



FACT SHEET

AGRO-PROCESSING



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This factsheet for the agro-processing industry is part of a suite of awareness tools for the Caribbean Development Bank-funded “Strengthening of the Regional Quality Infrastructure” Project. The project and information herein is tailored for the participating countries of Antigua and Barbuda, Grenada, Guyana, Saint Lucia and Suriname but can serve as guidelines for other countries in CARICOM.



What you need to know about Standards and Regulations for

THE AGRO-PROCESSING INDUSTRY

About the Industry in the Region:

The Agro-Processing industry covers a wide range of products, goods and services and has the potential to impact many consumers. Agriculture is a major economic sector in the Caribbean. CARICOM has identified Agriculture (Food and Nutrition Security and Export Development) as a key economic growth driver in building economic resilience. In this context, several CARICOM member states seek to reposition their agricultural and fisheries sectors as a major economic space for growth and export development.

As a business owner in this industry, the adoption of standards and the performance of scheduled conformity tests ensures reliable supply of high-quality products. Your products though will never reach the shelves of the United Kingdom, Canada, Australia and the USA if you do not follow, adhere to and most importantly maintain mandatory regulations.

Even if global trade is not on your radar right now, to simply have your products appear in the grocery stores of another Caribbean nation requires that you meet mandatory technical regulations. Imagine your product being consistently demanded in Barbados, or Suriname or Belize?

To provide a product customers trust and demand, Agro-processors need that "it" factor to stand-out from the competition. For Agro-processors who have succeeded in breaking through into regional and international markets and growing their market share, quality has been their differentiator, their Q-Factor.

The Q-Factor is your quality advantage. It's your investment in standards and quality systems that ensures the consistent delivery of safe, high quality products and services that local, regional and international quality-conscious customers can trust.

If you want customers to trust your products and demand them over your competitors it starts right here with understanding of the mandatory and voluntary standards applicable to Agro-processors. This fact sheet provides at your fingertips, a high-level summary of the standards and certification programmes available to deliver quality products for the Agro-processing Industry.

What you need to know about **Standards and Regulations for** **THE AGRO-PROCESSING INDUSTRY**

Common Standards Found in the Agro-Processing Industry Internationally:

ISO 22000:2018 sets out the requirements for a food safety management system and can be certified. It maps out what an organization needs to do to demonstrate its ability to control food safety hazards in order to ensure that food is safe. It can be used by any organization regardless of its size or position in the food chain.

GLOBALG.A.P is the internationally recognized standard for farm production. It covers:

- Food safety and traceability
- Environment (including biodiversity)
- Workers' health, safety and welfare
- Animal welfare
- Includes Integrated Crop Management (ICM), Integrated Pest Control (IPC), Quality Management System (QMS), and Hazard Analysis and Critical Control Points (HACCP)



HACCP is based on the following seven principles.

Principle 1 - Conduct a Hazard Analysis

The application of this principle involves listing the steps in the process and identifying where significant hazards are likely to occur. The HACCP team will focus on hazards that can be prevented, eliminated or controlled by the HACCP plan. A justification for including or excluding the hazard is reported and possible control measures are identified.

Principle 2 - Identify the Critical Control Points

A critical control point (CCP) is a point, step or procedure at which control can be applied and a food safety hazard can be prevented, eliminated or reduced to acceptable levels. The HACCP team will use a CCP decision tree to help identify the critical control points in the process. A critical control point may control more than one food safety hazard or in some cases more than one CCP is needed to control a single hazard. The number of CCP's needed depends on the processing steps and the control needed to assure food safety.

Principle 3 - Establish Critical Limits

A critical limit (CL) is the maximum and/or minimum value to which a biological, chemical, or physical parameter must be controlled at a CCP to prevent, eliminate, or reduce to an acceptable level the occurrence of a food safety hazard. The critical limit is usually a measure such as time, temperature, water activity (Aw), pH, weight, or some other measure that is based on scientific literature and/or regulatory standards.

