



Benefits and Opportunities for GAP and SPS in International Markets

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Export Potential for Oilseeds

- Lets look at three value chains of the shelf in an Australian grocery store (4 products for display on the table to pass around)- these contain sesame, sunflower and groundnut from mostly imported ingredients;
- Sesame oil -2 products- sesame oil and organic unhulled Tahini (Note: Australia does not grow sesame)
- Chilli Sauce- tomato and chilli sauce
- Peanut butter natural peanut butter, Lsa Blend



Export Potential for Oilseeds

- These products show the potential for exports of oil seeds in raw and processed form from farmers in Myanmar
- The ingredients list is also very important.
- The peanut butter is made with a particular type of peanut, high in oleic oil with reputed health benefits and, sunflower seeds
- The Tomato and chilli sauce needs white sesame seeds in the ingredients, something that would need to be traceable and whole grain of specific size and quality



Discussions on value chains farmer's can access with SPS and GAP

- Chilli and paprika move around the world and are classic small farmer crops because of the labour needed for harvest
- Chang's sesame oil is "made in China" although China imports much of its sesame as seed grain
- Although Australia grows peanuts, much of this is for local roasted and fresh nut consumption and we import peanut butter from different places.



- Sesame, groundnut and sunflower
- These oil seeds are multiple use crops very important in the central dry zone of Myanmar;
- There is considerable poorly documented export of sesame including high value black sesame although Myanmar imports sesame oil from Singapore.



Undocumented exports pose a number of issues for farmers through to exporters in a value chain

- 1 The quality of this product does not have a quality standard or check and quality is based on a visual assessment
 - Question- who can see a pesticide residue or mycotoxin spores/residues?
- 2 The source of the product is a mix from many farmers and sometimes areas
 - Question who can tell where it is from visually- traceability?



3. Price is not determined by a quality standard and is generally lower than a quality backed product

- Question –how are prices determined now?
- 4. Health and safety
- Question- do you really know what pesticides, fertilisers and manures were used on products in market centres?
- Are farmers aware of and understand the dangers of the products they are using?
- Do farmers understand the value chain and the impacts of what they do on farm both pre and postharvest have further down the chain
 TRADE IMPACT

contamination, E.coli

5. Farmer and farm worker health and safety

 Question- how many rural people die or are adversely affected by on farm use of pesticides and similar products?

(Two in one village we visited last year alone!!)



The importance of SPS measures applied to farm practices

- Sanitary and Phyto-sanitary measure are basic practices that support hygiene and safety in the same way as personal hygiene support good health
- These concepts are extended and applied to on farm practices to minimise the risk to health from what farmers do and further down the value chain, how food is handled, stored and processed.
- 1.5 Billion stomach infections in people each year come from poor hygiene, dirty water and contaminated food.

