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Programme Activity Report: Online Training Course on Food Labelling and Food Packaging, 29th until 30th of June, 2021

List of the Indonesian Centre for Agricultural Training of Lembang Trainers/Facilitators (sort alphabetically):

Estu Hariyani

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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.

Fiadini Putri, M.Sc

E-mail: fiadini83@gmail.com

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 is currently completing PhD in agronomy and horticulture at the Bogor Agricultural Institute.

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.

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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.	Cambodia	6
2.	Fiji	2
3.	India	2
4.	Indonesia	2
5.	Nepal	3
6.	Pakistan	2
7.	Solomon Islands	6
8.	Timor-Leste	34
	Total	57

Distribution of Participants’ Background

No	Background	Percentage
1.	Academics	22.8%
2.	Entrepreneur	43.9%
3.	Government	33.3%

Programme Activity Report

Online Training Course on Food Labelling and Food Packaging, 29th until 30th of June, 2021

Background

“Online Training Course on Food Labelling and Food Packaging” (the Training) was held from 29th to 30th of June, 2021, in partnership with the Indonesian Centre for Agricultural Training (ICAT) of Lembang, Ministry of Agriculture of the Republic of Indonesia.

There was a discussion on all aspects of food labelling, including packaging, labelling standards and prerequisites for food labelling. A comparison of food labelling laws in some of the participating countries was also reviewed by the group.

Experts from ICAT were present for the virtual training session. In addition to interactive engagement with trainers, e-learning and video resources were used.

There were a large number of academics, government officers and entrepreneurs from 8 different countries that attended.

Edible plastic as food-safe packaging; durability of wax coating for horticulture items; barcode use in food labelling, and food labelling mechanism were among the topics of discussion.

Discussion

Halal Certification

There is a specific authority in the United Kingdom that oversees halal certification for exports of food and packaging. Applicants can submit their applications for packaging certification online by visiting the Halal Food Authority’s official website, at www.halalfoodauthority.com. In Saudi Arabia and other Middle Eastern countries, which make up the majority of halal food consumers, this authority has direct contacts with the halal officials.

Halal certification does not apply to only food, but also to the types and materials used in food packaging, according to a recent study. As a result of this legislation, exporting products are required to display the halal mark on all materials related to them.

Wax Coating

There are several food manufacturers and wholesalers in the horticultural business that opt to package their products with wax coatings. However, one of the downsides of wax coating is

its short-term durability, which makes it difficult to ensure that the food will remain fresh when it arrives.

Due to its short shelf life (1-3 months), it must be kept at a constant temperature during the distribution process.

It is also important for producers and distributors to incorporate a refrigerator or a truck that can transport coolers in order to assure the freshness of horticultural products, although it costs a lot of money.

Food Labelling Requirement

In Indonesia, especially for small-scale industries, there is no unique rule that regulates their obligation to post nutrition information labels or special barcodes. Medium-sized enterprises have started to implement it, but not barcodes that are in fact formal results of submissions to state-level institutions.

For enterprises who would like to include dietary data, it must be included on food labels, according to international recommendations published by the World Health Organisation (WHO). In addition, enterprises should comply with the laws and regulations of countries they export their products.

Every country has its unique rules for labelling food products. Anyone who produces or sell can create their own label. In Indonesia's case, most Indonesian enterprises have their own nutritionist or are partnering with such a nutritionist/health laboratory to verify that the nutrition facts label is legitimate and reliable. For halal label, as far as Indonesia is concerned, only specified foods that require halal certification must be processed at the national/respective institution.

While in Timor-Leste, every product must be labelled by the relevant government.

Evaluation

By the end of the event, 34 random participants attended survey by the organisers. Survey results are as follows (*vide* Chart 1):

- 82.2% of respondents said the training comply with the country's policies;
- 87% of respondents said the training was relevant with the current's development issues;
- 88% of respondents said the training was significant for their works;
- 87.6% of respondents said the training met their expectation;
- 73.4% of respondents said the contents were well arranged and easy to follow;
- 73.4% of respondents said the training was interesting.
- 88.2% of respondents said the training's goals was fulfilled;

- 87.6% of respondents said their level of knowledge were growing up;
- 89.4% of respondents said the trainers were keeping them engaged and interested;
- 86.4% of respondents said the training time allocation was enough; and
- 73.4% of respondents said the management of the Zoom Webinar was convenient.