The Hazard Analysis and Critical Control Points

(HACCP) system is a logical, scientific approach to controlling hazards in meat production. HACCP is a preventive system assuring the safe production of food products. The application of HACCP is based on technical and scientific principles that assure food safety. An ideal application would include all processes from the farm to the table. The principle of HACCP can be applied to production, meat slaughter and processing, shipping and distribution, food service and in home preparation. It is important to note that the application of HACCP does not stand alone in a food processing facility. The plan must be built on other food safety programs. Good Manufacturing Practices (GMP) that are practiced by the processing facility will support HACCP plan and will address food safety and food quality issues that are not critical for the reduction of food safety hazards. Sanitation Standard Operating Procedures (SSOP's) are required in federally inspected meat and poultry operations and address procedures for clean facilities, equipment and personnel that are necessary for all products produced in a facility.

Principle 4- Monitor CCP

The HACCP team will describe monitoring procedures for the measurement of the critical limit at each critical control point. Monitoring procedures should describe how the measurement will be taken, when the measurement is taken, who is responsible for the measurement and how frequently the measurement is taken during production.

Principle 5 - Establish Corrective Action

Corrective actions are the procedures that are followed when a deviation in a critical limit occurs. The HACCP team will identify the steps that will be taken to prevent potentially hazardous food from entering the food chain and the steps that are needed to correct the process. This usually includes identification of the problems and the steps taken to assure that the problem will not occur again.

Principle 6 - Verification

Those activities, other than monitoring, that determine the validity of the HACCP plan and that the system is operating according to the plan. The HACCP team may identify activities such as auditing of CCP's, record review, prior shipment review, instrument calibration and product testing as part of the verification activities.

Principle 7 - Recordkeeping

A key component of the HACCP plan is recording information that can be used to prove that the food was produced safely. The records also need to include information about the HACCP plan. Records should include information on the HACCP Team, product description, flow diagrams, the hazard analysis, the CCP's identified, Critical Limits, Monitoring System, Corrective Actions, Recordkeeping Procedures, and Verification Procedures.





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COMMON STANDARDS FOUND IN THE AGRO-PROCESSING INDUSTRY REGIONALLY

LIST OF STANDARDS IN ANTIGUA & BARBUDA

NO.	NAME OF STANDARD
ABNS CRS 55-2: 2016	Labelling of goods – Part 2: Specific requirements for pre-packaged goods (CRS 55-2: 2016 IDT)
ABNS CRS 55-1: 2016	Labelling of goods – Part 1: General requirements (CRS 55-1: 2016 IDT)
ABNS CRS 23: 2017	Specification for coconut oil
ABNS CRS 38: 2017	Specification for biscuits
ABNS 14: 2018	Standard for jams, jellies and marmalades
ABBS 2 Pt 1:2003	Labelling of Commodities Part 1: General Principles
ABBS 2 Pt 1:2003	Labelling of Commodities Part 1: General Principles
ABBS 2 Pt 2:2003	Labelling of Commodities Part 2: Labelling of Pre-Packaged Goods
ABNS 2 Pt 5:2003	Labelling of Commodities Part 3: Labelling of Brewery Products
ABNS 27: 2003	Specification for Pre-Packaged Ice
ABCP CRCP 1: 2010	Code of Practice for Packaged Water
ABCP CRCP 2: 2010	Code of Practice for Natural Coconut Water
ABCP CRCP 4: 2010	Code of Hygienic Practice for the Handling of fish and fishery products
ABCP CRCP 6: 2010	Code of Practice – Preparation of frozen fruit pulp & purees
ABCP CRCP 7: 2010	Code of Practice – Manufacture of wooden craft items



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COMMON STANDARDS FOUND IN THE AGRO-PROCESSING INDUSTRY REGIONALLY

LIST OF STANDARDS IN ANTIGUA & BARBUDA

NO.	NAME OF STANDARD
ABCP CRCP 09: 2010	Organic production and processing
ABNS CRS 1: 2010	Specification for packaged water
ABNS CRS 3: 2010	Specification for packaged natural coconut water
ABNS CRS 5: 2010	Labelling of pre-packaged foods
ABNS CRS 16: 2010	Specification for botanical cosmetics
ABNS CRS 18: 2010	Specification for honey
ABNS CRS 19: 2010	Specification for cassava bread
ABNS CRS 20: 2010	Specification of wooden furniture
ABNS CRS 21: 2010	Specification for indigenous furniture (Bamboo, Rattan, wicker, Nibbi)
ABNS CRS 22: 2010	Specification for rum
ABNS CRS 27: 2010	Specification for fruit and vegetable juices and fruit nectar
ABNS CRS 28: 2010	Specification of poultry and poultry products
ABNS CRS 35: 2010	Specification for spices and sauces
ABNS CRS 41: 2010	Specification for Brewery products – Beer, stout, malt, shandy
ABNS CRS 44: 2010	Specification for rice



