food;
- Ensures fair trade with non-EU countries and in particular developing countries.

From the biggest threat to the finest print

From huge health threats like AMR . . . to the finest print on the label of a food supplement listing ingredients or making claims about its benefits, the people behind the Better Training for Safer Food initiative are aware of how both big events and small procedural details - or the lack of - can impact plant, animal and human health. They are also aware of how plant, animal and human health are all interconnected.

It is indeed well known that food can spread diseases, and when contaminated with toxins or chemicals, a simple meal can result in long-term health problems. Not only is our food supply chain increasingly complex, but globalisation makes food safety ever-harder to ensure. The responsibility of minimising the risks on our plates is shared

by variety of players. The greater the knowledge with these players– in the EU and beyond – the more efficient the controls and the safer our food and feed will be.

But BTSF initiatives do not just protect consumers, they also protect everyone along the production chain whose lives depend on successful trade - people working hard to raise beets and soy beans, to ward off pesticides that ravage plants and eat up farmers' incomes, people who proudly uphold family traditions and produce cheese, sausage, dried fish and every other type of commodity that ends up being packaged, transported, stored, sold and consumed. Every step along this chain can impact health, and BTSF plays an important role in spreading knowledge and awareness of EU legislation and in ensuring harmonisation and uniformity of controls across the EU. Efficient and uniform controls are not only essential to maintaining high levels of consumer protection, animal health and welfare and plant health, but they also provide a level playing field for food businesses. Indeed, harmonisation of controls means that businesses are more likely to get equal treatment wherever controls are carried out, which in turn facilitates fair trade. The even enforcement of legislation is also essential if the EU's internal market is to function properly.

From grassroots to global

In 2017, BTSF organised a World Conference on its activities performed outside the EU in addition to organising approximately 150 training courses around 6,000 participants, including those from across Europe and beyond its border. Why such a large outreach? Because we are all interconnected - and we have to look out for each other's welfare and make sure that everyone is playing by the same rules.

Much of our food comes from countries outside the EU, and particularly from developing countries. BTSF targeted training improves the ability to detect fraud and non-compliance on the EU market but also at its borders, meaning even greater protection to human, animal and plant health. But it goes the other way too - EU rules also protect interests outside of the EU. If non-EU farmers had invested everything they had to produce goods to transport and sell in Europe and those goods were rejected at EU borders due to non-compliance of regulations, for example, it's a loss for everyone. Rejections of food consignments at EU borders are a clear indication that the EU's trading partners need to be better informed about EU rules so as to carry out checks themselves before food, plants or feedstuffs become cargo. BTSF keeps business fair and attractive, for people on both sides of the borders and on both sides of the till.

The benefits of improving standards are not only economic. As with EU countries, BTSF training for non-EU countries seeks to make a concrete contribution to increasing health, safety and worldwide consumer confidence. It also strives to ensure that consumers in non-EU countries and in the EU can benefit from access to a wide range of safe foods.

Last but not least, the involvement of non-EU countries in BTSF training programmes plays an important role in building trust in the EU's regulatory model with the competent authorities of other international trade partners. It also paves the way for new food market opportunities and increased competitiveness for EU operators.



E-learning pilot project launches training models

The e-learning pilot project developed further in 2017, with 10 e-learning modules and a global participation of more than 10,000 enrolments. Over the year, DG SANTE and Chafea continued to work on developing a dedicated BTSF platform for professional BTSF-related social exchange. This platform will promote knowledge sharing by encouraging alumni and other groups involved in BTSF to form networks. BTSF training materials will also be available on the platform, and users will be encouraged to make use of this information and to pass it on. BTSF Academy will be an online learning management system (LMS) which will integrate different functionalities aiming to channel the dissemination of information, host and moderate the BTSF e-learning modules in order to make the content of specifically developed training tools available to wide range of stakeholders.

New developments

BTSF is continually developing new tools to help make organising and participating in training sessions easier and to ensure that courses continue to deliver valuable and up-to-date information. Contractors, for example, can now make use of a set format for invitation letters and participant application forms, making it easier to navigate, and ensuring a more systematic communication flow between contractors and NCPs.

New performance indicators for all activities were implemented to help better assess BTSF's impact on the performance of control staff. These indicators looked at how much the training courses have increased the staffs knowledge, how staff apply their new knowledge at the workplace and how effectively they disseminate this knowledge among their colleagues.

From a more general point of view, and to ensure that BTSF continues to meet its objectives and that public money used for its funding is well spent, a new ex-post study of the BTSF initiative was launched in 2017. The purpose of the study is to inform the Commission on the impacts of the BTSF programme to date, based on the development of a robust model to measure the cost effectiveness of the training model and its impact (including key performance indicators), and to analyse several possible alternative models of training provision which could be used in a single or in a mixed model format (SWOT analysis).

How can you take part ?

BTSF trainers don't want to monopolise their knowledge, they want to share it, and they want those they share with to share it. This train the trainer approach means that the impact of BTSF training programmes goes much farther than can even be measured.

How can you become involved? Competent authority staff interested in participating in trainings should contact their BTSF national contact points (NCP), which have been designated for EU Member States, Candidate and Associated Countries and some other non-EU countries to centralise information on BTSF, make it available to the relevant authorities in their countries, and ensure the smooth coordination of things like participant selection. Interested authorities from non-EU countries could also refer to the EU delegations in their country if no NCP has been designated or directly contact the contractor for the activity they'd like to take part in.

And if you're a contractor interested in helping to organise training sessions, you might want to start by attending an Info Day where information about BTSF is given and you can meet first hand with representatives from DG SANTE and Chafea who manage the initiative. Otherwise, information is available on e-tendering and the BTSF webpages, which can be found on the Chafea website as well as on the website of DG SANTE (The European Commission's Directorate General for Health and Food Safety) websites.

TRAINING HELD IN EU COUNTRIES

National authorities have their own training programmes on performing control duties for their staff, but BTSF complements this national training by focusing on issues of special interest to the EU and bringing EU added value to the more localised efforts.

BTSF training is designed to keep all staff of competent authorities of Member States involved in official control activities up to date with all relevant aspects of European law and to ensure that they share a common understanding of the regulatory system. Uniform controls mean higher levels of consumer protection and a more efficient internal market.

BTSF also offers national officials useful networking opportunities and adheres to a 'train the trainer' approach, making sure that the people who receive training are knowledgeable and equipped to share the information and know-how they have gained with colleagues back home and others they work with in their professional capacity. Contractors develop specific tools to facilitate further dissemination of the training at national level (e.g. such as brief summary of the programme or a leaflet that can be easily disseminated, documentation of the course like summaries, training package with reference to the sessions of the training sessions, a USB key with the training contents, a syllabus of the training sessions including relevant questions and answers and recording of the training sessions).

ANIMAL HEALTH AND DISEASE PREVENTION FOR BEES AND ZOO ANIMALS

THE ISSUE: Member State and stakeholder feedback shows a need for training on diseases affecting bees and zoo animals. Courses cover veterinary control requirements for honey and bumble bees, early detection of bee pests and requirements for zoo supervision and approval. The aim is to convey a common understanding of the state of play regarding specific diseases, related EU legislation and its harmonised implementation.

COURSE CONTENT: Topics in bee disease courses include the application of EU provisions for control of bee diseases and pests. Courses give an overview of EU legislation relevant to honey and bumble bees and cover pathogen and disease description, monitoring, planning and assurance of appropriate resources, rules for inspection and sampling of hives and outbreak measures. Courses on diseases affecting zoo animals and zoo approval procedures address the application of EU provisions.

THREE 3-DAY TRAINING SESSIONS WERE ORGANISED

PARTICIPANTS: 115

HOST COUNTRIES: 2 (BELGIUM, SLOVENIA)

ANIMAL IDENTIFICATION, REGISTRATION AND TRACEABILITY

THE ISSUE: The EU Animal Health Strategy and Action Plan considers as priorities the traceability of animals, the use of modern technology and the interoperability of systems for ensuring rapid response to animal health and food safety threats. These are essential for providing the information consumers want on the origin of their foodstuffs and for enabling control authorities to track problems to their origin.

COURSE CONTENT: Topics include regulations, derogations and implementing rules. Courses cover registered horses, national databases, and elements from intra-EU trade directives related to markets, assembly and marshalling centres, and dealers' premises. Field trips allow participants to examine such places as assembly centres, dealers' premises, slaughterhouses and national identification databases.

