



Maîtrise de la sécurité alimentaire des circuits courts : l'expérience de la Cellule Qualité des Produits fermiers (CQPF) en accompagnement des producteurs en Wallonie

Control of the food safety of the short path: the experience of the Quality Cell of Farm Products supporting the producers in Wallonia

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Avec le soutien de



Wallonie



DIRECTION GENERALE OPERATIONNELLE DE L'AGRICULTURE,
DES RESSOURCES NATURELLES ET DE L'ENVIRONNEMENT



CQPF established in 2006



CQPF

Cellule Qualité Produits Fermiers

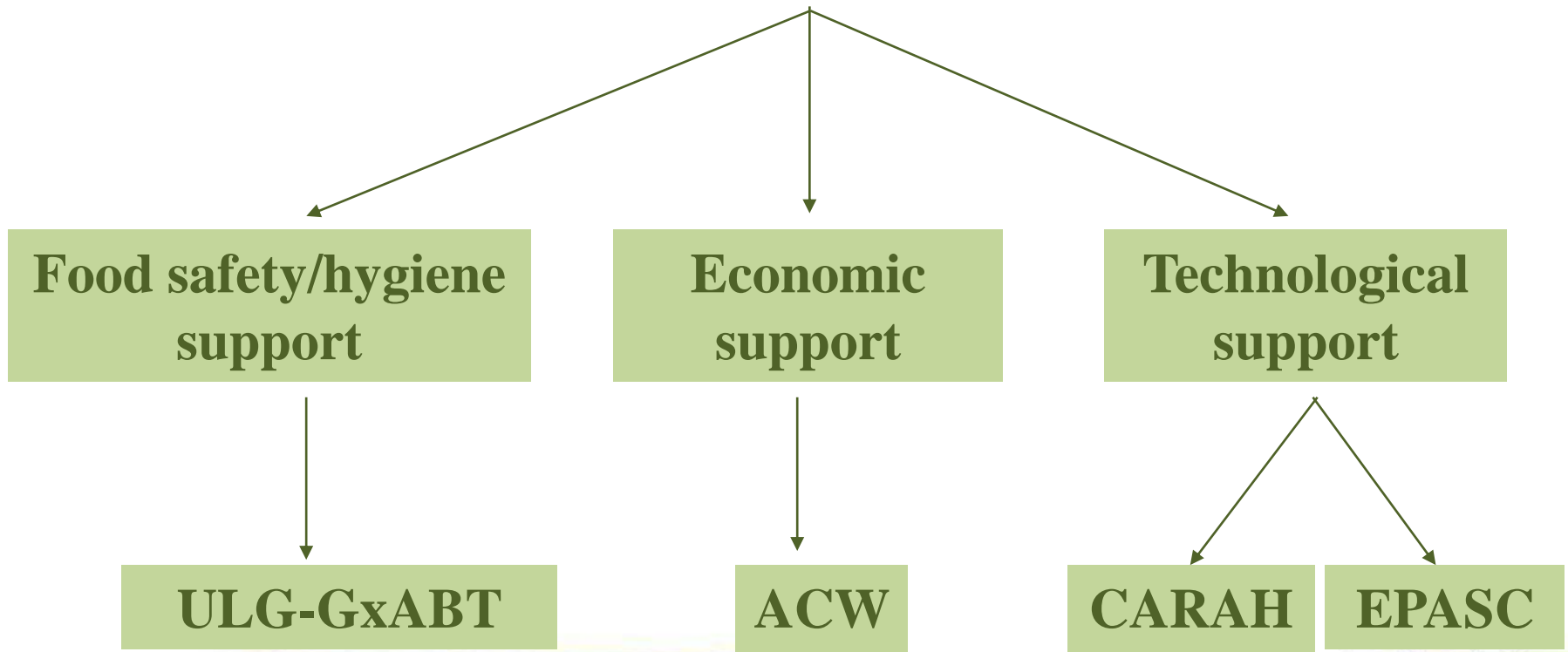


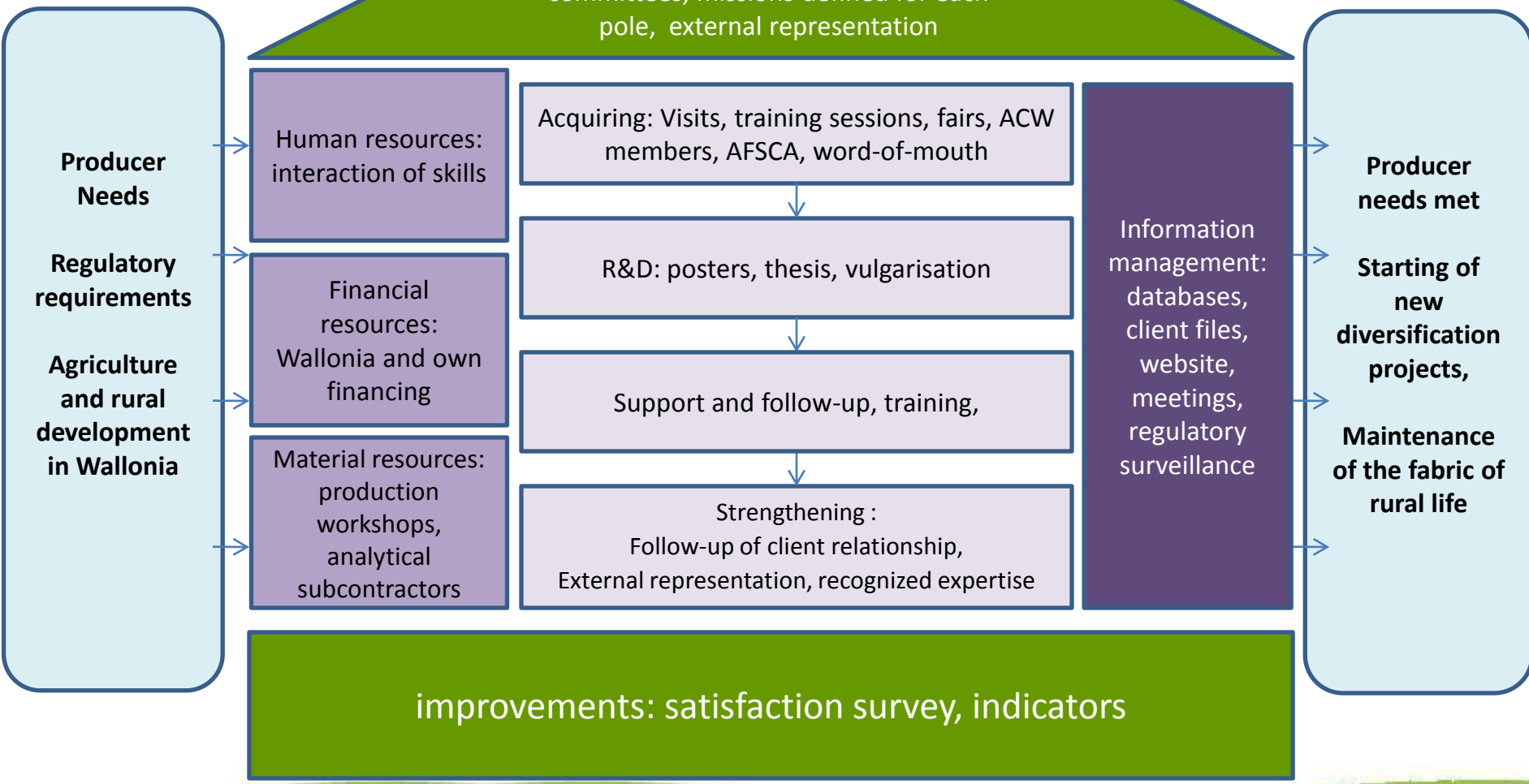
Defined missions

- help farmers to bring the quality of their products into compliance with legal and/or market requirements. Food safety is considered as a priority
- “one-stop shop” approach: find in one single place answers to any type of question about a diversification activity or project



Coordination cell (ULG-GxABT)





