



freshproduceconsortium
NEWSLETTER

27 March 2009

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Cut red tape and remove unnecessary costs

The UK Government must cut unnecessary red tape and burdensome bureaucracy to allow the fresh produce industry to trade efficiently. FPC is putting forward the industry's case by working with SITPRO, the UK's trade facilitation body, as part of the UK Government's review into the cost of international trade regulation. The UK is ranked well below its key competitors for the constraints it imposes on trading across borders according to the World Bank, leaving UK businesses at a commercial disadvantage. According to

SITPRO current documentary systems cost the UK perishable food supply chain more than £1 billion annually.

**FPC is organising with SITPRO (Simplifying International Trade) a workshop on Monday 6 April, starting at 10.00 am at:
1ST Floor, Kingsgate House, 66-74 Victoria Street, London SW1E 6SW
Lunch will be provided.**

This is your opportunity to raise your concerns, to help us resolve them and save you money. Our aim is to develop a case with SITPRO's assistance to put forward to Government as part of its review into the cost of international trade regulation. This will identify where the industry has strategic issues and what key Government departments can do to make efficiencies and improve regulation.

To achieve this we need your input so that we can build case studies demonstrating the actual impact and costs for the industry, and present these in a way in which Government will take notice. The first stage at the workshop is to identify key issues and scope their impact on industry.

To book your place at the workshop email: sian@freshproduce.org.uk by 2 April.

If you cannot attend on 6 April, we still want to hear from you – let us have your feedback by 1 April.

PAN-UK scrutinises supermarkets over pesticides

The Pesticide Action Network UK (PAN UK) has reported on information publically available on 10 UK retailers' websites to produce a comparison of how the supermarkets deal with the issue of pesticides in their produce.



PAN UK is calling on supermarkets to help inform the public and reduce pesticides by: publishing the results of in-house pesticide residue testing; phasing out the use of the most hazardous pesticides from their global supply chains; developing effective Integrated Pest Management strategies amongst their growers and reducing the amount of pesticides used for 'cosmetic' reasons.

FPC issued the following statement to trade journals in response:

'There are stringent standards in place to ensure that the UK consumer can enjoy healthy good quality fresh produce including a rigorous testing and regulatory process for the use of pesticides.

The horticulture industry leads in the adoption of integrated pest management systems and will use pesticides only as necessary to fight pests, weeds and diseases and provide a sustainable supply of affordable fresh produce.

According to the latest consumer survey by the Food Standards Agency the majority (60 per cent) of respondents feel confident about actions being taken to protect consumers. In fact the survey confirmed that they are more concerned about food prices than about the use of pesticides. Concern about pesticides has decreased over time, and is now at its lowest level since tracking began. We believe that this is in response to the proactive and responsible attitude of the fresh produce industry and reflects the high level of confidence which consumers have regarding available information.

PAN may choose to be critical about information which is currently available, but the independent Pesticide Residues Committee regularly publishes information about the industry's performance and reinforces that the produce marketed by the industry is consistently safe for consumers to enjoy.'

To view PAN UK's comparison tables visit: www.pan-uk.org/Supermarkets

Get involved – Pilot Automatic Licence Verification System

Several FPC members are getting involved in the piloting of the new Automatic Licence Verification System (ALV), and there is still opportunity for others to be involved in further stages before its implementation in May 2009. The ALV should reduce clearance times and paperwork of consignments. Advance notifications submitted to Defra/RPA on the PEACH system will be received and matched to an import declaration submitted to HMRC on its CHIEF system. If there is an exact match, then a Defra and/or RPA release decision will be passed electronically to HMRC.

When live, the system will speed up the customs clearance of plants, flowers, fruit and vegetables imported into England and Wales from third countries and it will also remove the need for importers or agents to fax PHSI Quarantine Release Certificates or HMI Conformity Certificates to the National Clearance Hub at Salford.

