GFSP To Support Food Safety In India

At the request of the Food Safety and Standards Authority of India (FSSAI), the GFSP is now engaged in exploratory discussions to design a program of support to enhance India’s food safety capacity.

In recent meetings with Pawan Agarwal, CEO of FSSAI, and with key officials from the Ministry of Food Processing Industries (MOFPI); the Export Inspection Council; the Agricultural Products Export Development Authority (APEDA); and FDA and USAID representatives from the U.S. Embassy, GFSP CEO Lystra N. Antoine and members of the GFSP team shared recommendations to address immediate food safety laboratory training needs as well as longer term strategic support to the food safety system.

The GFSP team provided an overview of GFSP programs and presented an initial proposal to collaborate with the International Food Safety Training Laboratory (IFSTL) at the University of Maryland to develop a three-phased program that would include a train-the-trainer component; scaled-up in-country training in India; and proficiency testing. In the coming weeks, the GFSP will be working with the IFSTL, and other public and private sector GFSP partners to implement the program.

The GFSP and FSSAI teams also discussed a broader system based capacity building engagement to address India’s food safety needs, including its international engagement with relevant authorities/organizations. GFSP leadership will continue to assess and address those needs over the long term as part of its collaboration with FSSAI.

Welcome Message

I am delighted to share my first GFSP newsletter with our readers and the wider global food safety community. Since coming on board in August, I have had the pleasure of meeting many colleagues and have begun working closely with our GFSP Governing Council to strengthen our Partnership, drawing on the full force, influence and expertise of our impressive partners.

Food safety continues to occupy an important position in consumer consciousness. With over 420,000 people dying each year from contaminated food, 30 percent of whom are children under age five, we cannot afford to be complacent. In our last issue, we shared news about our work in China. And in this issue, we have an update on how GFSP is responding to emerging food safety needs in India. Through these engagements we see a growing role for the Partnership in addressing the challenging global food safety landscape, firmly rooted in the innovative public-private approach that defines the GFSP modus operandi.

Last but not least, I’m pleased to present a new look and style of the GFSP newsletter, signaling the revitalized energy and commitment to boosting food safety that is a part of everything we do.

I invite you to continue sharing your thoughts and send us your contributions to this newsletter (at gfsp@worldbank.org) and help make it a vibrant platform for sharing ideas, advancing actions and developing solutions to strengthen and amplify the GFSP’s impact.

Best Regards,
Lystra N. Antoine
Chief Executive Officer
GFSP Governing Council Member Dr. Paul Young, Senior Director of Government Affairs, Waters Corporation, shares thoughts about how Asia Pacific nations are working to put technology, talent and regulations in place to meet global standards in food safety in the September issue of Asia Pacific Food Industry (APFI), an influential trade publication targeting 35,000 decision-makers of the food and Beverage manufacturing and processing industry in Asia Pacific.

Young notes that with training programs by GFSP, scientists can bring back new knowledge to their own organizations and therefore improve food safety levels in more, and eventually all, countries, including the developing economies in Asia such as Vietnam and Indonesia. Click here to read the full article.

Meet Lystra N. Antoine
Q&A with GFSP’s New CEO

About GFSP

GFSP works to improve developing country food safety capacity building and to improve public health and food market development outcomes in low-and middle-income countries. We bring together concerned actors and programs that are otherwise separate. GFSP is hosted by the World Bank Group with an opportunity to leverage its independence, expertise funding and convening power. Visit our website to learn more.

Upcoming Events

Nov. 6-10, 2016
Dubai International Food Safety Conference and IAFP's Fourth Middle East Symposium on Food Safety

Nov. 9-11, 2016
The Latin America Symposium on Food Safety

Nov. 9-13, 2016
10th International Conference for Food Safety and Quality
On August 1, 2016, Lysta N. Antoine joined GFSP as the partnership’s first CEO. A transformational leader with extensive experience in the public and private sectors, Lystra has designed and managed results-driven strategies to improve the human condition through safe, reliable and sustainable food systems. Over the past four years, she was the Global Director for DuPont Pioneer's sustainable agriculture development efforts and was responsible for designing and leading the implementation of agriculture development initiatives that helped smallholder farmers improve their livelihoods and increase their contribution to the value chain. A firm believer in the achievement of the sustainable development goals, which include food and nutrition safety and security for all, Lystra spent sixteen years at the World Bank prior to joining DuPont. Lystra holds an MBA from State University in Buffalo, New York and a Juris Doctor from Georgetown University Law Center.

