

GMA



Representing the Makers of the World's Favorite Food, Beverage and Consumer Products

Importance of Laboratory Capacity to Trade & Industry

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What is the Grocery Manufacturers Association?

GMA represents the world's leading food, and consumer product companies involved in global sourcing

GMA provides leadership to the industry in food safety through the promotion of scientific excellence

- State of the Art Research and Analytical Laboratory
- Training in Regulatory and Food Safety Issues
- Collaboration with US Government Agencies on Food Issues

GMA is a member of the PTIN Steering Committee

GMA and APEC Trade

GMA Companies are exporters of High Value Foods and Consumer Goods

- **GMA's Top 8 Export Markets are APEC Countries**

GMA Companies rely on a Global Supply Chain for safe ingredients and raw materials

- **GMA's 5 Top Sourcing countries are APEC Countries**

A robust global laboratory infrastructure is critical to keep those products moving safely in trade.

Food Safety and Trade

Food Safety is Always First Priority

- **Scientifically based criteria is necessary to assure safety in the marketplace.**
- **Governments and Industry with skilled and well equipped laboratories more accurately manage risk.**
- **Use of consistent, validated analytical methods helps to assure safe exposure levels.**
- **Risk based sampling, testing and surveillance promotes food safety and trade**

Food Safety and Trade

A GMA Example: Tomato Sauce /Hot Sauce

- Random Compositional Testing by Customs
- Identified sulfites
- Confirmatory testing by manufacturer cannot duplicate results
 - Testing of all ingredients and packaging materials – negative
- Results: Methodology used inappropriate/inaccurate for high acid foods
- Costs Incurred: Demurrage, product loss, duplicative analysis & testing

Food Safety and Trade

A GMA Anecdote:

One of our member companies estimated that: “in 2008 alone, over \$500,000 was spent to resolve disputes over testing results. Interaction with the labs was often protracted, resulting in additional financial costs from delays in registering and releasing products for sale. These costs can run into the millions.”

Food Safety and Trade

Trade Concerns

- Food manufacturers market globally and products are subject to differing national standards and methods.
- Adequate laboratory infrastructure is not always available
- Sampling and testing protocols often lack transparency.
- Differences in test methods impact trade.
- Testing and sampling delays trade: increases product costs.

Food Safety and Trade

Trade Concerns

- **Old or out of date methods create inaccurate results and false positives.**
- **Inaccurate results necessitate retesting and confirmatory testing – increasing costs and delays.**
- **Disputes arise over “fitness for purpose” methodology.**
- **Complexity of methods, products and protocols make disputes difficult to resolve.**
- **International standards help but are often not available or robust enough.**

Food Safety and Trade

Laboratory Delays Increase Product Costs

- **Testing for new product registration – Market Entry**
 - **Delays in market introduction, increased distribution costs**
 - **Lack of capacity discourages manufacturer from entering market.**
- **Testing at Port of Entry – Clearing Customs**
 - **Shortens utilization of shelf life – critical for perishable products**
 - **Incurs costs of demurrage and destruction if spoilage occurs**

The Consumer ultimately bears the burden of cost increases.

The Path Forward

- **Build collaboration and transparency into the regulatory structure**
- **Engage all international stakeholders, public and private**
- **Identify accredited laboratories and validated “fit for purpose” methods across the spectrum of food matrices**
- **Engage in international standard setting including methods for dispute resolution**
- **Utilize the most robust technologies recognizing safe exposure cannot be “zero”**
- **Facilitate trade through risk based sampling and testing.**

The Path Forward

Facilitate Trade as Follows:

- In case of an adverse finding, allow a confirmatory test before banning or destroying product
- Develop and share procedures and analytical methods.
- Establish an appropriate timeline for testing and retesting.
- Share information on accredited and/or qualified laboratories.

The Path Forward

GMA looks forward to the next steps

Addressing all 11 priority elements identified in May 2010 Expert Group

Hands on – in Lab Training

Train- the-Trainer Events

Reproducible Training Modules

Expanding the Dialogue and Sharing Information and Expertise

The Path Forward

PTIN has identified lab capacity as a training priority

To assure regulatory compliance, food manufacturers need validated methodology – accuracy, precision, reproducibility, specificity and sensitively to address the established limits.

Collaboration on lab capacity throughout APEC will benefit all parties: regulators, consumers and industry.

Today's workshop is a good start but more must be done.....



Thank You

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