We are looking to ensure that recent IT issues are addressed before further automation of the system. There are significant opportunities for a more efficient management of imports which will result in further savings to the industry, estimated to be at least £1 million. This will result from a reduced administrative burden to the industry and avoidance of additional costs at the port.



FPC has been actively pursuing these improvements. It's essential that the industry gets involved in the pilot. If you are interested in taking part in the pilot, or if you would like further details, contact sian@freshproduce.org.uk

Get your entries in now to take part in the industry's Oscars

The Re:refresh Conference and Awards will take place on Thursday 28 May at the London Marriott - a fabulous opportunity to win one of the prestigious Re:refresh Awards presented at our Oscar style awards gala evening. There's lots of competition for these popular awards so don't miss out – make sure your entries are in before the deadline on Thursday 9 April. Entries are free, and forms are available from: www.refreshawards.com

We'd particularly like wholesalers to encourage independent retailers of flowers and plants in the UK to participate in their category, **Retail Florist of the Year**. The criteria for the Retail Florist of the Year award are to demonstrate commercial innovation, for example, a product offer, marketing or promotional activity, and good business practice, such as staff development, product sourcing or any environmental initiatives. Entrants should explain their business strategy and how they look to influence customer awareness and increase customer expenditure.

The overall Produce Trader of the Year will be selected from the winners of the following categories:

- Foodservice Supplier of the Year: a) regional; b) national.
- Wholesaler of the Year.
- Retail Florist of the Year.
- Packer of the Year.
- Importer of the Year.

Other Awards categories are:

- Retailer of the Year: a) multiple; b) independent c) convenience.
- 5 A DAY Supporter of the Year.
- Innovation of the Year.
- Marketing Campaign of the Year.
- Young Person of the Year.
- Lifetime Achievement.

The programme for the conference is being finalised and is guaranteed to be full of topical debates, as informative and entertaining as 2008! With the credit crunch in mind we are offering a 'BOG OFF' for 2009! For conference details visit: www.refreshawards.com





New identity for GGMA

New Covent Garden Market has announced that 'The Garden at New Covent Garden Market' will be the new identity for the entire redevelopment of the Market, incorporating market facilities as well as related activities, potentially including business support, a business centre, cafes/restaurants, education facilities, training rooms and a demonstration kitchen.

Marketing Standards consultation workshops

Defra and RPA have published information on a series of workshops to be held as part of the consultation on the implementation and enforcement of the EC Marketing Standards in fresh fruit and vegetables.

30 March New Covent Garden Market, London, starting at 10.00 am
7 April Village Hotel, Warrington, starting at 10.30 am
15 April Bull Hotel, Peterborough, starting at 10.30 am.

To register and obtain more information email: hmi-tdc@rpa.gsi.gov.uk

FPC will be participating and we would encourage members to attend to ensure that you have the opportunity to engage directly and raise any questions you have regarding the implementation of the Regulation.

The Regulations cover England, Wales and Scotland, where a separate consultation is taking place. The consultation papers can be found at: www.defra.gov.uk/corporate/consult/fruitandveg/index.htm

FPC will be coordinating an industry response on behalf of members, and we seek your views regarding the potential impact of the changes on your business.

The consultation closes on 24 April so if you want us to represent your views please let us have your feedback by **Friday 17 April** to sian@freshproduce.org.uk

Anglia puts forward business management solutions

A broad range of food supply chain organisations attended a briefing hosted by Anglia Business Solutions on the LINKfresh business management solutions. As part of the briefing Nigel Jenney gave a presentation on current industry trends and future challenges facing the fresh produce sector. Nigel spoke about the need to examine and refine business models during the current economic situation to prepare for forecast increase in demand to meet the needs of healthy eating for a rapidly increasing global population.