We sat down with Lystra to learn more about her and her approach.

Q. What do you believe is the most pressing issue facing the global food safety community today?
A. Safe food benefits everyone. It is essential for food security, public health, market access and trade. In addition, the costs associated with producing and consuming unsafe food are staggering. In the United States alone, the Centers for Disease Control estimate that some 48 million people become ill as a direct result of food borne illnesses and 3,000 people die. Globally, the World Health Organization has noted that every year, more than 420,000 people die from contaminated food. In 2013, estimates of the cost to the U.S. in lost wages, insurance claims and medical bills were more than $15 billion annually according to the USDA.

For the food safety community, the challenge remains how to address the overwhelming needs for food safety capacity development globally. Food safety capacity development - from farm to fork - needs to occupy our development consciousness far more than it does today. Only then will the resources that are needed to address this pressing development challenge materialize from private and public sources and pave the way for sustainable solutions. Learn More

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**HACCP Online Course Now Live Via SJTU**

The GMA Science and Education Foundation, in partnership with the Bor S. Luh Center at Shanghai Jiao Tong University, has established an On-line HACCP certificate program in Chinese for industry, government and academia. The program has been developed with the financial support of the GFSP on a cost-shared basis through the China Supplier Food Safety Training Program.

The HACCP technical content for the program was previously developed by Michigan State University (Prof. Les Bourquin) with the support of the GFSP under a separate program and was updated and translated for this on-line program.

This on-line HACCP program is aligned with CODEX Alimentarius, meets the requirements of the International HACCP Alliance, and is also being used to support supplier training programs for compliance with Global Food Safety Initiative (Global Market Protocol) to the intermediate level. The trainers who have been trained under the China Supplier Food Safety Training Program (June, 2015) will be using the on-line program to supplement face-to-face training in a blended program as they roll out training to the industry. GFSP stakeholders with programs and engagement in China are encouraged to share this unique opportunity with their partners and contacts.

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**PARTNER NEWS AND FEATURES**

**USAID and USDA Partner on U.S. Food Safety Modernization Act Capacity Building in Latin America and the Caribbean**

The Food Safety and Agricultural Sustainability Training (FAST) project, which is funded by USAID and implemented by USDA, is helping to build local capacity in Latin America and the Caribbean within the public and private sectors to enable compliance with the U.S. Food Safety Improvement Food Safety In China Via a Food Safety Regulation Textbook System

In June 2015, GFSP partner United Nations Industrial Development Organization (UNIDO)
Modernization Act (FSMA)

FSMA is comprised of an extensive set of new rules which are applicable to both domestic and imported products. The act, which was passed in 2010, was advanced by the U.S. Food and Drug Administration in an effort to shift the U.S. towards a system of preventative food safety measures. The FSMA rules cover a wide range of agriculture production, processing and transport processes. The rules will help ensure the safety of America's imported fruits and vegetables, and simultaneously the safety of products in local markets.

As an example, new FSMA rules will require exporters of horticultural products to verify that their producers and processors comply with FSMA. Once fully in place, FSMA will undoubtedly result in catalytic change for the U.S. food supply system and the global export market. Learn More

China Food and Drug Administration (CFDA), initiated an ongoing Food Safety Supervision Capacity Building project aimed at improving food safety in China for consumer protection and trade and to support CFDA’s plan to strengthen its food safety supervision capacity, including undertaking a number of pilot interventions.

As part of the project, UNIDO is assisting the China Food and Drug Administration Institute of Executive Development (CFDAIED) - the only affiliated organization directly under CFDA, and a professional and authoritative education and training institution in the field of food and drug regulation in China - to develop a food safety regulation textbook system, and a dairy textbook on regulating dairy products and infant formula. Learn More

Comments, contributions and stories for our next newsletter can be sent to gfsp@worldbank.org.