Announcement

PNS ON CODE OF PRACTICE FOR PHILIPPINE CACAO BEANS


The code covers general good agricultural practices, quality and food safety principles for the primary production, postharvest operations, processing (fermentation and drying), storage and transport or shipment of fermented cacao beans. Emphasis is made of the prevention of contamination from microbial hazards, chemical hazards, particularly from Ochratoxin A contamination, and physical hazards as they relate to GAP, GHP and GMP. Furthermore, the code does not provide recommendations on food safety practices for the processing, storage, transport and handling practices of chocolate at wholesale, retail and food service or in the home.

Developed by the Bureau of Agriculture and Fisheries Products Standards of the Department of Agriculture, the standard aims to serve as a reference tool for farmers in deciding at each step in the production process, on practices and/or outcomes that are environmentally sustainable and socially acceptable.

A copy of the standard can be purchased from the BPS Standards Data Centre at 751.4736.