



International
Trade
Centre

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Cold Chains-Success through integration

A presentation to: Workshop participants in
Yaounde, Cameroon
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Pointers

- Agri business is for development and growth
- Benefits for regional and global trade
- Solutions to look for
- Integrated approach

Contents

- ITC work related to the subject
 - Strategic review-packaging supply chain in sub Saharan Africa
 - ITC- EQM
 - Field level workshops and clinics
- Strategic role for Packaging
- Success through integration

Strategy review - packaging supply chains in sub Saharan Africa

- CBI sponsored project- studied in depth the competitiveness of packaging supply chains in Sub Saharan African countries 10 countries
- **Packaging:** is identified as a critical factor in the development of African economies

Understanding - commercial freezing of food products is critical

The ignorance of the basic chemistry of the underlying processes on the part of producers can lead to poor quality leading to the refusal of the consumer to buy their products.

ITC-EQM services

HACCP- included in the awareness activities, training and technical assistance to enterprises related to compliance with food safety and hygiene

- Design and Facility: temperature control
- Control of Operation: time and temperature control
- Transportation: monitor temperature and other conditions to protect food
- Product Information and Consumer Awareness: the relationship of time/temperature control and food borne illness
- Parameters-microbiological growth: temperature of storage
- Establish Critical Limits: critical limits include:
Temperature

continued

In the fishery sector, ITC EQM has provided assistance to operators along the chain (fishermen, auction operators, transport operators, processors, exporters), and the competent authority to ensure compliance with the HACCP requirements and EU food safety and hygiene requirements, also with regard to temperature control.

In Senegal NTF II EQM is conducting short training for exporters on cold chain good practice (for Mango)

Packaging –a strategic role in cold chain

Cases from ITC workshops & clinics



Training and education-Why packaging fails?



Strategic role for Packaging-Competitiveness



6 days

9 days

12 days

Strategic Role- Quality retention with extended Shelf life



Strategic Role -Product mixing



A mix of bananas and watermelons (ethylene produced by ripening bananas accelerates watermelon softening)

Display v/s energy efficiency



Coffin freezer



Stand up freezer

Choice of materials and issues

Which one is better ?

- Paper
- Plastics
- Metals
- Glass
- Flexibles

Best fit-technical requirements v/s retail considerations

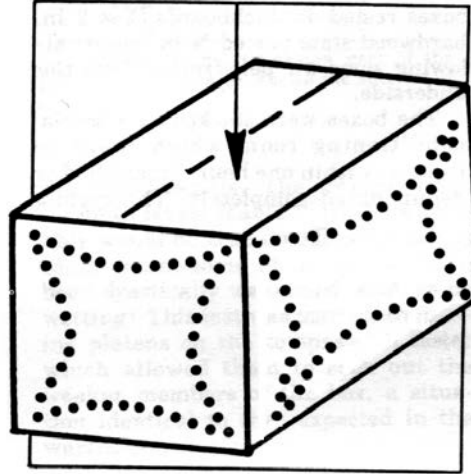
Success through integration- NES

local innovations – carbon huts, pot in pot cooling system, insulated box for sea food etc.

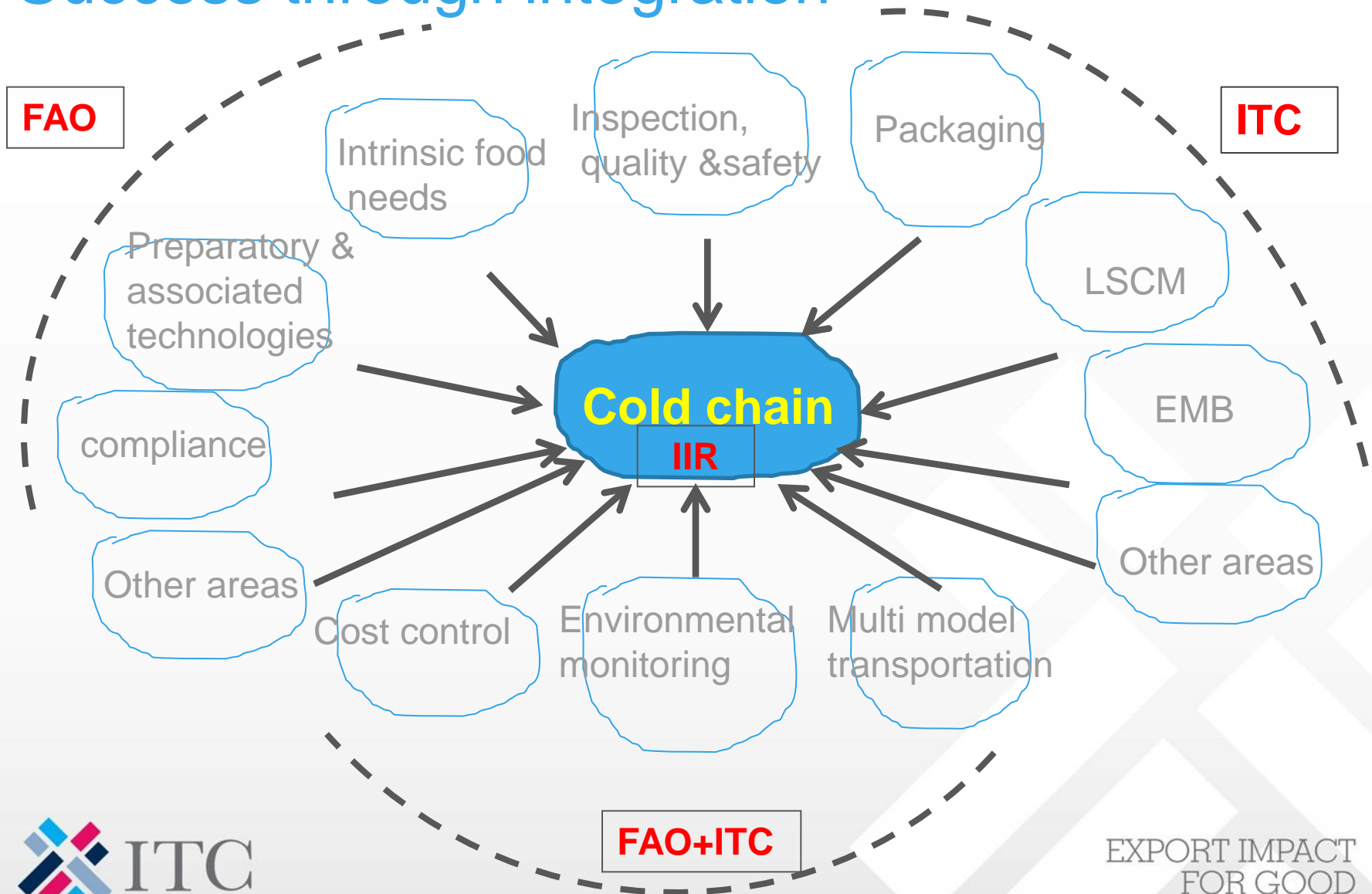
What is the best fit to achieve cold chain efficiency ?



ITC has the expertise to share-ECS



Success through integration



Thank You



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