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Date: 29th of December, 2021

Programme Activity Report: Online Training Course on Food Packaging and Labelling for African, Caribbean, Central American and South American Countries on 25th of October to 5th of November, 2021

List of Trainers/Facilitators (alphabetically sorted):

Estu Hariyani

Estu has more than 10 years of experience on delivering agricultural training for related human resources. She specialises in food labelling, especially in food labelling requirements. She holds a Master of Food Science and Technology from Brawijaya University. She is currently a lecturer in the Indonesian Centre for Agricultural Training of Lembang – the Ministry of Agriculture of the Republic of Indonesia.

Dr. Fiadini Putri, M.Sc

Fiadini Putri has more than 10 years' experience in training and teaching human resources working in agriculture. She is an agronomist and horticultural specialist. She has extensive professional experience in horticulture, global trends, research, inorganic nutrients and secondary metabolites of plants. She also trains, as part of food labelling and food packaging training, in the overview of food labelling. Currently she works at the Indonesian Centre for Agricultural Training of Lembang, the Ministry of Agriculture of the Republic of Indonesia as Lecturer. Fiadini has completed PhD in agronomy and horticulture at the Bogor Agricultural Institute.

Imtiaz Hussain, PhD, MSc (Hons), BRC (CA), MIFST, RPFAM, RFoodSM

Hussain is Technical Lead Auditor and Food Technologist at the Halal Food Authority, UK. Since 2008 he has been professionally involved in the fields of food technology and quality assurance. He also has technical skills in microbial products connected to Halal certification and Halal Product Research. Hussain obtained Master of Science and a Bachelor of Science both from University of Agriculture of Pakistan – and a Ph.D. from University of Reading, UK in Food Science & Technology.

Dr. Ir. Leli Nuryati, M.Sc

Leli is the Director for Indonesia Center for Agricultural Training, Ministry of Agriculture of the Republic of Indonesia. She has expertise in developing human resources and building capacity, based on her formal education with a Ph.D. in

Management. She has also completed a training on advocacy for agricultural and rural statistics from the SIAP headquarters in Japan. Leli coordinates dozens of training centres in agriculture in Indonesia, including one in horticultural crops.

Ir. Saptoningsih, M.P.

Saptoningsih has more than 30 years of experience in training human resources in agriculture. She is specialised in food packaging, particularly in packaging types and designs. She has a Master’s Degree in Nutrition from Gadjah Mada University. She currently works as a training on food processing at the Indonesian Centre for Agricultural Training – the Ministry of Agriculture of the Republic of Indonesia.

List of Countries (alphabetically sorted):

No	Country	Number of Person(s)
1.	Belize	2
2.	Burundi	1
3.	Colombia	2
4.	Costa Rica	1
5.	El Salvador	1
6.	Ethiopia	1
7.	Gambia	2
8.	Honduras	2
9.	Kenya	2
10.	Madagascar	3
11.	Nicaragua	1
12.	Panama	1
13.	Rwanda	6
14.	Suriname	1
15.	Tanzania & Zanzibar	1
	Total	27

Distribution of Participants’ Background

No	Background	Percentage
1.	Government	40.74%
2.	Higher education institution	14.81%
3.	Private sector	37.04%
4.	Others	7.41%

Programme Activity Report
**Online Training Course on Food Packaging and Labelling for African,
Caribbean, Central American and South American Countries**
25th of October to 5th of November, 2021

Background

Agriculture is one of the sectors that has a high demand in the society. Regardless of the conditions of the COVID-19 pandemic, agriculture will always be an important sector and definitely has the potential to be developed with various methods. The process of distribution in agriculture has evolved in methods which can maximise its final output. One of methods that is being developed in the community and potentially can be applied to a wider area is the process of labelling and packaging of food.

Non-Aligned Movement Centre for South-South of Technical Cooperation (NAM CSSTC), as an institution that further assists developing countries to achieve the development goal, considers the development of agricultural methods as a way to meet the high demand for food in the society. Developing countries in African, Caribbean, Central American and South American regions have natural resource potential, especially in agriculture, which can support food resilience in the society.