Support and follow-up, training



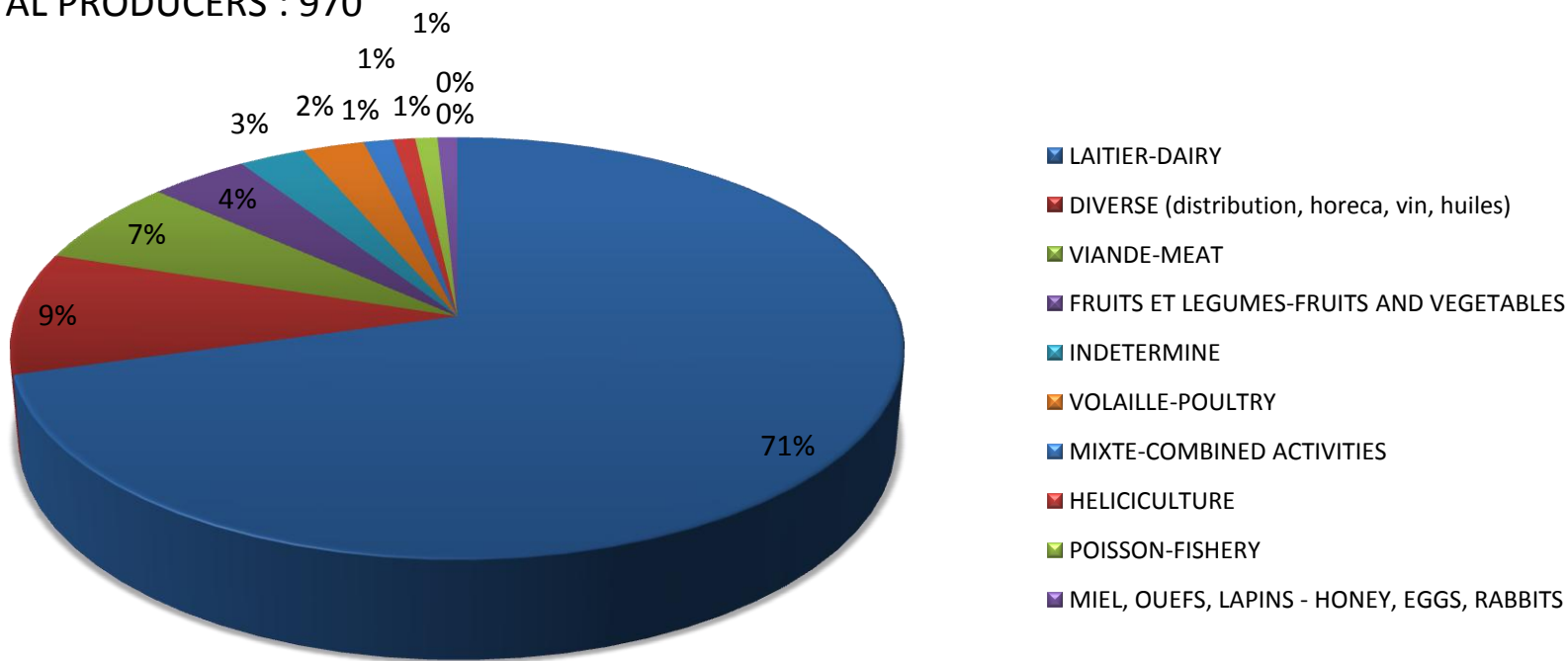
	Design and start-up	Skills development	Support and follow-up	Strengthening and problem solving	Development of specificity and quality of products
Economic support	-Administrative and fiscal requirements -Profitability (project)	-Training : Launching a diversification project ?	Feasibility studies Administrative follow-up, financing files, signage....	Product promotion, project extension	Organising competitions
Technological support	-Profitability (product) -Council in equipment	-Training: Technology of dairy products : theory and practice	Follow-up of manufacturing, rent of workshop ...	Product extension, Council in cheese ripening, solve manufacturing problems	Recipe improvements
Food safety/hygiene support	-Council in infrastructure	-Information and training on basics of food hygiene, food safety assurance systems, regulation, GHP...	Implementation of food safety assurance systems	Solve hygiene problems, follow-up through microbiological analyses	



Target audience : farmers & artisan producers

SECTORS OF ACTIVITY

TOTAL PRODUCERS : 970





Local food production and retail peculiarities and difficulties

- Craft production system (no automation), limited volumes
- A desire to escape from standardized industrial products
- Small number of employees -> AM 24/10/2005
- Limited human resources and many skills needed to launch diversification activities : administrative, financial, technological, food hygiene...
- Limited financial resources (no QA manager, in-house laboratory...)