FIVE 4-DAY TRAINING SESSIONS WERE ORGANISED

PARTICIPANTS: 133

HOST COUNTRIES: 4 (GERMANY, FRANCE, PORTUGAL, SLOVENIA)



ANTIMICROBIAL RESISTANCE (AMR) - THE ONE-HEALTH APPROACH

THE ISSUE: The overuse of antimicrobials in human and veterinary medicine has accelerated the spread of resistant microorganisms, to the point where today, drug-resistant infections result in an estimated 25,000 patient deaths and 1.5Bn€ healthcare costs and productivity losses in the EU. The Commission advocates strengthening the prevention and control of AMR across the human, veterinary and food sectors, as well as securing the availability of new antimicrobial agents. In the EU, monitoring and surveillance of AMR and antimicrobial consumption are currently coordinated by the three EU agencies operating in the areas of human health, food safety and pharmaceuticals: the European Centre for Disease Prevention and Control (ECDC), the European Food Safety Authority (EFSA) and the European Medicines Agency (EMA). These three agencies collect data from Member States and other reporting countries through diverse networks.

COURSE CONTENT: The objective of the training is to further harmonise the approaches and practices of the Member States in order to increase the efficacy of the competent authority to verify compliance with the legal requirements in the field of distribution and use of antimicrobials and AMR monitoring, reporting and control. Bringing together participants from both public health authorities and veterinary/food safety authorities from different Member states will contribute to increase the compatibility of procedures and practices across the EU and allow exchange between them.

The training is intended for officials from Competent Authorities involved in planning and coordinating relevant control activities (preferably at central level) and it consists of a balance of theoretical and practical sessions.

TWO 3-DAY TRAINING SESSIONS WERE ORGANISED

PARTICIPANTS: 67

HOST COUNTRIES: 2 (CZECH REPUBLIC, SPAIN)

AUDIT SYSTEMS AND INTERNAL AUDITING

THE ISSUE: National Audit Systems are still in development stage and early intervention is important to establish a consistent approach to this issue across Member States and to ensure a minimum level for the quality of such audits. The objective is to disseminate best practices for auditing procedures, improving knowledge of this complex area of work and ensuring consistent and high implementation standards across the Union.

COURSE CONTENT: A wide range of topics are covered from an introduction to auditing to risk-based programming, defining scope objectives and audit criteria, training auditors, audit follow-up, transparency and the relationship between the audit system and other control systems and requirements.

SEVEN 4-DAY TRAINING SESSIONS WERE ORGANISED

PARTICIPANTS: 219

HOST COUNTRIES: 5 (GERMANY, IRELAND, THE NETHERLANDS, SLOVAKIA, SPAIN)

AUDITING PLASTIC RECYCLING PROCESSES



THE ISSUE: Food contact materials are materials and articles intended to come into contact with food and beverages (including bottled drinking water). They encompass packaging materials, cutlery, dishes, processing machines, containers, etc.

Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with food sets out general principles and provides enabling provisions to eliminate the differences between the laws of Member States. Accordingly specific Union measures have been adopted for groups of materials and articles, including recycled plastic materials.

COURSE CONTENT: The objective is to improve knowledge of this field, disseminate best practices for process auditing and ensure consistent and high implementation standards across the Union. The courses cover a broad range of topics such as EU provisions on recycled plastic materials and articles intended to come into contact with foods, information on the principles of risk assessment and approach taken in EFSA Opinions when assessing safety of recycling processes and information on the risk management (including authorisation decisions and control) measures taken at EU level on plastic recycling processes. Also, the courses include information on quality assurance systems required by applicable legislation and authorisation decisions, self-monitoring and co-responsibility on the part of operators and practical examples of such systems.

ONE 3-DAY TRAINING SESSION WAS ORGANISED

PARTICIPANTS: 14

HOST COUNTRIES: 1 (ITALY)

BORDER INSPECTION POSTS (BIPs)

THE ISSUE: Import controls are fundamental to the animal and public health security of the EU single market. Considering that imported animals and their products are in free circulation within the Union after their introduction, it is necessary to ensure that all official staff engaged in import controls (including candidate countries for EU accession, the European Free Trade Association (EFTA) countries and European Economic Area (EEA) countries) receive adequate training in order to better implement effective and harmonised import controls.

COURSE CONTENT: The objective is to disseminate best practices for import control procedures, improving knowledge of this complex area of work and ensuring consistent and high implementation standards across the Union.

FOUR 4-DAY TRAINING COURSES WERE ORGANISED.

PARTICIPANTS: 148

HOST COUNTRIES: 3 (BELGIUM, CROATIA, FRANCE)



CONTINGENCY PLANNING AND ANIMAL DISEASE CONTROL

THE ISSUE: Outbreaks of animal diseases require immediate response. Contingency planning and emergency preparedness are keys to effective action. If a disease is recognised quickly and prompt action is taken, there is a much greater chance of eradicating it. A new EU Animal Health Regulation confirms most of these principles.

COURSE CONTENT: Understanding the tools for addressing emerging animal diseases to increase the efficacy of veterinary services. Topics include EU legislation relevant to epidemics, preparedness, contingency planning, investigation of suspect cases, outbreak and preventive measures and management of animal movement.

SEVEN 4-DAY TRAINING SESSIONS WERE ORGANISED

PARTICIPANTS: 214

HOST COUNTRIES: 3 (ITALY, LATVIA, UNITED KINGDOM)

CONTROLS ON CONTAMINANTS IN FEED AND FOOD

THE ISSUE: Contaminants are substances not intentionally added to feed and food which are nonetheless present in feed and food as a result of the production, manufacture, processing, preparation, treatment, packaging, transport or holding of feed and food, or as a result of environmental contamination. The contaminants present a potential danger to animal or human health or to the environment and could adversely affect livestock production.

COURSE CONTENT: The aim of the training course is to increase understanding of the EU legislative framework in order to improve competent authorities' capacity in setting up system for control of contaminants in feed and food and to allow participants to share their experience in order to improve implementation of such control. Training consists of both theoretical and practical sessions.

FOUR 3-DAY TRAINING SESSIONS WERE ORGANISED

PARTICIPANTS: 119

HOST COUNTRIES: 2 (AUSTRIA, SPAIN)



EU SANITARY AND PHYTOSANITARY LAW ENFORCEMENT

THE ISSUE: Audits and inspections by DG SANTE are aimed at checking the effectiveness of national systems for control of compliance with EU food safety, animal health and welfare and plant health standards. A programme of inspections is developed every year, identifying priority areas and countries. Training and technical assistance can help Member States to rectify issues identified during Commission audits.

COURSE CONTENT: Activities cover protection of animals and plants from pests and disease. They also focus on protection of humans and animals from risks caused by additives, contaminants, toxins or organisms in food, drink or feed and protection of humans from disease carried by animals, plants or derived products and from pests. During STMs, experts assess the situation in Member States and support the authorities in developing action plans to improve compliance.

SEVEN 3-DAY TRAINING SESSIONS WERE ORGANISED

PARTICIPANTS: 202

HOST COUNTRIES: 6 (CZECH REPUBLIC, ITALY, LATVIA, THE NETHERLANDS, SERBIA, UKRAINE)

ELEVEN SUSTAINED TRAINING SESSIONS WERE ORGANISED

PARTICIPANTS: 492

HOST COUNTRIES: 11 (AUSTRIA, CZECH REPUBLIC, ESTONIA, FINLAND, HUNGARY, LATVIA, LITHUANIA, POLAND, ROMANIA, SLOVAKIA AND RUSSIA)

FEED LAW

THE ISSUE: The production of animal feed is one of the most important sectors of activity in agriculture. Approximately 230 million tonnes of feeding stuffs (excluding roughage) are fed to farmed animals in the EU annually. Initially the rules on animal feed from the 1970s emphasised the productivity of livestock farming, but the emphasis has shifted towards the protection of human and animal health, animal welfare and the environment. The European Union has developed a wide range of measures aimed at ensuring feed safety at all stages that may have an impact on feed and food safety, including primary production.

Regulation (EC) No 1831/2003 of the European Parliament and of the Council laying down requirements for feed hygiene introduces additional requirements which play a key role for ensuring feed safety along the food chain. In this context and after 4 years of training experience in this field, the Commission considers it important to continue training courses at EU level, in particular for staff of the competent authorities of Member States involved in official controls in the field of animal nutrition.

The aim of the training is to spread knowledge and best practice in order to increase the level of expertise with regard to feed safety issues concerning all stages of production, processing and distribution of feed, including some on-site inspections of establishments involved in the production of such products.