As a result, the NAM CSSTC and the Ministry of Foreign Affairs in cooperation with the Ministry of Agriculture of the Republic of Indonesia – in collaboration with Halal Food Authority (HFA), United Kingdom – organised a virtual training programme titled “Online Training Course on Food Packaging and Labelling for African, Caribbean, Central American and South American Countries.” The training is separated into two regional batches given the time zone difference. The trainings took place, for Africa, 25th to 29th of October, 2021; for Caribbean, Central American and South American countries from 1st to 5th of November, 2021.

The courses focused on food packaging, food labelling and halal-labelling. Experts from the ICAT in Lembang and the Halal Food Authority, United Kingdom were present for the virtual training session to offer training materials and to discuss the Q&A session with participants. Besides actual engagement with trainers, e-learning and video resources had been used.

Dozens of government officers, academics and private sectors from Belize, Burundi, Colombia, Costa Rica, El Salvador, Ethiopia, Gambia, Honduras, Kenya, Madagascar, Nicaragua, Panama, Rwanda, Suriname, Tanzania and Zanzibar received training.

On topics such as: i) halal labelling; ii) fundamental of packaging; iii) type of packaging; iv) design of packaging; v) fundamental of labelling; vi) food labelling; and design of labelling the key areas for discussion were improved understanding and experience.

Discussion

Applying for Halal Certification

The market has a lot of promise for halal products. People in non-Muslim countries want to buy halal certified products. As an example, consider mouthwash. Mouthwash containing alcohol is not permitted in Islam or Muslim countries. The alcohol in mouthwash is harmful to one's health and can cause damage to one's mouth. Following this, everyone, whether Muslim or non-Muslim, switched to non-alcohol mouthwash.

Secondly, although New Zealand is not a Muslim country, lambs are slaughtered in Islamic manner since they are exported to Muslim countries. Halal certification increases producer confidence, reduces suspicions, and improves trust.

Those who want to seek for halal certification for their products could do so through the HFA. For non-Muslim clients, filing certification is not tough. If a corporation wishes to apply for halal certification, it must first file a form prepared by the HFA. There is a requirement or information that they must offer from there.

The HFA has also created a very extensive manual for the client. The goal of the manual is to ensure that the HFA and the body applying for certification are on the same page.

Polymer Packaging

Food packaging is critical for protecting food from contamination and promoting it.

There are numerous methods for packaging food. One of them is using polymer. Because polymer contains chemical substances, when the product is placed in the polymer, the polymer can protect the product from microbial, water, and other impurities. It also acts as an oxygen barrier outside of the package. When the package is not used, there may be a reaction or respiration for fruit items, for example, and it may deteriorate more easily. Polymer has the ability to extend shelf life because of protections it offers.

To package children's products, people can now find a form of polymer that does not contain BPA on the market. It becomes an option for parents to select the sort of polymer that will be used for their babies' foods or milks. It is simple to find food containers that are BPA-free.

Wax Coating for Exported Fruits

During the presentation, ICAT Lembang professionals demonstrated the wax coating procedure. There is a basic wax emulsion 12 percent composition that contains bee wax, trietonolamin, oleic acid, and hot water. If producers want to export, a minimum of 6% is acceptable, since it can enhance shelf-life of fruits by 3 to 5 weeks. However, they must also pay attention to the regulations of the country from which they export.

Labelling Guide

Food labelling is essential for consumers' decision-making prior to purchasing food products. The foundation of proper food labelling is regulation to prevent misinterpretation.

Consumers should follow the current worldwide consumer guide on food labelling: CODEX ALIMENTARIUS. It has established a general food labelling standard. They provided food labelling in the form of a statement identity. In Indonesia, a statement of identity includes the brand name as well as the type of processed food. However, in other countries, such as the United States, brand names are not always crucial. Form of processed food predominates. In short, for the international food labelling guide, all countries have the same point, but the application and interpretation vary, for example, on the statement of identity. They have various points that need to be addressed on the identity.