COMMON STANDARDS FOUND IN THE AGRO-PROCESSING INDUSTRY REGIONALLY

LIST OF STANDARDS IN GRENADA

NO.	NAME OF STANDARD
GDS 1: Pt. 1: 1990	Specification for the Labelling of Commodities – General Principles
GDS 1: Pt. 2: 1990	Specification for the Labelling of Commodities – Labelling of Pre-packaged Goods
GDS 1: Pt. 4: 2018	Specification for the Labelling of Pre-Packaged Foods
GDS 1: Pt. 6: 1997	Labelling of Retail Packages of Cigarettes
GDS 1: Pt. 7: 1999	Specification for Labelling – Labelling of Pesticides and Other Toxic Chemicals
GDS 12: 1992	Specification for Wheat Flour
GDS 13: 2003	Specification for Rum
GDS 41: 1998	Requirements for the Labelling of Brewery Products (Beer, Stout, Shandy and Malt)
GDS 42: 1998	Specification for Wet Seasoning
GDS 69: 2017	Rice – Specification
GDS 71: 2003	Specification for Packaged Water
GDS 73: 2003	Specification for Rum
GDS 74: 2003	Specification for Brewery Products



COMMON STANDARDS FOUND IN THE AGRO-PROCESSING INDUSTRY REGIONALLY

LIST OF STANDARDS IN GUYANA

NO.	NAME OF STANDARD
GYS 1: 2004	Specification for limes.
GYS 2: 2010 CRS 24: Part 7: 2010/2nd Revision	Specification for grades of fresh agricultural produce – Part 7: Pineapple.
GYS 3: 2010 CRS 24: Part 8: 2010/1st Revision	Specification for grades of fresh agricultural produce – Part 8: Pumpkins
GYS 4: 1994	Specification for grades of watermelon.
GYS 5: 1994	Specification for grades of cucumber.
GYS 6: 1994	Specification for grades of fresh ginger.
GYS 7: 2010 CRS 24: Part 4: 2010/ 1st Revision	Specification for grades of fresh agricultural produce – Part 4: Hot peppers.
GYS 8: 2010 CRS 24: Part 2: 2010/1st Revision	Specification for grades of fresh agricultural produce – Part 2: Cabbages.
GYS 9-18: 2005	Specification for labelling of commodities – Part 18: Labelling of seeds.



COMMON STANDARDS FOUND IN THE AGRO-PROCESSING INDUSTRY REGIONALLY

LIST OF STANDARDS IN GUYANA

NO.	NAME OF STANDARD
GYS 24: 1995	Specification for grades of green plantain.
GYS 25: 1995	Specification for grades of sweet orange.
GYS 26: 2010 CRS 24: Part 5: 2010/2nd Revision	Specification for grades of fresh agricultural produce – Part 5: Mangoes.
GYS 27: 2010 CRS 24: Part 3: 2010 1st Revision	Specification for grades of fresh agricultural produce –Part 3: Grapefruits.
GYS 59: 1996	Specification for carambola.
GYS 60: 1996	Specification for grades of sweet potatoes.
GYS 61: 1996	Specification for grades of eddoe.
GYS 62: 1996	Specification for grades of boulanger (Egg plant).
GYS 63: 1996	Specification for grades of avocado.
GYS 64: 1996	Specification for grades of passion fruit.
GYS 73: 1997	Specification for grades of cowpea.



COMMON STANDARDS FOUND IN THE AGRO-PROCESSING INDUSTRY REGIONALLY

LIST OF STANDARDS IN GUYANA

NO.	NAME OF STANDARD
GYS 74 : 2010 CRS 24: Part 1: 2010/ 1st Revision	Specification for grades of fresh agricultural produce – Part 1: Bananas
GYS 75:1997	Specification for grades of cassava.
GYS 76: 2010 CRS 24: Part 9: 2010	Specification for grades of fresh agricultural produce – Part 9: Sweet peppers
GYS 136:2010 CRS 24: Part 10: 2010	Specification for grades of fresh agricultural produce – Part 10: Tomatoes
GCP 21: 2005	Code of Practice for fresh fruits and vegetables.
GCP 25:2007	Code of Practice for packaging and transport of tropical fresh fruits and vegetables.
GYS 492: 2016	Specification for achar, amchar and kuchela.
GYS 494: 2010 CRS 27: 2010	Specification for fruit and vegetable juices and drinks, and fruit nectars.