COURSE CONTENT: Both general training for feed con-

trol staff on the EU legislation on feed and specific training for feed control staff on EU feed hygiene rules and HACCP auditing will be provided. Numerous topics will be covered, including legislative requirements concerning feed hygiene, raw or processed materials intended for use as animal feed or for manufacturing compound feeding stuffs; the authorisation, supervision and labelling of feed additives; and for materials whose circulation or use for animal nutrition purposes is prohibited. Legislative requirements for the marketing and labelling of feeding stuffs intended for particular nutritional purposes, for medicated feed and for undesirable substances will also be covered. Participants will go over the authorisation of new genetically modified food and feed, traceability and labelling of genetically modified organisms and traceability of food and feed products produced from genetically modified organisms and the identification of risks associated with biological and chemical contaminants along the feed chain that may influence food and feed safety, animal health and animal welfare. Other topics include but are not limited to primary production and inspections in manufacturing establishments, planning and supervision of official controls, sampling methods, guidance on prioritizing hazards in feed, the assessment of auto-control systems of the feed business operators, and all aspects of auditing from planning to follow-up.

FIVE-DAY TRAINING SESSIONS WERE ORGANISED

PARTICIPANTS: 145

HOST COUNTRIES: 5 (GERMANY, HUNGARY, POLAND, PORTUGAL, SPAIN)



FOOD ADDITIVES, FLAVOURINGS AND ENZYMES

THE ISSUE: Food additives and their conditions of use are included in a single EU list. A re-evaluation programme for approved additives has been set up. Accurate data on additive use and on food enzymes is essential for this and Member States have to monitor use and report findings to the Commission.

COURSE CONTENT: Topics include the EU list of additives authorised in food, specifications of additives, the re-evaluation programme, interpretation of categories and use of additional guidance. Work on flavourings covers EU provisions, and the monitoring of consumption and use by Member States. Work on enzymes covers EU provisions. Also included are setting up of national control plans, information for inspectors, requirements for control laboratories and information from the RASFF.

SIX 4-DAY TRAINING SESSIONS WERE ORGANISED

PARTICIPANTS: 198

HOST COUNTRIES: 4 (GERMANY, GREECE, IRELAND, POLAND)

FOOD HYGIENE AND FLEXIBILITY

THE ISSUE: Food businesses must implement HAC-CP-based procedures and meet hygiene requirements at all stages of the production chain. In order to protect food diversity, serve consumers, meet the needs of small producers and simplify the sale of foods produced locally by traditional methods, requirements can be adapted to the nature of the business concerned.

COURSE CONTENT: Training should increase awareness and understanding of flexibility provisions among Member State authorities, disseminate good control practices regarding such provisions and support the exchange of experience in order to harmonise approaches. Topics include the concept of flexibility, activities excluded from the scope of the hygiene regulations and examples of flexibility with regard to the implementation of HAC-CP-based procedures and microbiological criteria.

SIX 3-DAY TRAINING SESSIONS WERE ORGANISED

PARTICIPANTS: 178

HOST COUNTRIES: 4 (FINLAND, ITALY, LITHUANIA, SPAIN)



FOOD HYGIENE AT PRIMARY PRODUCTION

THE ISSUE: The European Union (EU) has developed a wide range of measures aimed at ensuring a high standard of hygiene during food production and proper control of foodstuffs. Commission guidance documents elaborate on complex hygiene requirements applicable to primary production and give practical examples. National- and EU-level sectoral guides have been developed to describe how primary producers can meet legal requirements. The training raises awareness and promotes a common understanding of the rules to be complied with by food operators operating at primary production level, disseminates best practices for official controls regarding primary production activities in all food sectors and favours exchange of experience in order to identify practical solutions to address implementing issues at primary production level.

COURSE CONTENT: Courses cover EU provisions related to general hygiene rules and controls applying to businesses rearing domestic land or aquatic animals, producing derived primary products, or producing or harvesting plant products. They also deal with registration requirements for primary production businesses, hygiene requirements, control of hazards and precautionary measures for storage, handling and use of fertilisers, pesticides and biocides, and for storage, handling and disposal of waste.

EIGHT 4-DAY TRAINING SESSIONS WERE ORGANISED

PARTICIPANTS: 226

HOST COUNTRIES: 4 (HUNGARY, IRELAND, ITALY, SPAIN)

FOOD INFORMATION AND COMPOSITION

THE ISSUE: Food law, both at national and EU level, establishes the rights of consumers to safe food and to accurate and honest information. In addition to protecting the consumer from misleading claims, labelling also influences fair trade: some differences between the laws, regulations and administrative provisions of the Member States on the labelling of foodstuffs may impede the free circulation of both general food products and special food categories and can lead to unequal conditions of competition.

COURSE CONTENT: The objective of the training is to disseminate best practices for control procedures, improving knowledge of this area of work and ensuring consistent and rigorous implementation of rules across the Union. The training is mostly intended for Member State staff involved in supervision, planning and coordinating of control activities on food labelling requirements in general and of the foods described above (preferably at central level), as well as field inspectors in this/those authority/ies in charge of carrying out such controls. Workshops will ensure that participants have a good understanding of regulations, including new regulations like that concerning the minimum font size on food labels and the criteria for the use of claims (specific conditions of use and general principles and conditions of the Regulation).

TWO 4-DAY TRAINING SESSIONS WERE ORGANISED.

PARTICIPANTS: 60

HOST COUNTRIES: 2 (GREECE, IRELAND)



HACCP PRINCIPLES AND AUDIT TECHNIQUES

THE ISSUE: The Hazard Analysis and Critical Control Point system (HACCP) focuses on identifying hazards and preventing them from contaminating feed and food. The EU requires food and feed businesses to put HACCP-based procedures in place, to implement and maintain them. The HACCP concept allows the principles to be implemented flexibly. It provides essential evidence that the protective systems expected of food business operators are in place and in use.

COURSE CONTENT: The aim is to train participants to conduct audits to verify implementation of HACCP-based systems by food businesses, taking into account the need for flexibility. Content includes the importance of general hygiene requirements, principles and benefits of HACCP systems, evaluation of HACCP plans and their suitability for the activities performed.

THIRTEEN 5-DAY TRAINING SESSIONS WERE ORGANISED

PARTICIPANTS: 319

HOST COUNTRIES: 6 (FRANCE, HUNGARY, IRELAND, ITALY, SLOVENIA, SPAIN).

INSPECTION AND CALIBRATION OF PESTICIDE APPLICATION EQUIPMENT

THE ISSUE: Member States must ensure that all pesticide application equipment (PAE) is inspected at least once, and must successfully pass the inspection or be banned. Member States must also designate bodies to implement inspections and establish certification that is recognisable across the EU. These measures help ensure that pesticides are being applied correctly and in a sustainable manner.

COURSE CONTENT: Training aims to improve the harmonisation of inspection practices and support mutual recognition of certification. Topics include legislation, inspection and certification bodies, application of ISO and national standards and methodologies for complying with these standards.

THREE 3-DAY TRAINING SESSIONS WERE ORGANISED

PARTICIPANTS: 57

HOST COUNTRIES: 3 (FRANCE, THE NETHERLANDS, SPAIN,)



MOVEMENTS OF DOGS AND CATS

THE ISSUE: Feedback from Member States and stakeholders shows that training concerning controls of intra-Union trade in, imports of and non-commercial movements of dogs and cats are very important. Dogs and cats in the EU can be moved for non-commercial purposes or for intra-Union trade or import purposes. Experience has shown that unscrupulous persons disguise commercial movements into non-commercial in order to benefit from less stringent rules and that this is happening often and often disregards animal health conditions, ranging from non-compliance to fraud of documents putting the Union at risk of introducing rabies. The aim of the activity, therefore, is to provide a common understanding of the EU legislation in relation to cross-border movements of dogs and cats, and for participants to exchange and share experience and intelligence in order to better tackle illegal activities.

THE COURSE: The course provides a full overview of all relevant animal health requirements, including identification and differentiation between intra-Union trade in, imports of and non-commercial movements of dogs and cats. Participants should come from official veterinary and custom services involved in animal health prevention and control actions in all EU Member States and from official veterinary services involved in animal health prevention and control actions in Candidate Countries, the European Neighbouring Policy Countries and the EFTA-EEA countries.

THREE 3-DAY TRAINING SESSIONS WERE ORGANISED.

PARTICIPANTS: 85

HOST COUNTRIES: 2 (SPAIN, UNITED KINGDOM)

NEW INVESTIGATION TECHNIQUES FOR OFFICIAL CONTROLS ALONG THE FOOD CHAIN

THE ISSUE: Food fraud covers intentional violation of legislation on production, processing, distribution and marketing of food. Fraudulent practices may be lucrative and difficult to detect. Globalisation and free movement of goods, as well as the extent of trade via the internet, present a challenge to control authorities. Traditional investigation and control techniques are not always sufficient to control e-commerce in food or to reveal fraud.

COURSE CONTENT: Courses on investigation and control techniques explain differences between inspections and investigations and general planning of food fraud work. Further work covers interview techniques, documentation, control of accounts and traceability documents and collecting information from sources such as the police, judiciary, consumers and whistleblowers. Follow-up work involves evaluating and structuring evidence, seizing and confiscating goods and production material and reporting to police for further investigation. E-commerce courses outline requirements for food businesses operating on the Internet and registration and identification requirements for EU e-traders.

