

6 Establishing a Centre of Competence (clearing house) on Food Quality and Food Safety Standards



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The immense complexity of mandatory and voluntary international standards and ever faster changing requirements in the field of food safety and quality makes it impossible for individual stakeholders to keep up with the developments. Know how needs to be accumulated and information communicated on good practices in production, manufacturing as well as about access criteria and marketing opportunities in major target markets. Establishing an up-to-date system for know how and information management will be a key success factor for sustainable international competitiveness.

Recommendations:

Establishment of a Centre of Competence (“clearing house”) on food safety and quality issues (preferably within an existing private sector organisation). The Centre will be responsible for:

- collection of relevant up-to-date information
- processing (analyses) of information
- dissemination of information to stakeholders in the food chain
- probably capacity building at the institutional and corporate levels

The present reference book meticulously assembles all necessary foundations on mandatory and voluntary food standards. However, since both, EU-legislative and private industry market requirements, are subject to continuous adaptation and expansion, it will need regular modification and up-dating by those organisations that intend to use this reference book for the benefit of their exporting industry. This should be one of the tasks of the recommended Centre of Competence.