- Food safety management is mandatory since 2003 while craft productions are ancestral ->
 - misunderstanding due to new constraints,
 - many discouraged producers have ceased their activity
 - higher investments are needed for start-up, it becomes more and more difficult to retrieve the original investments (because of the limited volumes of production) : start-up 60 000 to 120 000 €
- Direct relationship with consumer
- No or few intermediaries, short production chain, less complex traceability



Self monitoring: what does it cost ?

Example : farms producing 3 dairy products, using well water
« Worst case » = following European and Belgian regulation:

Total analytical costs (only): **2780 €/year**

Producer's perception of these costs :

= 2 monthly salaries

= 185 kg hard cheese = +/- 1850 liters transformed milk



Brakes to short path

- Compliance with health (AFSCA)
- Training needs (technical, BPH, marketing, ...)
- Investment (local, equipment, ...)
- Human resources (work organization)
- Marketing of the product



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Analytical results



Analytical results

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- Self monitoring results
- Context : EU regulation 2073/2005 criteria
- 6 year period : 2006-2012
- Accredited analyses performed in FASFC approved laboratories

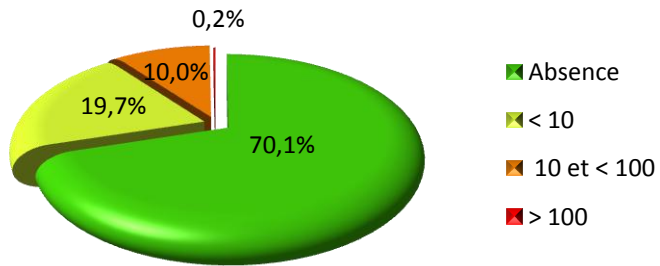


	Parameters	Samples number	Farms number
BUTTER	Listeria monocytogenes	518	141
	Escherichia coli	526	147
	Salmonella spp.	518	140
CHEESE	Listeria monocytogenes	474	101
	Escherichia coli	413	94
	Salmonella spp.	429	92
	Coagulase positive staphylococci	476	95
YOGHURT	Listeria monocytogenes	135	55
	Enterobacteriaceae	128	53
MEAT COOKED PRODUCTS	The total count of microorganisms	66	13
	Listeria monocytogenes	79	13
	Escherichia coli	64	14

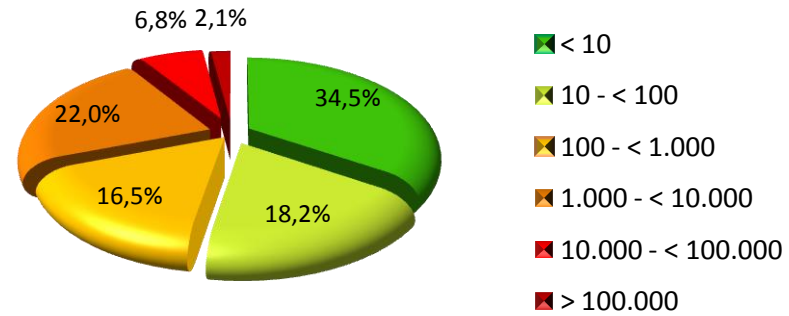


Butter

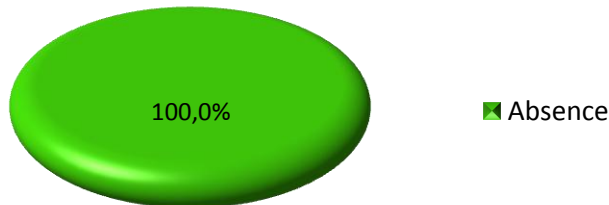
Listeria monocytogenes



Escherichia coli



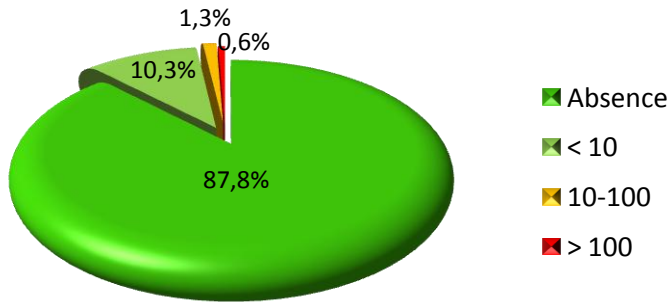
Salmonella spp.