THREE 3-DAY TRAINING SESSIONS WERE ORGANISED.

PARTICIPANTS: 154

HOST COUNTRIES: 4 (CZECH REPUBLIC, ITALY, SLOVAKIA, SPAIN)

ORGANIC PRODUCTION SCHEME

THE ISSUE: The EU legislative and policy framework on organic production and the labelling of organic products is designed to guarantee to consumers that products labelled as organic have been produced in line with the regulatory requirements. Regulation (EC) No 834/2007 on organic production and the labelling of organic products requires Member States to establish control systems, in accordance with Regulation (EC) No 882/2004 on official controls in food and feed, and to verify compliance with the regulatory requirements. The courses on organic production schemes cover the further improvement of the knowledge of the control requirements by bringing together participants from different Member States, to exchange experiences and disseminate best practices for control activities and procedures.

COURSE CONTENT: The courses cover the requirements for the set-up and functioning of the control system on organic production and the labelling of organic products, with regard to the general control rules for all food and feed sectors according to the official controls regulation (No 882/2004) and the additional, specific sector control rules in the organic legislation (No 834/2007, 889/2008 and 1235/2008). Also, they address the competent authorities' supervision of control bodies and provide the requirements for the accreditation of the control bodies and for their supervision by the competent authorities.

SEVEN 3-DAY TRAINING SESSIONS WERE ORGANISED

PARTICIPANTS: 204

HOST COUNTRIES: 5 (CZECH REPUBLIC, GERMANY, ITALY, LITHUANIA, SPAIN)

PLANT HEALTH CONTROLS

THE ISSUE: Import controls are a key element of the EU plant health regime. Directorate F Health and Food Audits and Analysis has revealed differences between Member States in terms of knowledge of EU requirements and approach to the level of import controls. The proposed new EU plant health regime will require surveillance of certain organisms and the establishment of multi-annual survey programmers.

COURSE CONTENT: Training on import control covers principles of the EU plant quarantine regime for imports, practical elements of inspections, selection of non-regulated commodities for controls and checks for prohibited and non-declared items. Subjects also include measures taken in cases of non-compliance, adaptation of control programmes in light of new risks and use of interception data and other information for targeting inspections. Field visits are organised to points of entry and inspection post facilities at places of destination to discuss practicalities of checks.

THREE TRAINING SESSIONS WERE ORGANISED

PARTICIPANTS: 165

HOST COUNTRIES: 4 (AUSTRIA, BELGIUM, ITALY, UNITED KINGDOM)



PLANT HEALTH SURVEYS

THE ISSUE: The course covers a useful supplement for those services that need to plan large scale surveillance for organisms with potential to create a plant health crisis, for example, *Xylella fastidiosa*, or Huanglongbing, for which intensive multi-annual surveys may be required in order to determine the status of the disease.

The objective of the course is to provide a clear and harmonised understanding of the key elements of the relevant International Standards (in particular International Standard for Phytosanitary Measures No. 6 and 8) and best practices for planning surveys, in particular defining their objectives and statistical basis, their implementation and their reporting. The course covers the application, documentation and reporting requirements for the Commission Work Programme.

COURSE CONTENT: The courses address the relevant EU legislation, including the Financial Regulations and Commission Work Programme, the International Standards for Phytosanitary Measures (ISPMs) and European Plant Protection Organisation (EPPO) standards, establishing the survey plan and planning of resources, training and guidelines for staff performing surveys.

SIX 3-DAY TRAINING SESSIONS WERE ORGANISED

PARTICIPANTS: 150

HOST COUNTRIES: 3 (GERMANY, ITALY, LATVIA)

PRINCIPLES AND METHODS OF FOOD SAFETY RISK ASSESSMENT

THE ISSUE: The EFSA Strategy for Cooperation and Networking and Science Strategy 2012–2016 calls for training on food safety risk assessment, while the EFSA Advisory Forum stresses the need for long-term training on risk assessment for experts dealing with food safety.

COURSE CONTENT: All courses, except those on animal health and welfare, provide an introduction to food safety risk assessment and risk assessment. There are courses on microbiological risk assessment, chemical risk assessment, pest risk assessment, risk assessment in genetically modified organisms (GMOs), animal welfare risk assessment, environmental risk assessment and animal health risk assessment. Training on risk assessment in nutrition details the relevant risk assessment model, challenges of nutrient risk assessment, dietary intake assessment, risk characterisation and modelling tools for management options.

TWO 3-DAY TRAINING SESSIONS WERE ORGANISED.

PARTICIPANTS: 277

HOST COUNTRIES: 5 (AUSTRIA, CZECH REPUBLIC, ESTONIA, ITALY, PORTUGAL)



PROTECTED DESIGNATIONS SCHEMES (PDO, PGI, TSG, GI)

THE ISSUE: The EU has three schemes that guarantee the quality of agricultural products and food: Protected Designations of Origin, Protected Geographical Indications and Traditional Specialities Guaranteed. The EU organic production scheme guarantees that products labelled as organic indeed organic. These quality schemes need to be backed by effective controls.

COURSE CONTENT: They cover protected designation schemes. Workshops explain EU food control and marketing accreditation requirements and their application, as well general requirements for bodies conducting product certification.

ELEVEN 3-DAY TRAINING SESSIONS WERE ORGANISED

PARTICIPANTS: 330

HOST COUNTRIES: 6 (CROATIA, ESTONIA, FRANCE, ITALY, POLAND, ROMANIA)

THE TRADE CONTROL AND EXPERT SYSTEM (TRACES)

THE ISSUE: TRACES, which stands for Trade Control and Expert System, is a computerised-based network which controls movement, import and export of live animals, plants and food and feed in the EU. This system is used as part of the EU's internal import control system and is intended to track live animals and rejected foods. Decision 2003/623/CE provides the legal basis for the development of this integrated computerised veterinary system, and Decision 2004/292/EC requires Member States to use TRACES to comply with the objectives of traceability for all traded and imported live animals, semen and embryos and products of animal origin. In 2011, it was decided to extend the scope of TRACES to provide for two new modules aimed at tracing products of non-animal origin and live plants. In 2015, the scope of TRACES was once again extended to cover organic products. There is a continuing need to disseminate best practices for TRACES use, improve knowledge of this system and ensure consistent and high implementation standards across the EU.

COURSE CONTENT: The training courses will cover the use of TRACES for importing live animals and products of animal origin; products of non-animal origin; live plants and organic products and for the intra-EU trade of live animals and animal by-products. The course should provide a detailed overview and explanation of TRACES and cover recent developments in procedures used at points of entry and import and trade certification, giving special emphasis to related aspects of food law, animal health and welfare legislation for trade, food and feed and animal and plant health import control rules and other relevant legislation. It should also update system users in the Member States of the latest TRACES developments implementation, in particular as regards the inclusion of products of plant origin and plant health aspects and allow for on-the-spot visits to points of entry (Courses 1, 2, 3 and 4) and Local Veterinary Units (Course 5) for practical exercises on TRACES use and related certification activities carried out at these levels.

SIX 3-DAY TRAINING SESSIONS WERE ORGANISED

PARTICIPANTS: 176

HOST COUNTRIES: 5 (FRANCE, GREECE, LITHUANIA, PORTUGAL, SPAIN)

TRANSMISSIBLE SPONGIFORM ENCEPHALOPATHIES

THE ISSUE: Comprehensive EU measures laying down rules for prevention, control and eradication of transmissible spongiform encephalopathies (TSE) are evaluated, consolidated and updated based on scientific advice and international standards. They target health risks from TSEs and govern the entire marketing and production chain of live animals and products of animal origin.

COURSE CONTENT: Workshops focus on TSE risk reduction measures, their implementation and control, and experience and difficulties encountered at field level. The objective is to harmonise Member State approaches and practices and increase the efficacy of authorities to check compliance. Topics include provisions on risk material removal, prohibition of use of ruminant bones in meat production, monitoring and surveillance, feed ban control, eradication, breeding programmes for diffusion of genetic resistance to scrapie in sheep, marketing, import and export.

FOUR 3-DAY TRAINING SESSIONS WERE ORGANISED

PARTICIPANTS: 124

HOST COUNTRIES: 3 (ITALY, PORTUGAL, SLOVENIA)

ZOONOSES AND ANTIMICROBIAL RESISTANCE

THE ISSUE: Zoonoses are managed by the application of general and specific measures, particularly for salmonella, and of specific rules for monitoring and control of primary production and marketing, including microbiological criteria. These aim to ensure that zoonoses, zoonotic agents and related antimicrobial resistance are monitored and measures are taken to detect and control them during food production, processing and distribution.