Allergen information for foods such as wheat, milk, soy, almonds, and so on is also important on the label. Another fact that certain material may cause allergies must be indicated on the label. It should be noted on the label for chips or cookies that may include nuts, eggs, or milks that cause allergen.

Barcode may also be included. In Indonesia, there is a company called CSI that produces barcodes. People may create barcodes for their company's items. They can also pay in advance and use the barcode for a year. For QR code, people can construct their own. They may create it using the QR Code Generator.

Evaluation

By the end of the event, 20 participants attended a survey by the organisers. Survey results are as follows:

- 86% of respondents said the topic and content of training comply with participant's country policies;
- 89% of respondents said subject matter of training and its contents are relevant to participant's development issues;

- 87% of respondents said the training topics and content are significant for their work;
- 90% of respondents said they clearly understand the training goals at the outset of the event;
- 95% of respondents said the curriculum/agenda was clearly specified;
- 96.25% of respondents said the contents were well arranged and easy to follow;
- 92% of respondents said they perceive that the training goals have been met;
- 93% of respondents said after the training, their level of knowledge grew;
- 93% of respondents said the training kept them engaged and interested;
- 90% of respondents said they have achieved their goal of accomplishment;
- 94% of respondents said they are satisfied with the topic of the training;
- 93% of respondents said they are satisfied with the training materials;
- 93.75% of respondents said the organisers facilitated contact between participants;
- 86% of respondents said the schedule and time appropriate for training;
- 91.25% of respondents said the management of the Zoom Meeting was convenient;

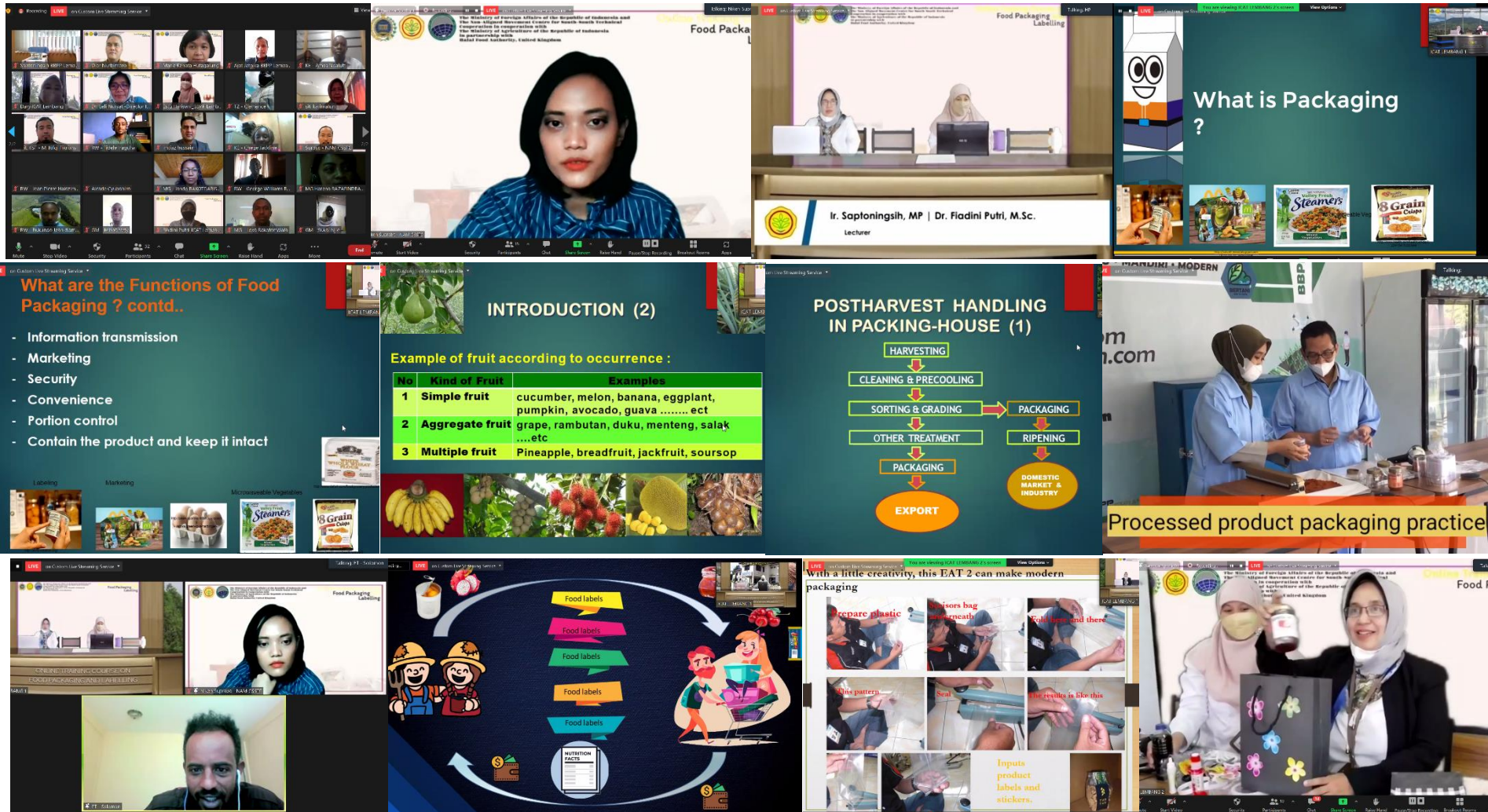
Based on the above results, 91.28% respondents found that the training was very impressive.