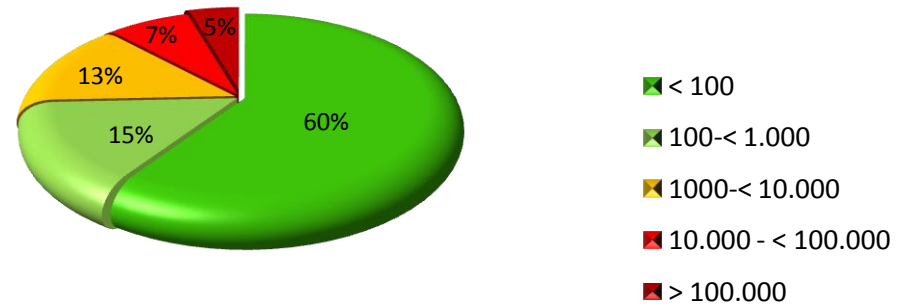


Cheese

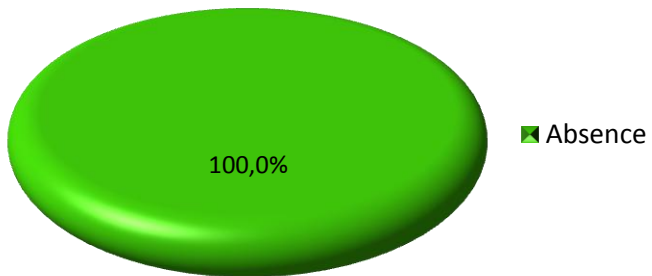
Listeria monocytogenes



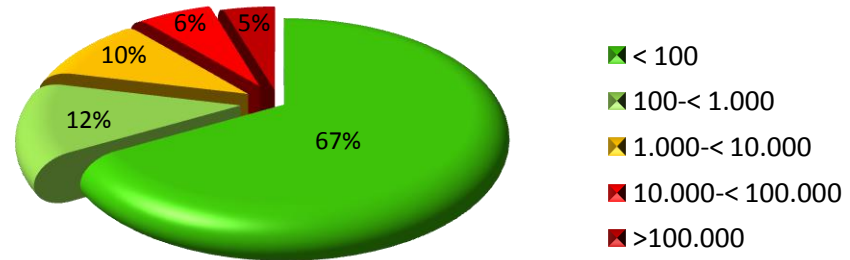
Escherichia coli



Salmonella spp.