COURSE CONTENT: Training on control of zoonoses aims to harmonise Member State approaches and to help officials become more efficient in the implementation of and reporting on controls. Training has a strong focus on the control of salmonella in poultry and pigs and of campylobacter along the poultry meat production chain.

FIVE 3-DAY TRAINING SESSIONS WERE ORGANISED

PARTICIPANTS: 59

HOST COUNTRY: 3 (GREECE, IRELAND, ITALY)



STRENGTHENING IMPACT OF UNION OVERVIEW REPORTS

THE ISSUE: Strengthen official controls and the cooperation among different bodies in the Member State involved in the control and audit in the field related in broad terms to Food Law, Animal Health and Welfare and Plant Health. Exchange of the knowledge on the progress, improvements to and developments in the areas of official controls and to address elements of the legislation valid in the particular field.

COURSE CONTENT: Seminars addressed mainly to Member State officials in order to align the control and audit procedures within the European Commission to improve Food Safety and Quality, Animal Health and Welfare and Plant Health. Seminars focus on the microbiological risks in the primary production of food of non-animal origin including seeds for sprouting, import controls re-enforced checks and enhanced checks, food contact material, campylobacter and welfare of dairy cows.

SIX TRAINING SESSIONS WERE ORGANISED

PARTICIPANTS: 169

HOST COUNTRY: 1 (IRELAND)



TRAINING HELD OUTSIDE THE EU

The EU is a major player in the global agri-food market. Food, feed, animals, plants and derived products imported into the EU must comply with EU requirements. This may sometimes place constraints on exports by non-EU countries, particularly in many developing countries that may not have the resources and structures to ensure controls and surveillance of their food production systems. In certain areas, this is in the hands of private organisations and importers, especially in the area of fruits and vegetables. Better understanding of EU requirements helps authorities in non-EU countries to improve controls and get their products to the EU market.

The BTSF initiative organises specific training programmes targeting only non-EU countries. They can cover any sanitary and/or phytosanitary subject anywhere in the world. BTSF has thus become an important trademark as a provider of very specific trade-related capacity building. The training is mainly provided through workshops or/and ad-hoc assistance missions.

Workshops have similar formats to those in the EU. They are organised at regional level on selected topics that are of wider interest to a number of countries in a region and provide a detailed overview and explanation of EU SPS standards in the relevant areas having regard, in particular, to the recent developments of EU legislation and by extension of international SPS standards. They can also take the form of targeted training missions where a specific trade concern is being addressed, and hopefully, solved. This may be under the format of farmer training, laboratory training, producing guidance documents etc...

A specific programme aims to train laboratory staff on state-of-the-art techniques for diagnostic testing. Laboratory trainings are organised directly in EU accredited laboratories and ensure hands-on experience for non-EU laboratory staff.

BTSF WORLD CONFERENCE



The first BTSF-World Conference was organised to relate the results of the BTSF World programme that ran between 2013-2017. The one day conference was held on 8 June 2017 in Brussels, and welcomed a total of 150 participants from non-EU countries all over the world (Africa, Asia and Latin-America) that had participated or benefited in some way or another in the BTSF-WORLD programme, but also from the EU Member States (MS), from candidate countries, from EFTA and associated countries.

The purpose of this conference was to present the outcome and the performance of the BTSF World programme in terms of achievements and results obtained at the end of its implementation, as well as to assess its overall impacts on the SPS sectors addressed during the different activities along the programme. Since the budget was part of the “Food Security programme”, activities were first and foremost more development-oriented, but with the focus on creating trade opportunities through enhancing the national SPS framework. These economic benefits improved the livelihoods of all stakeholders as well as improved food security. The subjects of intervention at the Conference were many and diverse and reflected the large variety of areas covered. An educational poster exhibition, along with a high-quality offer of flyers and files on individual sustained training

missions, attracted many participants' attention and triggered interesting discussions on the positive impact on trade. A few examples are presented here below; one on Kenya PPP in beans, one on HACCP in St Vincent and the Grenadines and one on aquaculture in Myanmar.

BTSF-WORLD : BUILDING KENYAN CAPACITY TOWARDS AN EFFICIENT PESTICIDE RESIDUE CONTROL

Unshelled peas and beans constitute an important part of Kenya's fresh exports to the EU along with cut flowers, fruits and other vegetables. The horticultural sector is one of the fastest growing agricultural sub-sectors in the country, and contributes heavily to the country's foreign exchange earnings.



Since 2012, the Kenyan horticultural sector is facing problems with the presence of pesticide residues as well as with phytosanitary non-compliances leading to reinforced checks by the EU upon import. In January 2013, Kenyan beans were listed as "high-risk" under Regulation EC 669/2009, and included in the list of food and feed of non-animal origin subject to an increased level of controls at import.

With the support of the EU, Kenyan authorities responded proactively to the crisis and came together to develop and oversee a coordinated and cohesive national action plan to improve practices

and procedures in inspection services and in pesticides residue monitoring.

The Kenya Plant Health Inspectorate Service (KEPHIS) was supported through a collaboration with EDES and the laboratory from the University of Almeria (UAL) to improve its pesticide residue analysis performance.

As a continuation of these activities, the BTSF initiative has provided KEPHIS with further training focusing on laboratory productivity, optimization of resources and quality control management.

IMPACT: BTSF-WORLD interventions provided for proper training on how to improve the laboratory organization and improved staff skills on pesticide residue analysis and quality control activities. This will directly benefit exporters and facilitate the food safety system in the internal market.

Improving the competencies of the staff in charge of official control activities is crucial to assure a high level of consumer protection. Further training is still recommended and it could be extended to other actors involved in the food chain.



RESULTS: Nineteen officers of the KEPHIS pesticides team directly benefited from the BTSF World activities. The technical assistance missions increased the quality control carried out during the analysis of pesticide residues in food samples, and also helped the laboratory to extend their knowledge on the ISO 17025. In particular, it is worth mentioning that:

- A few months after the second mission, the laboratory received the visit of the South African National Accreditation System (SANAS) and was accredited under the ISO 17025 for pesticide residue analysis in food commodities;
- The BTSF interventions contributed to improving the laboratory workflow, the maintenance of the systems and the application of corrective actions;
- These actions led to an increase in the level of productivity within the laboratory services, with an expansion of the analytical scope of the laboratory of 20%;
- They led to a reduction in the number of alert notifications under the EU Rapid Alert System for Food and Feed (RASFF);
- They stimulate a closer collaboration between the Competent Authorities and the private sector.

BTSF-WORLD : IMPROVING ON-BOARD FISH HANDLING IN ST VINCENT AND THE GRENADINES

The fishing industry in St Vincent and the Grenadines (SVG) is mainly artisanal, with over 70% of the estimated 2,500 people employed, being solely dependent on fishing and related activities. There are approximately 800 small fishing vessels that fish in the local waters and another 200 larger vessels on the high seas. The estimated 950 tonnes of fish from the small-scale sector, worth around Euro 2.3 million, contributes approximately 1.5% to the country's GDP.



One of the reasons why St Vincent and the Grenadines lost its access to the lucrative EU market for fish in 2000, was due to inappropriate on-board handling of fish by small-scale fishermen and the associated food safety risks. This was a blow for the small-scale fishery, which had a lucrative trade with nearby Martinique, an EU territory.

What happens to the fish after capture, and before it is landed, has a significant impact on its quality and safety as well as value. This is because the effect of poor handling on board cannot be reversed. Responding to this, the Sustained Training Missions (STM) worked with the national Fisheries Division, which is also the Competent Authority for food safety, to strengthen the knowledge and

understanding of fishers in globally recognised standards for good on-board handling, thus promoting better safety and quality of fish for international, regional and domestic markets.

Key beneficiaries were small-scale fishermen and the Competent Authorities, and the main activities were a training needs analysis, the development of a practical pictorial manual on good on-board fish handling and fish quality for fishers/cooperatives, which was used as the main training resource in workshops for small-scale fishers in three strategic small-scale fish landing centres: Kingstown and Rose Bank on St Vincent Island and Paget Farm on Bequia Island. The training was conducted in conjunction with the CA and was evaluated approximately 6 months later.

The STM developed the capacity of the CA to be able to support the small-scale fisheries sector to improve the safety of fish entering the value chain and reduce the food safety risks to consumers. The STM also contributed to the:

- Implementation of government's EU equivalent Fish and Fish Products Regulations 2006,
- application of the UN FAO Code of Conduct for Responsible Fisheries (CCRF),
- sustainable development of the artisanal fishery,
- improved domestic, regional as well as international market access of fish.

LESSONS LEARNT: Fishermen require an incentive to apply their new knowledge and understanding of proper on-board handling. They also need to be able to invest in equipment and materials such as on-board ice boxes and larger vessels. Having access to a higher value market for better quality, safer fish and investment assistance should go hand in hand with initiatives to build human capacity.