Conclusion

Throughout the organisation of the training, the organisers draw these conclusions:

- When it comes to food, very few people in certain developing countries read the labels; a culture must be built around this;
- Most African countries are designing paper-based packaging that is environmentally friendly. They suggest if there is a technology for packaging permeable items in such materials can be developed;
- All imported and exported food must be properly packaged. Concerning exportation, developing countries need collaboration with other countries' customers, namely for fruit and vegetable post-harvest losses and crop insect control;
- Practice is required for a site visit to Indonesia for practical learning, especially using the sealing machinery as demonstrated in the video;
- Participants are particularly interested on the topics of materials used in packaging, halal package design and labelling criteria and usage of web-based application to design food label.

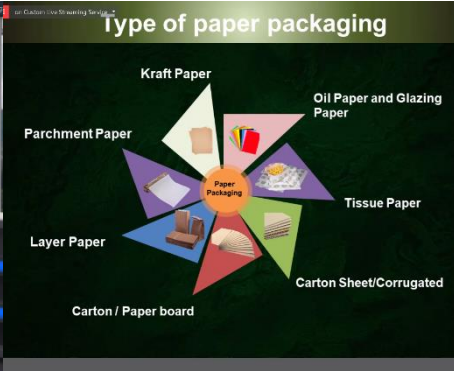
PHOTO DOCUMENTATION



Food Packaging & Labelling

- Packaging terminology & Types of Packaging
- Food grade packaging
- Food labelling, Law & information
- Packaging suitability
- Packaging migration & stimulants
- Halal Food labelling & information
- Halal Packaging & halal food industry challenges
- Halal packaging production environment, Storage & distribution

ONLINE TRAINING COURSE ON FOOD PACKAGING AND LABELLING



PREREQUISITE OF FOOD LABELLING

Indonesian Center for Agricultural Training (ICAT) Lembang

BADAN PENYULUHAN DAN PENGEMBANGAN SUMBER DAN MANUSIA PERTANIAN KEMENTERIAN PERTANIAN

Profesional Daya Saing Wirausaha

...Net Quantity of Contents

PERMEN KARAMEL
BERAT BERSIH: 445 g (+ 165 BUTIR @ 2.7 g)

Ikan Tuna dalam Saus Cabai
BPOM RI MD 123456789012
Net Weight 155 g
Drained weight 95 g

Udang lapis tepung (breaded shrimp)
BPOM RI MD 123456789012
Bobot bersih/Net weight: 120 g
Bobot tuntas/Drained weight: 95 g

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artistic product photo compositions can reduce the effort of other design elements

