ENSURING QUALITY AND SAFETY OF AGRICULTURAL PRODUCTS ON THE BASIS OF INTERNATIONAL STANDARDS

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Abstract: This article discusses quality and safety of agricultural products in accordance with international standards, besides we want to focus on the requirements of several international standards in the export of fruit and vegetables to EU countries.
Keywords: Agriculture, export, standard, GLOBAL G.A.P., Alimentarius codex, ORGANIC standard, HACCP standard.

Introduction

The role of agriculture in the economy of Uzbekistan is huge. Because it accounts for about a third of the country's GDP and 95-97% of food production. At the national level, more than half of total foreign exchange earnings are accounted for by exports of agricultural products.

In order to expand the production of export-oriented products in Uzbekistan, a number of large-scale projects aimed at deep processing of agricultural products are being implemented.

An important component of Uzbekistan's export-oriented development policy is the development of the fruit and vegetable sector, increasing the production of these products, as well as ensuring a sharp increase in diversified exports by region and range.

When it comes to improving export performance, it should be noted that business can move to the next new level only when quality and safety issues take precedence over other issues. That is, when the quality and safety of our national products meet the requirements of international standards, a contract can be signed

for the export of our national products. For producers of fruit and vegetable products, in order to eliminate trade barriers, to establish export-import relations, experts are studying foreign markets and defining legal and regulatory requirements. In this article, we want to focus on the requirements of several international standards in the export of fruit and vegetable products to EU countries.

GLOBAL G.A.P.

GLOBAL G.A.P. The standard is an international standard for agricultural producers, which sets requirements for food, occupational safety and health, as well as environmental protection. It is based on the edition of Integrated Farm Assurance Standard (IFA) Version 5 [4].

Organizations exporting agricultural products to EU countries must obtain this certificate to show consumers that these products meet the required conditions. GLOBAL G.A.P. certificate - a certificate issued by an independent and impartial organization, indicating that the manufacturer meets the necessary conditions. It is a mandatory document for the product to enter the EU markets.

GLOBAL G.A.P. - A system of internationally recognized standards to ensure the safety of agricultural products and their compliance with existing quality and technical requirements. GLOBAL G.A.P. The standard is based on the requirements of GHP, GMP and HACCP. According to this standard, certification is voluntary, but its main difference from national standards is that certification not only assesses the quality of the final product, but also covers the entire period of production [4].

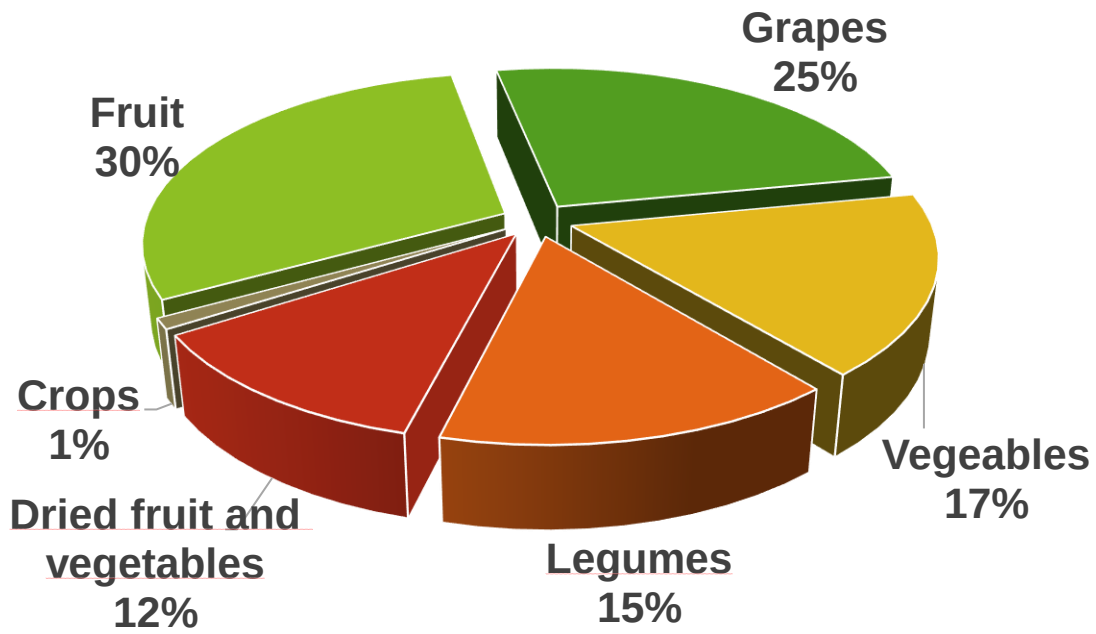

Diagram 1: Percentage of fruit and vegetable export in Uzbekistan

The old name of GLOBAL G.A.P is Eurep GAP, which is a set of standards adopted in the European Union for the cultivation of agricultural products that guarantees minimal damage to the environment. The first certified farms in Europe appeared in 2003, and since 2004 the situation has become public, and since 2006 it has become international. As a result, the European standard began to spread around the world, and in 2007 it was decided to change its name to GLOBAL G.A.P.