Based on the above results, 88% respondents found that the training was very impressive.

Conclusion

The organisers make the following findings throughout the training organisation:

- Participants acquired knowledge and skills in understanding the various kinds of food packaging, alternative ways of packaging the food, regulation comparison in food labelling, as well as gaining possible network to discuss and consult regarding the lack of technology in food labelling and packaging.
- Types of food packaging may be classified based on their frequency of use (disposable packaging, multi-trip packaging, semi-disposable packaging), structure (primary, secondary and tertiary) and stiffness (flexible packaging, rigid packaging, semi-rigid packaging).
- Any form of food must be tested or screened by the proper government to guarantee it is safe for people/human to consume.
- Labelling is not restricted to nutrition facts or dietary information that most people need, but includes a wide variety of information.
- In any scale of industry, from little to large, food labelling and packaging is possible. As a result of technology, traders/producers can now create their own labels and target their own markets. Canva, for example, may be used to create a product label.

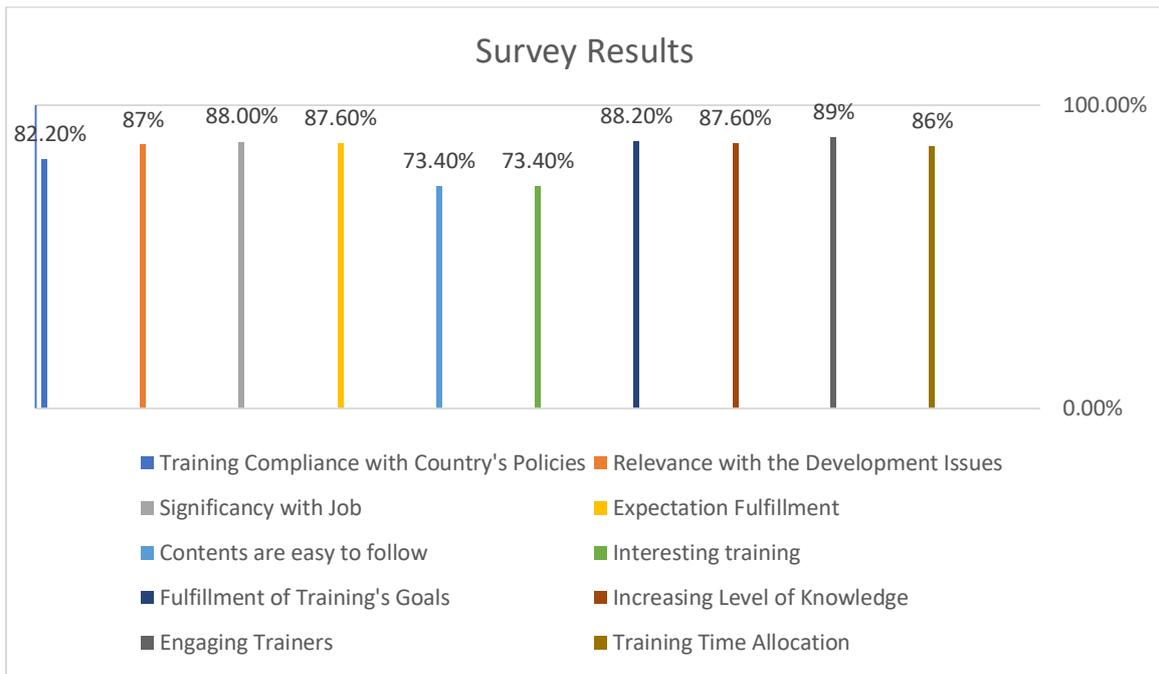


Chart 1. Survey Results

PHOTO DOCUMENTATION