Coagulase positive staphylococci

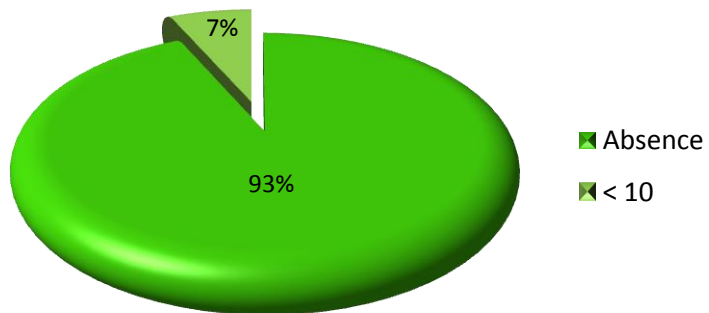




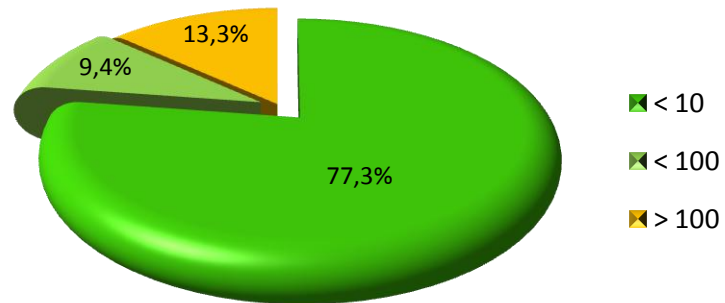
Yoghurt

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Listeria monocytogenes



Enterobacteriaceae

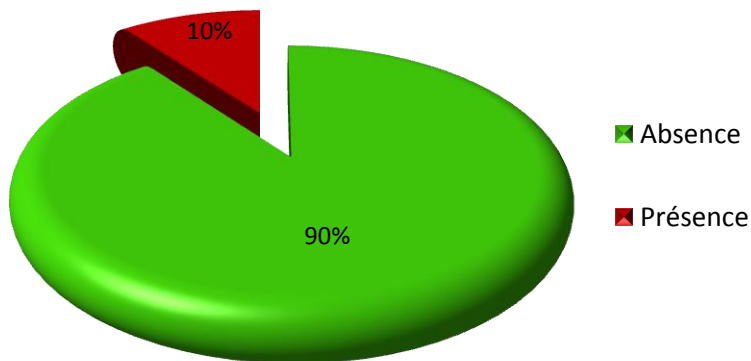




Meat cooked products

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Listeria monocytogenes





Results:

Listeria monocytogenes (food safety criteria) 8

Products	Conformity of production criteria (absence in 25 grams)	Conformity of distribution criteria (< 100)
Butter	70,1%	99,8%
Cheese	87,8%	99,4%
Yoghurt	93%	100%

- Frequent exceeding of the transformation criteria
- Rare exceeding of the 100 CFU



Results

E. coli (process hygiene criteria)

Products	Conformity Reg. 2073/2005 (m=10; M=100)	Conformity AR 3/09/2000 (≤ 1000)
Butter	52,7%	69,2%

Salmonella spp. (food safety criteria)

Products	Conformity - Reg. 2073/2005 (Absence/25g)
Butter	100%
Cheese	100%



Results

Coagulase positive staphylococci

Products	Conformity Reg. 2073/2005 ($m=10^4$; $M=10^5$)	Conformity enterotoxin (Absence/25g)
Cheese	95%	100%

Enterobacteriaceae (process hygiene criteria)

Products	Conformity Reg. 2073/2005 (10 cfu)
Yoghurt	77,3%



Results

Meat cooked product

Micro-organism	Criteria Reg. 2073/2005	Conformity (%)
Listeria monocytogenes	Production: Absence/25g Distribution: 100cfu/g	Production: 90% Distribution: 100%



Conclusion

The ultimate purpose :

- Allow producers to maintain their activities
- Allow the development of local and traditional productions



Conclusion

- Organisms such as CQPF are useful to help producers during all stages of their projects:
 - start up
 - implementation of GHP and HACCP procedures
 - when microbiological problems appear
 - Improve their productions
- Recognized action on the field



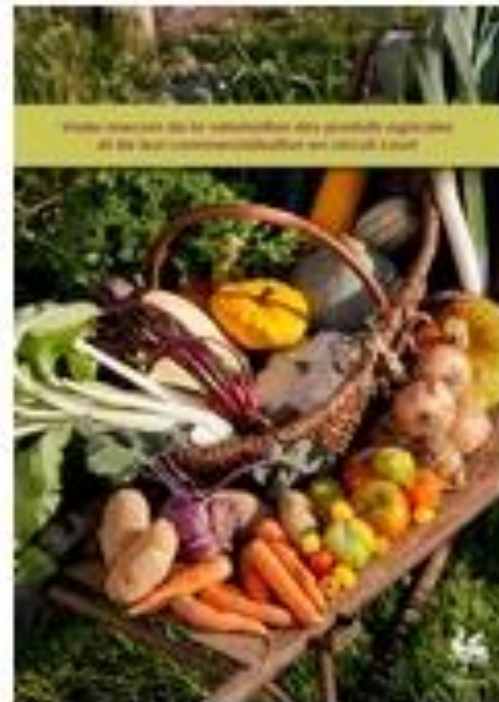
For further information....

« vade-mecum de la valorisation des produits agricoles et de leur commercialisation en circuits courts »

Via the website www.cqpf.be

Or from

http://agriculture.wallonie.be/apps/spip_wolwin/article.php3?id_article=361





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