The working system of the standard consists of tracking the entire technological chain (sequence), so the first requirement for the farmer is a detailed list of all measures taken during the cultivation process. In particular, the main elements of the standard include the following [4]:

• production risk analysis;
• labor protection and industrial sanitation;
• environmental protection;
• product tracking and return procedures;
• origin and quality of crop material;
• suitability of soil for agricultural production;
• availability of a system designed for soil analysis and soil fertilization;
• analysis of water, pesticides and solid residues, microflora;
• introduction and application of an integrated plant protection system;
• Carrying out activities for the collection, processing and storage of products.

As a result, to date, GLOBAL G.A.P. the certification system is a means of confirming or denying a product safety conclusion based on monitoring of production technology, thereby demonstrating that the manufacturer is a supporter of Good Agricultural Practice (GAP).

Currently GLOBAL G.A.P. The main incentives for the standard are trade, processing and catering. Ensuring the safety of the products on the shelves is one of the main requirements of most leading companies and retail chains. **Alimentarius Codex standard**

The Codex Alimentarius (Latin Codex Alimentarius / Food Code) is an international food standard adopted by the Commission of the World Health Organization as a code of standards and rules for food products. The standards of the Code mainly cover processed, undelivered and semi-finished food products, designation, hygiene, additives, pesticide content, safety study and biotechnology [2].

The Alimentarius Code is a guarantee of safe and quality food everywhere and everywhere. International food trade has existed for thousands of years, but until recently it was mainly product-oriented and consumer-oriented at the local level. The volume of international food trade has grown significantly over the last century, and to date, the quantity and type of food has not occupied the planet so vastly. This is increasing the need for international food standards.

International standards, guidelines, norms and rules of the Alimentarius Code lead to ensuring the quality and safety of food products, encourage conscientious trade. Increases the consumer's confidence that he is buying quality and safe food, as well as that the imported product meets his specifications [3].

Protects consumer health. The Code has become a center of global debate on issues of concern to the public on food safety. Veterinary agents, pesticides, feed additives and contaminants are some of the issues that are under constant discussion at the Code meetings. The standards of the Code are based on reliable scientific data, which includes the participation of independent risk assessors or special consultants from international food and agriculture and health organizations.

ORGANIC standard

ORGANIC - chemically and genetically modified organisms (GMOs) you this is an important philosophy. Organic production is completely natural and is understood as caring for nature, man and the world environment.

Organic products:

- Genetically modified organisms and their cultures;
- without chemical synthetic preservatives, dyes, flavorings and thickeners;
- non-use of harmful technologies in production;
- Chemical synthesis of pesticides, fertilizers and other agrochemicals is not used in cultivation;

The purpose of the ORGANIC standard:

ORGANIC international standard to ensure the integrity of the production management system, including the stimulation and strengthening of healthy agro-ecosystems, biodiversity, biological cycles and active biological soils.

The main task of organic agriculture is to optimize the overall cooperation of soil, identity, animals and humans, the interdependence of production and health.

HACCP standard

The HACCP (Hazard Analysis and Critical Control Points) system - the concept of “Critical Point Control and Risk Analysis” - involves the identification, assessment and systematic management of risk factors that affect product safety.

HACCP is a systematic approach to food safety based on the prevention of threats. This system provides control at all stages of food production where dangerous situations may occur [5].

The HACCP system requires control in all processes of food production, delivery, production, storage, sale of raw materials, etc., to the extent of ensuring control, elimination or acceptance at critical points where there is a risk.

The HACCP system should be implemented not only in the organization's production and methods, but also in the supply chain, ie suppliers of raw materials, as well as in wholesale and retail processes.

International organizations such as the Alimentarius Code Commission have endorsed the use of NASSR as the most effective way to prevent diseases caused by poor quality food products. Companies operating in the food industry in EU countries are required to develop systems based on HACCP principles to ensure food safety [5].

These international standards are mainly designed to alleviate consumers' concerns about how they produce nutrients in agriculture, reduce the use of chemicals, take a responsible approach to human and animal health and safety, and minimize the environmental impact of agricultural work.

In conclusion, any product launched on the market must be of good quality and safe. If we want to sell our agricultural products on the world market, we must prepare them on the basis of international standards and norms. At the same time, we should focus on defining the general principles and guidelines of the legislation on agricultural products, establishing a product safety body and strengthening procedures for food safety, the requirements of international standards and the widespread introduction of best practices.

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