A demonstration of the latest LINKfresh business management software was well received. For more information on the LINKfresh solution visit www.linkfresh.com



Control of potato cyst nematodes – Defra consultation

Defra has launched a consultation on implementation of Directive 2007/33, concerning the control of potato cyst nematodes (PCN), which is relevant to seed potato growers, ware potato growers and growers of certain plants for planting and bulbs. Defra is seeking to implement the Directive and minimise the risk of further PCN spread, particularly in seed potato land, while avoiding unnecessary and disproportionate burdens on the industry and Defra.

If you would like to put forward your views submitted in response to this consultation exercise will be an important contribution in helping to achieve this objective.

Comments on the proposals are invited by 19 June 2009.

The link to the consultation page is: <http://www.defra.gov.uk/corporate/consult/pcn/index.htm>

Research on carbon auditing the ‘last mile’

Research by Heriot Watt University compares the carbon footprints of online and conventional shopping, looking at the carbon intensity of ‘last mile’ deliveries (deliveries of goods from local depots to the home) and personal shopping trips. The study focused on non-food items, but does include a comparison between large scale vegetable box delivery schemes and an individual travelling to the shops.

The research suggested that, while neither home delivery nor conventional shopping has an absolute CO₂ advantage, on average, the home delivery operation is likely to generate less CO₂ than the typical shopping trip. It was found that, on average, when a customer makes a single purpose trip to the shops by car and buys fewer than 24 items per trip (or fewer than 7 items in the case of bus users) the home delivery will emit less CO₂ per item purchased. A typical van-based drop produced 181gCO₂, compared with 4,274gCO₂ for an average trip to the shops by car and 1,265gCO₂ for an average bus passenger.

The paper ‘Carbon Auditing the ‘Last Mile’: Modelling the Environmental Impacts of Conventional and Online Non-food Shopping’ is available from:
<http://www.greenlogistics.org.uk/PageView.aspx?id=179>

.. and food miles

Another research paper compares carbon emissions from operating a large-scale vegetable box system and those from a supply system where the customer travels to a local farm shop. Based on fuel and energy use data collected from one of the UK’s largest suppliers of organic produce, the findings suggest that if a customer drives a round-trip distance of more than 6.7 km in order to purchase their organic vegetables, their carbon emissions are likely to be greater than the emissions from the system of cold storage, packing, transport to a regional hub and final transport to customer’s doorstep used by large-scale vegetable box suppliers.

Coley D, Howard M, Winter M (2009). Local food, food miles and carbon emissions: A comparison of farm shop and mass distribution approaches, *Food Policy* 34 (2009) 150–155



http://www.sciencedirect.com/science?_ob=ArticleURL&_udi=B6VCB-4V75HP4-1&_user=10&_coverDate=04%2F30%2F2009&_rdoc=1&_fmt=&_orig=search&_sort=d&_view=c&_acct=C000050221&_version=1&_urlVersion=0&_userid=10&md5=0d4d0e461bc42db39d0cd504d454894d

Safety management courses

Cope Safety Management is holding a number of open courses at Franklin Hall, Spilsby, Lincolnshire:

First Aid Appointed Person	1 day	13 May	information and booking form
Fire Safety Awareness	1/2 day	19 May	information and booking form
IOSH Working Safely	1 day	20 May	information and booking form

Click on the links for more information and to book places or contact: 01790 754740 or visit: <http://www.jwcope.co.uk/>

EU Rapid Alert – Update

Information Notification:

Date: 17/03/2009; notified by the UK; ref: 2009.0315 omethoate (0.04 mg/kg – ppm) and dimethoate (0.01 mg/kg – ppm) in seedless green grapes from Chile.

Date: 19/03/2009; notified by Finland; ref: 2009.0324 omethoate (0.33 mg/kg – ppm) in fresh chives from Thailand, via the Netherlands.

Border Rejections:

Date: 18/03/2009; notified by Finland; ref: 2009.AOJ omethoate and dimethoate (sum: 0.037 mg/kg – ppm) in fresh green aubergines from Thailand.