Efforts to attract the interest and investment in the sector of major regional and international fresh fish buyers would introduce market driven incentives to improve on-board fish handling practices and thus help promote the uptake of the outputs of the STM.

RESULTS: The initial training needs analysis indicated that approximately 80% of small-scale fishermen had not received any training related to fisheries prior to the STM.

Sixty four participants including small-scale fishermen, fishing vessel owners and CA staff attended the three on-board handling workshops. The participants found the workshops interactive, informative, to the point, interesting, enjoyable. Many appreciated the improved understanding of fish handling and hygiene and sanitation requirements.

A post-training evaluation showed that fishermen involved in the STM had gained a heightened sense of the importance of need for ice, the fundamental causes of spoilage and now knew how to handle fish properly and hygienically on-board, at sea.

The practical on-board handling guide concept and training was appreciated by authorities in Grenada and Jamaica and similar STMs were conducted there. The Regional FAO office for the Caribbean expressed an interest in producing a generic on-board handling guide, appropriate for the use by fishermen across the region.

BTSF-WORLD : BOOSTING AQUACULTURE PRODUCTION IN MYANMAR

Myanmar has very good sources of good quality freshwater prawn (*Macrobrachium rosenbergii*). However, the technology for freshwater prawn culture is not well developed. The prawns are either cultured with freshwater finfishes like Chinese carp and other carps, or in monoculture, the latter being economically viable, but not sustainable. There are 21 freshwater prawn hatcheries; 80% of them operate yearly. The annual production ranges from 200 to 400 million post larvae (PLs).



However, in the summer of 2013, all of the 21 hatcheries failed to produce PLs, allegedly because of a disease. As a result, freshwater prawn growers were not able to stock because the fresh prawns normally supplied by the hatcheries were not available.

The objective of the BTSF intervention missions was to assess the conditions of production in fresh prawn hatcheries (notably: larviculture, use of larval feeds, especially *Artemia*, microbial treatments such as chlorination, use of antibiotics, overall hatchery management) and to provide technical assistance and capacity building in improving hatchery management in order to prevent or overcome the problem of freshwater prawn hatchery mortalities.

A first mission helped to identify the causes of the deceiving performance of fresh prawn hatcheries. A series of follow-up missions was carried out by different experts from EU and from regional research centres, such as Can-Tho university (Vietnam) and INVE (Bangladesh). A demonstration unit for good practices in *Macrobrachium* larviculture was set up in Yangon division. Nineteen technicians from different private hatcheries and from the Department of Fisheries were trained, with theoretical and on the job practical training. In addition, a guide of good practices was produced and delivered to the members of the Myanmar Shrimp Association and to the Myanmar Department of Fisheries.



IMPACT: BTSF World succeeded in timely bridging the gap between two capacity building programmes, i.e. Myanmar Trade Development Programme and Myanmar Sustainable Aquaculture Programme (MYSAP). Furthermore, thanks to its highly technical approach, involving both EU and regional experts, it managed to identify the causes of the underperforming *Macrobrachium* hatchery sector in Myanmar. Given the excellent level of expertise offered, the prawn production has been re-launched and allowed 19 *Macrobrachium* hatchery technicians to be trained. It is expected that the higher productivity of prawn hatcheries will lead to an increase of number of hatcheries, as well as a higher aquaculture production, with, in the medium term, a positive impact on livelihoods in Myanmar and consequently better food security.

hoods in Myanmar and consequently better food security.

RESULTS:

The conditions of production in freshwater prawn hatcheries were assessed and the causes of the high mortality of larvae in the prawn hatcheries were identified (poor management, poor feed quality and a specific viral disease); A guide of good practices in hatchery management with suggestions for improvements to prevent or overcome the problem of freshwater prawn hatchery mortalities was produced and disseminated; A demonstration unit for good practices in the *Macrobrachium* larviculture was set up; 19 technicians from private hatcheries, Myanmar Shrimp Association and Department of Fisheries were trained.

LESSONS LEARNT: A careful management of the prawn production at hatchery level can drastically reduce the mortality at the post-larvae stage and therefore increase the productivity and profitability of the aquaculture sector. The availability of good quality food, in the specific case of *Artemia*, is a key issue. Aquaculture animal diseases, in the specific case an extra small virus, can wipe out the entire production at regional level. Therefore, special emphasis should be given to the brood stock, which should be free from specific pathogens, and to the biosecurity measures at farm level to avoid disease introduction.



FOOD TESTING

THE ISSUE: Many developing countries do not meet EU food testing requirements, and that leads to sanitary and phytosanitary trade concerns. These issues often relate to deficiencies in mycotoxin, microbiological and residue controls in developing countries with frequent occurrence of mycotoxins, microbiological contamination and high residue levels when samples are taken in the EU. Technical assistance, particularly hands-on training of analytical techniques at EU accredited laboratories, aims to tackle these difficulties. These workshops, although they were held in the EU in EU-accredited laboratories, are for participants from ENP, African, Asian, and Central and South American countries.

COURSE CONTENT: Training on mycotoxins focuses particularly on aflatoxins in peanuts, Brazil nuts, pistachios, spices, dried figs, rice, maize, peanut meal and copra, and ochratoxin A in cereals, dried fruit, coffee, cocoa, spices and liquorice. A general introduction covers EU legislation, risk assessment, the establishment of regulatory limits, official bodies and laboratory networks dealing with contaminants and rules for imports of products of non-animal origin. Subsequent sessions deal with sampling, sample preparation, extraction and clean-up, screening methods, confirmatory techniques and quality in analytical laboratories. The introduction to microbiology courses covers EU legislation on hygiene and microbiological criteria, EU guidance documents and staff working papers, microbiological pathogens and official control bodies and laboratory networks. Training on residues is divided into two sub-modules: one on VMP residues; the other on PPP residues.

The focus of the above trainings is however on their practical implementation and participants are submerged in diagnostic techniques for two full weeks.

THREE 10-DAY TRAINING SESSIONS WERE ORGANISED.

**ONE ON RESIDUES OF VMP
ONE ON RESIDUES OF PPP
ONE ON MYCOTOXINS**

PARTICIPANTS: 44

HOST COUNTRIES: 3 (HUNGARY, IRELAND, ITALY)

INTERNATIONAL STANDARD-SETTING BODIES

THE ISSUE: The EU agro-food sector is a major player in the global marketplace, being an active producer, exporter and importer of foods. Animals, plants, products of animal and plant origin and all food and feed imported into the EU have to comply with the relevant requirements and conditions set by the EU, or at least the equivalents thereof. Promoting the EU regulatory model, based on international standards, helps developing countries that are trading partners of the EU to comply with the relevant rules/standards and leads to easier access to the EU and global food markets alike. Training activities are needed to help trade partners in non-EU countries to become fully aware and more familiar with EU import rules and international standards. The involvement of relevant staff of the competent authorities of non EU countries in such training activities is also important in order to enable them to disseminate the knowledge acquired during these trainings in their own countries. This particular training is aimed at training country delegates who participate in meetings of the International Standards Setting Bodies i.e. Codex Alimentarius for food safety, the World Animal Health Organisation OIE for animal health and the International Plant Protection Convention IPPC for plant health issues.

THE COURSE: The objective of the training is to increase country delegate awareness about respective procedures in international standard setting, to strengthen country delegate participation in the multilateral meetings organised in the respective bodies, to improve country delegate capacity to engage in the development of new standards and to come up with common policy positions at a national and regional level.

TWO 3-DAY TRAINING SESSIONS WERE ORGANISED.

**ONE ON STANDARDS-SETTING IN IPPC
ONE IN CODEX ALIMENTARIUS**

PARTICIPANTS: 53

HOST COUNTRIES: 2 (THAILAND, SENEGAL)

GMO ANALYSIS

THE ISSUE: A uniform GMO analysis approach, including a good understanding of EU requirements, helps global trade. Capacity building via training should increase non-EU operators' expertise and help them to adapt procedures for checking compliance with EU requirements.

COURSE CONTENT: Two events were organised under this project, including a regional workshop for the Middle East and North Africa (MENA) region and a coordinators meeting of all five regions involved in the project. The MENA workshop served to review the status of GMO analysis in the region and to launch the following steps to further enhance GMO analysis capacities and networking in the MENA region. This intention is to get the real market screening for GMO presence in food and/or feed commodities commercialised in their countries. The results of this project will provide a primary assessment of GMOs presence in the region.

The coordinators meeting aimed to make the point of the situation, to review the roadmaps defined by the networks in previous regional meetings, to delineate regional priorities and to define the programme and content of future regional workshops and training activities accordingly.

