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Session n°4:

Ensuring food quality and safety in the Caribbean : the key role of SMEs and businesses



Caribbean Agrifood Business Series ...





Ensuring Food Quality & Safety In The Caribbean: The Key Role of SME's and Business

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Foodborne illness is any illness that results from the consumption of food contaminated with bacteria, viruses or parasite





Unsafe food undermines food and nutritional security, human development, the broader food economy, and international trade

**Each year worldwide,
unsafe food causes 600
million cases of foodborne
diseases and 420 000
deaths.**

**World Health
Organization (WHO)
estimated that 33 million
years of healthy lives are
lost due to eating unsafe
food globally each year**



The Caribbean Public Health Agency (CARPHA) reports that each year, roughly 1 in 49 persons in the Caribbean (approximately 142,000 persons) will acquire a foodborne illness.

This number is increased to 1 in 11 persons during the frequent mass gathering events such as carnival, cricket, ...

CARPHA



Changing consumer habits, the internet, globalization of the food supply chain make it imperative for us in the Caribbean to enhance our food safety system to remain competitive both locally and globally.

This will require public and private sector, academia, primary and secondary producers working together to:

- Create a behavior change across the supply chain on the importance of food safety and the interdependency to everything we do.
- Invest in infrastructure both on the farm and in manufacturing facilities.
- Representation on the international stage during policy development.
- Updated food safety standards and enforceable compliance.
- Harmonized food safety standards for the caribbean.
- Knowledge of required certifications to enable trade such as Food Safety Modernization Act (FSMA), Good Agriculture Practices (GAP), Hazard Analysis - Critical Control Point (HACCP) or Good Manufacturing Practices (GMP).
- Capacity building like this series but most importantly support to effectively implement the learnings.
- Testing facilities (Microbiology/Allergens/Chemical).



IT IS
POSSIBLE!!!



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Thank you