COMMON STANDARDS FOUND IN THE AGRO-PROCESSING INDUSTRY REGIONALLY

LIST OF STANDARDS IN GUYANA

NO.	NAME OF STANDARD
GYS 506: 2013 CRS 35: 2010	Specification for spices and sauces.
GYS 508: 2010 CRS 3: 2010	Specification for packaged natural coconut water
GYS 516: 2017	Requirements for water re-filling premises.
GYS 545: 2019 CRS 32: 2018	Processed foods Pasta products - Specification
GCP 10: 2003	Code of practice for the production of rice
GCP 20 : 2004	Code of Practice for street vended foods.
GCP 22 : 2005	Code of Practice for the production, processing, labelling and marketing of organically produced foods.
GCP 23 : 2005	Code of Practice for the cultivation of paddy.
GCP 24: 2006 CCS 0048: 2003	Code of hygienic practice for the collecting, processing and marketing packaged water (Mineral water, spring water, purified water).
GCP 29: 2013 CRCP 1: 2010	Code of Practice for package water.



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COMMON STANDARDS FOUND IN THE AGRO-PROCESSING INDUSTRY REGIONALLY

LIST OF STANDARDS IN GUYANA

NO.	NAME OF STANDARD
GCP 30: 2013 CRCP: 2010	Code of Practice for packaged natural coconut water.
GCP 32: 2009 CRCP 5: 2010	Code of Practice for General Principles of food hygiene.
GCP 33: 2009	Code of hygienic practice for Milk and milk products.
GCP 34: 2010 CRCP 6: 2010	Code of Practice for preparation of frozen fruit pulp and purées.



COMMON STANDARDS FOUND IN AGRO-PROCESSING INDUSTRY REGIONALLY

LIST OF STANDARDS IN SAINT LUCIA

1. Food Certification

SLCP1-1:1995

General principles of Food Hygiene
Food Production and processing

SLCP8:2017

2. HACCP

3. Product Certification - bottled water:

SLCP1-1:1995

Specification for Packaged Water

4. Good Manufacturing Practices



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COMMON STANDARDS FOUND IN THE AGRO-PROCESSING INDUSTRY REGIONALLY

LIST OF STANDARDS IN SURINAME

NO.	NAME OF STANDARD
SSB 001:2012	Hygiene code for the Paddy and Rice processing industry
SSB CRS 24: Part 4:2010	Specification for grades of fresh agricultural produce Part 4: Hot peppers Agriculture 2015
SSB 008:2014	Code of Conduct for Organic Agriculture and Horticulture
SSB 012:2018	Good Agricultural Practice for agricultural crops
SSB CRS 24: Part 5:2010	Specification for grades of fresh agricultural produce Part 5: Mangoes
SSB CRS 24: Part 8:2010	Specification for grades of fresh agricultural produce Part 8: Pumpkins
SSB CRS 24: Part 10:2010	Specification for grades of fresh agricultural produce Part 10: Tomatoes
SSB CRS 24: Part 10:2010	Specification for grades of fresh agricultural produce Part 10: Tomatoes

NATIONAL LEGISLATION THAT DIRECT QUALITY IN THE AGRO-PROCESSING INDUSTRY

The following acts and their attendant regulations give force to the work of the Standards Bureau in the various member states:



ANTIGUA & BARBUDA

- Antigua and Barbuda Metrology Act 2007
- Antigua and Barbuda Metrology Regulations (2016) No. 38
- Antigua and Barbuda Standards Act
- Antigua and Barbuda Standards Regulations (1998)



GRENADA

- Standards Act No. 6 of 1989
- Metrology Act and Regulations, 1997
- Exportation of Fresh Produce Act, 1998



ST. LUCIA

- Standards Act No.14 of 1990 (Chapter 13.25)
- Metrology Act No. 17 of 2000 (Chapter 13.18)
- Metrology Regulations No. 113 of 2001





SERVICES AVAILABLE AT THE NATIONAL STANDARDS BUREAU (NSB) for the Agro-Processing Industry