TWO 2-DAY TRAINING SESSIONS WERE ORGANISED.

PARTICIPANTS: 45

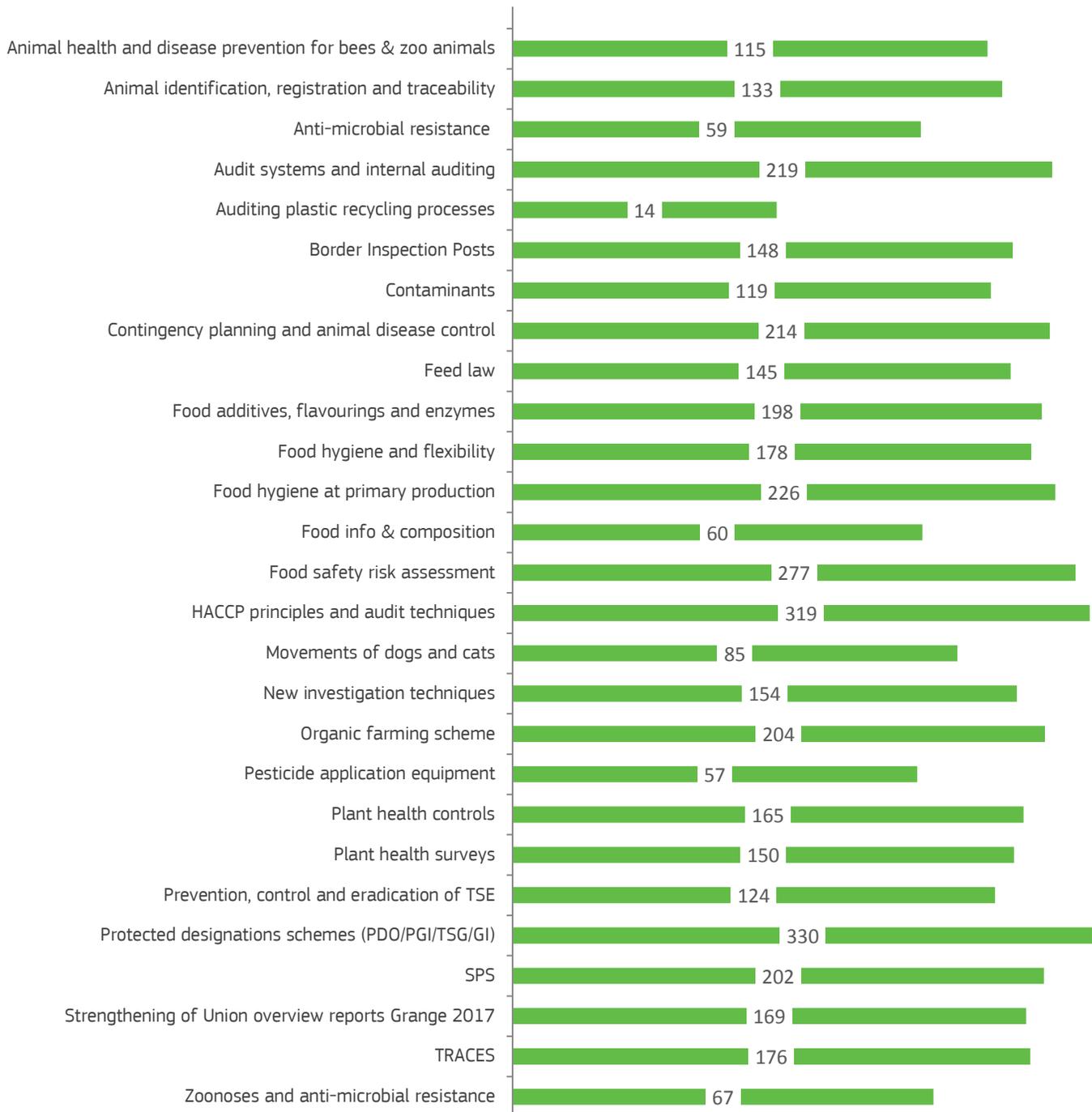
HOST COUNTRY: 1 (ITALY- JRC ISPRA)

BTSF contractors in 2017

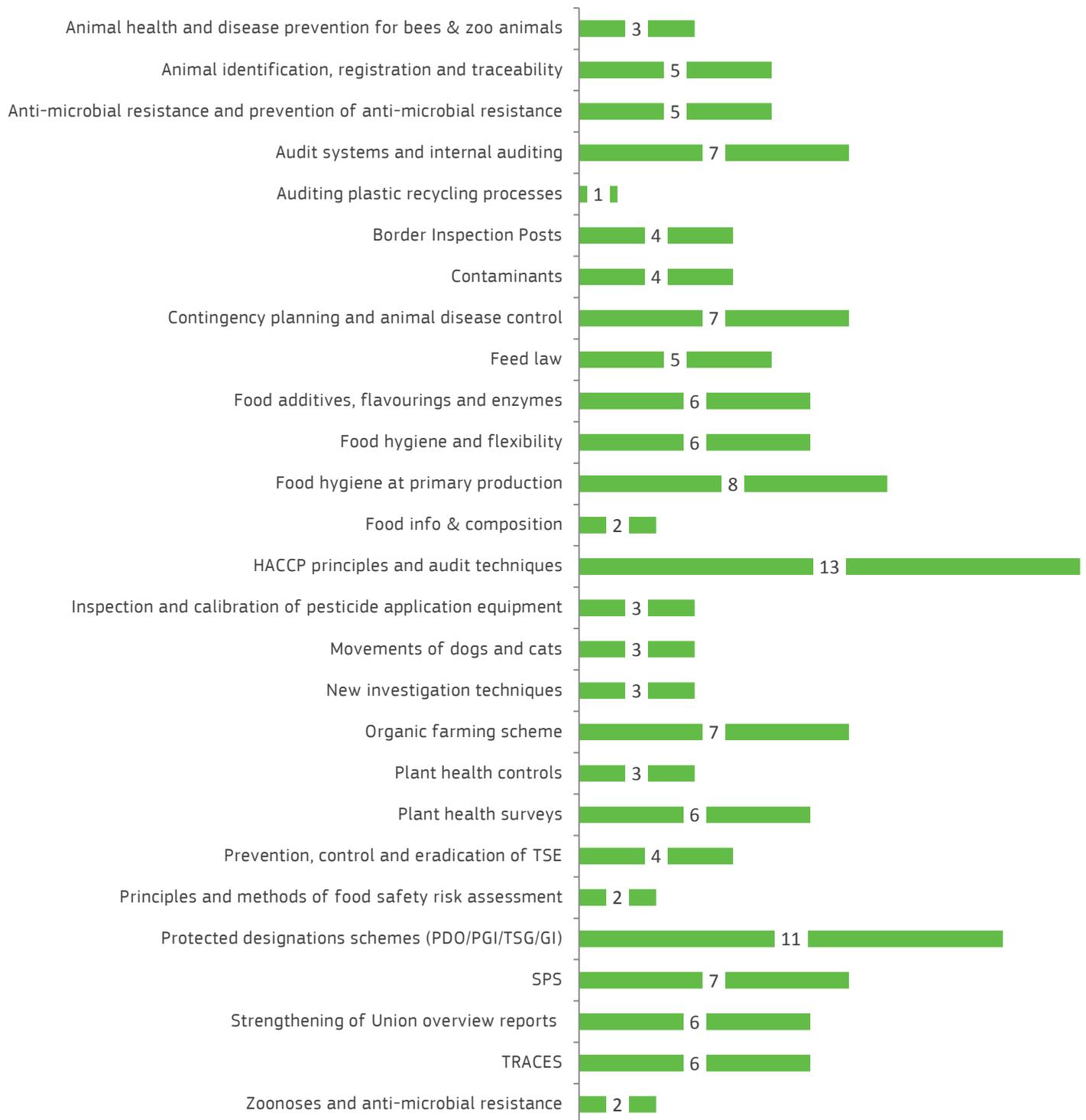
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- Agriconsulting S.A.
- AINIA
- APPLICATION EUROPÉENNE DE TECHNOLOGIES ET DE SERVICES (AETS)
- Deutsche Gesellschaft für Internationale Zusammenarbeit GmbH (GIZ)
- NSF Euro Consultants
- France Vétérinaire International (FVI)
- Istituto Zooprofilattico Sperimentale dell' Abruzzo e del Molise 'G Caporale'
- JVL Consulting S.A.
- Opera SRL
- Tipik



