

“Grain Industry Food Safety Quality Assurance Pilot Project”

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Grain Quality Assurance and Food Safety Pilot Project

- Federal government and Canada Grains Council pilot project
- Food safety and food quality assurance to foreign and domestic customers
- Testing of identity preservation, traceability and HACCP-based principles for five Canadian commodities

Grain Quality Assurance and Food Safety Pilot Project

- Wheat – Warburton Bakery contract
- Malting barley – traceability through delivery system
- Soybeans – addition of food quality component to current Canadian IP Recognition System
- Mustard – development of Quality Management System approach to IP System
- Canola – implementation of HACCP principles to IP for specialty canola production

Mustard Pilot Project Participants

- Saskatchewan Mustard Development Commission (SMDC)
- Saskatchewan Mustard Growers Association
- Agricore United
- Saskatchewan Wheat Pool
- Agriculture and Agri-Food Canada
- Canada Grains Council
- Canadian Grain Commission
- Saskatchewan Agriculture and Food
- CSI auditors

Incentives to Adopt Enhanced Food Safety Controls

- Commercial/financial pressure (food chain)
- Existing and anticipated regulations
- Enhanced sales and improved company reputation
- Legal liability



Mustard Market Concerns/Trends

- Adventitious presence of LMOs
- Food safety
- Pesticide residues
- Traceability
- Labeling requirements (GMO)

Mustard Pilot Project Description

- The project is examining the feasibility of using an IP program to provide audits and certification against HACCP-based food safety protocols developed by the CGC.
- Verification that the necessary procedures to control for the adventitious presence of LMOs in mustard shipments are in place.

Hazards and Critical Control Points (HACCP)

- A science-based, preventive approach to ensuring food safety
- An effective means for identifying, preventing, controlling or eliminating food safety hazards
- Hazards: physical, chemical or biological



HACCP

- Originally developed as a means of assuring the safety of foods used in the space program. 1st introduced in the food industry in 1971.
- Now the internationally recognized system for assuring the safety of foods.
- HACCP is being adapted for use in on-farm food safety assurance.

Quality Management System (QMS)

- The Pilot Project also involves the development of a QMS that includes documentation of best practices, and the development of a training manual for growers, the industry and auditors.
- The on-farm QMS model will be used for the documentation of on-farm practices and record keeping requirements to meet quality requirements, control the adventitious presence of GMO crops, and meet HACCP requirements.

Overall Mustard Pilot Project Objective

- To meet new quality assurance and traceability requirements that have emerged in recent years in the market place, and to develop an on-farm QMS model for the mustard seed industry. The model will address the adventitious GM concern of mustard buyers.

Expected Benefits of the Project

- Hands-on experience with a QMS model, integrating HACCP and IP requirements.
- Mustard companies will acquire practical experience in food safety and IP practices, and Canadian mustard seed growers and exporters will be made aware of the new food safety and quality assurance practices.
- Cost implications involved in the implementation of the QMS model and IP system will be determined.