Antigua and Barbuda

Certification of Labels of Pre packaged Foods & Goods, Packaged Water

Grenada NSB Services

- Standards Development & Information
- Metrology (Legal & Industrial)
- Conformity Assessment (Inspection Testing and certification)
- Testing Services
- Analytical Chemistry Services
- Microbiology
- Materials Testing
- Training & Consultancy Services
- Sale of Packaging Materials

Testing Services

Available in Grenada for:

Chemical & physical analysis of rice
Wet seasoning,
Bottled water;
Chemical analysis of flour and essential oils in spices;
Pesticide residue in agri-produce;
Alcohol percentage in beverages;
Microbiological analysis of water & food;
aflatoxin test;
ISO/IEC 17025: 2015 for moisture content and pH analyses in wheat flour, rice, jam jellies, marmalades, juices, alcohol, wet seasoning and drinking water



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CERTIFICATION OF LABELS

Pre-packaged



SERVICES AVAILABLE AT THE NATIONAL STANDARDS BUREAU (NSB) for the Agro-Processing Industry

Guyana

- Product Certification
- Laboratory Certification
- Auditing Services
- Calibration (Industrial Metrology) and Testing Services
- Business Support Services
- Verification Services
- Product Inspection
- Standardisation Services
- Consultancy and Training

Officers are trained and competent to provide consultancy services for the following standards:

- ISO 9001 Quality Management system
- ISO 22000 Food safety management system
- Hazard Analysis Critical Control Point System (HACCP)
- ISO/IEC 17025 General Requirements for the Competence of testing and calibration laboratories

Guyana

- ISO/IEC 17020 Inspection Management system
- ISO 15189 Medical Laboratories – Requirements for quality and Competence

Saint Lucia Certification Services Available

- Food Certification EC\$425 for yearly certification cycle;
- Product Certification EC\$ 2475-2975 for yearly certification cycle;
- GMP Certification EC\$425;
- HACCP US\$1630 - US\$3175 for 3 year certification cycle;

Suriname Testing Services include:

Suriname Testing Services include: inspection work according to the "field inspection" work procedures, which is based on the ISO / IEC 17020 standard. checking labels



Regional Conformity Assessment Bodies

As a company in the agro-processing industry, you desire not just to succeed but to stand-out and offer products and services customers trust and demand. Standards and quality provide the blueprint for achieving this. Standards, however, without conformity, mean nothing.

Conformity Assessment is any activity which determines whether a product, service, facility or management system, corresponds to the requirements contained in a documented standard. Conformity assessments, therefore, verify that a product, service or object is compliant with predefined standards or regulations. Any product sold should be regularly assessed for compliance in order to maintain confidence in said product, or gain entry into regional and international markets.

Testing, inspection, and certification are the core conformity assessment services available to companies and are used either individually or collectively as circumstances demand. From the perspective of the business owner, conformity assessment generally occurs at two levels:

Level 1

Supplier's Declaration of Conformity
Self-assessment by the manufacturer, service provider or supplier based on internal testing and quality assurance mechanisms.

Third-Party Accredited Conformity Assessment Body
Formal verification by an unbiased, independent and accredited conformity assessment body that a product, service, facility or management system conforms to regulations or standards.

Level 2



Regional Conformity Assessment Bodies

Accredited Conformity Assessment Bodies

As an agro-processor, it is in your best interest to ensure that the conformity assessment body selected to perform your tests, inspections or certification is **accredited**. Accreditation is the assurance (by an internationally recognised Accreditation Body) of a conformity assessment body's independence, technical competence, proficiency, and traceability of measurements and calibrations to national standards. The use of accredited laboratories and other conformity assessment organisations, gives customers added confidence in the product or services you provide.

For regional accredited conformity assessment service providers, please visit, <https://data-base.crosg.org/>

For other interesting information on Conformity Assessment click on link below:

https://www.iso.org/files/live/sites/isoorg/files/archive/pdf/en/casco_building-trust.pdf

THINKING ABOUT EXPORTING TO THE US, EUROPE, OR THE CARIBBEAN?

The World Trade Organization (WTO) Agreement on Technical Barriers to Trade requires all Parties to maintain a National Enquiry Point (NEP). One function of the NEP is to answer questions from interested parties, like yourself, on the standards, technical regulations, and conformity assessment procedures developed by government bodies and required for international trade. Be the one the market demands. Contact your NEP today and watch your investment in standards and quality unlock access to over 800 million customers and counting.

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