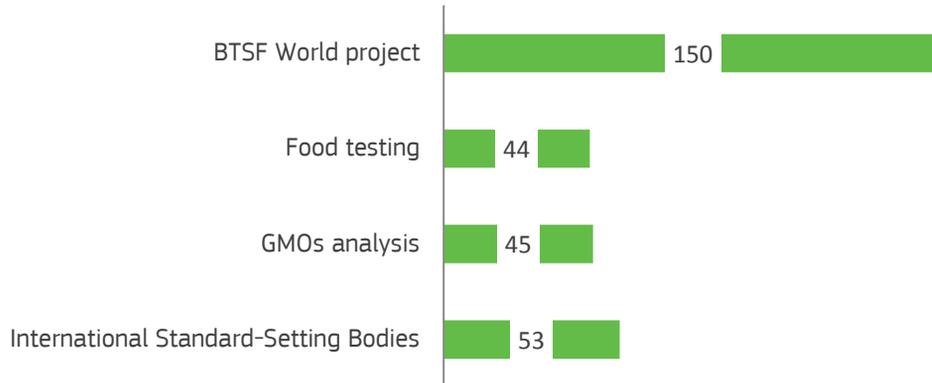
PARTICIPANTS PER TRAINING PROGRAMME IN 2017 (EU COUNTRIES)



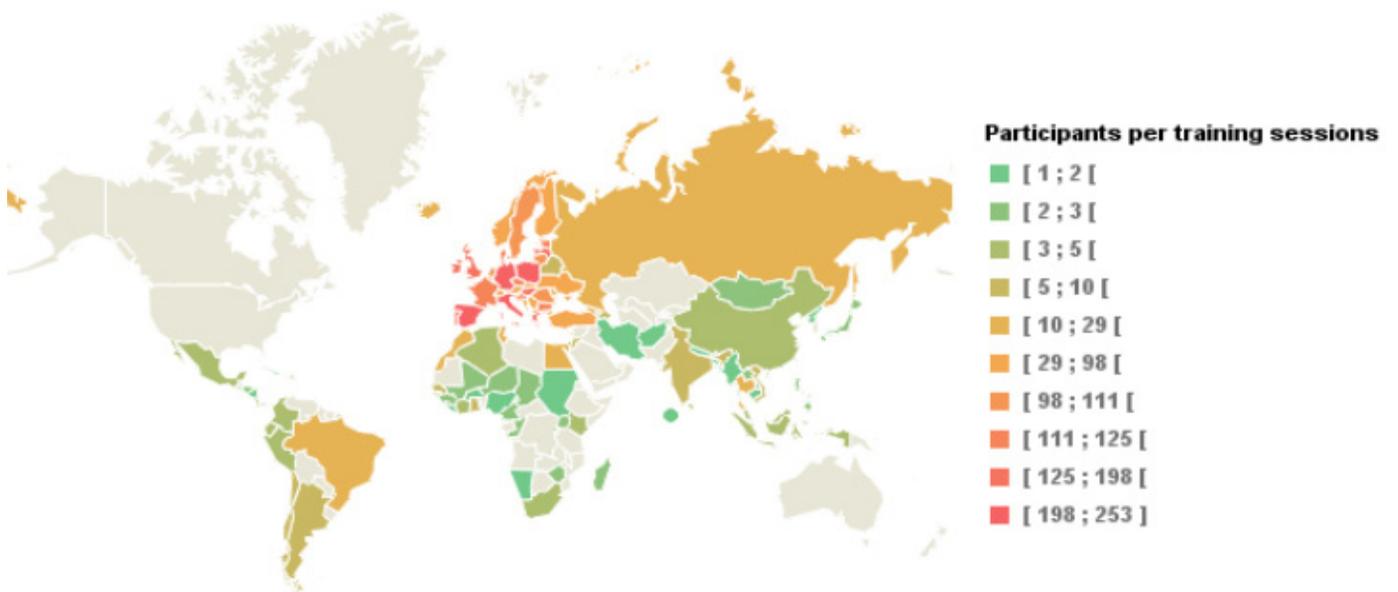
NUMBER OF TRAINING SESSIONS IN 2017 (EU TRAININGS)



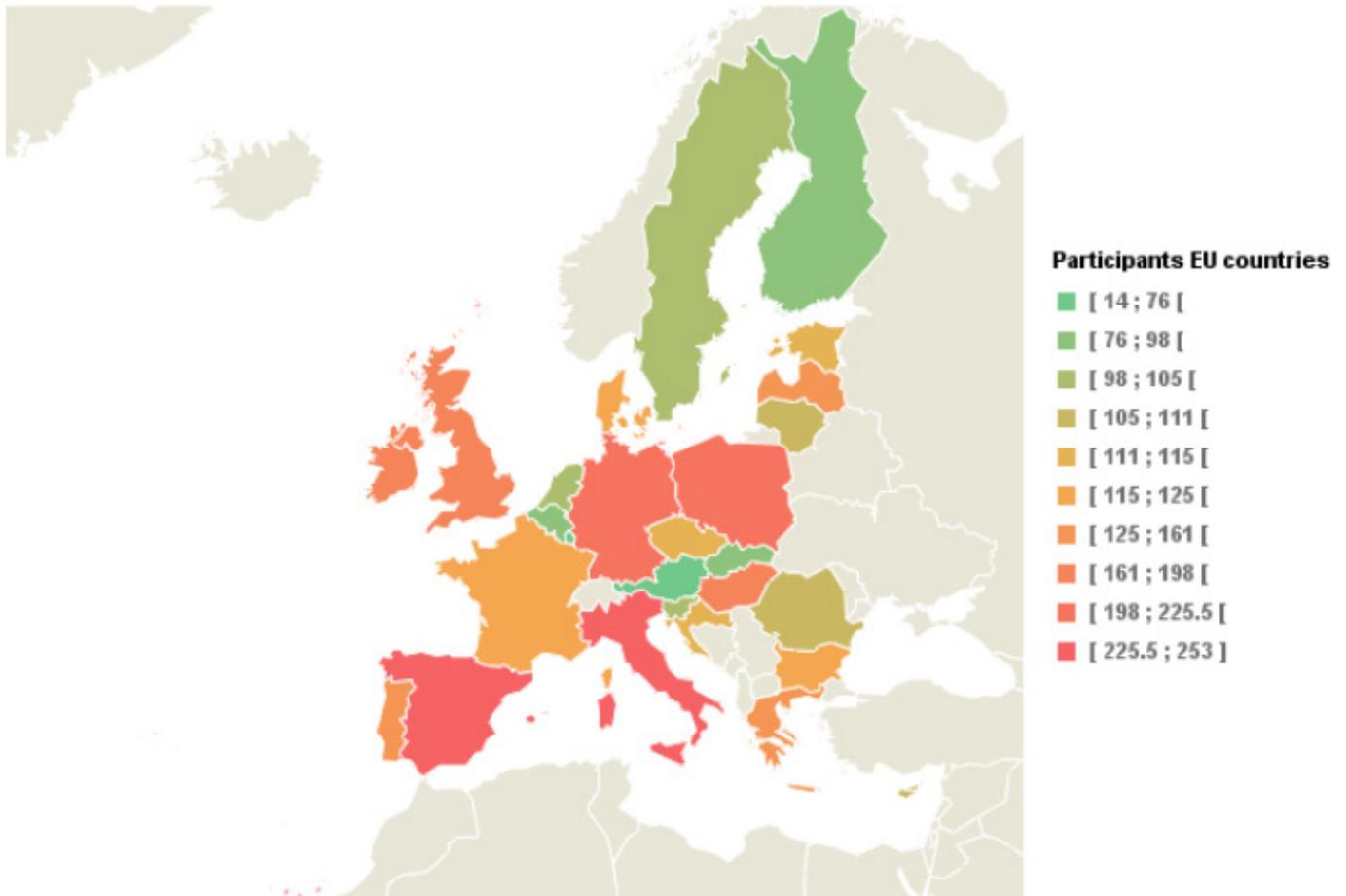
PARTICIPANTS PER TRAINING PROGRAMME IN NON EU COUNTRIES IN 2017



BTSF TRAININGS IN 2017 , BREAK DOWN BY ORIGIN OF PARTICIPANTS (GLOBAL)



BTSF TRAININGS IN 2017, BREAK DOWN BY ORIGIN OF PARTICIPANTS IN 2017 (EU COUNTRIES)



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Participants

In countries where an NCP has been designated, officials who are interested in participating in trainings are invited to refer to their NCP. The list of NCPs can be found in this report and at http://ec.europa.eu/food/training_strategy/participants/ms_contact_points_en.htm.

Interested parties from other countries should contact the relevant contractor. Information about the contractors for each course is in this report and at http://ec.europa.eu/chafea/food/training_courses.html.

Contractors

The Chafea encourages a wide number of contractors to participate in the BTSF initiative.. Information about the publication of calls and their nature can be found at <http://ec.europa.eu/chafea/food/index.html>
Guidelines for tenderers are provided at <http://ec.europa.eu/chafea/food/guidelines.html>.



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