





Exchange of good practices in the meat processing sector in Western Balkans

17 – 18 October 2018 Jahorina, Bosnia and Herzegovina

















Albania has been, is, and will remain for years a country where agriculture will play a very important role.

Currently agriculture makes up about 31% of GDP.

Slaughterhouses are an important element in the management of meat product in Albania, such as the study on the functioning of their form is very necessary for meat market.

The meat processing industry, is the most developed industry comparing with other food and agricultural industries, but they are still in the course of modernizing structures and technologies.

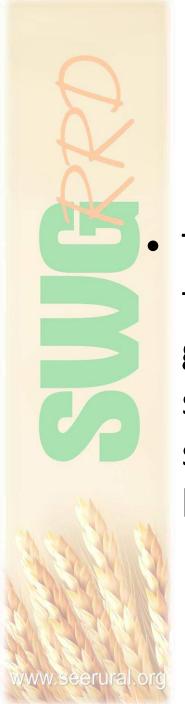
















Main Purpose of the WG

• The main purpose of the working group is to exchange: good practices, new rules or guidelines, good experiences of the meat sector in all its stages (Breeding, slaughtering, preparation, processing, labeling, purposely to improve the sector.

















- 1. Missing periodical trainings (food safety and food quality) for Human resources of FBO.
- Missing meetings, communication, guidance and/or Interpretation between Stakeholders for the laws, regulation, sub acts, ministry orders, guidelines and standards.
- 3. There is still not a standardized market of meat sector
- 4. The management system(Quality and Safety) is not running properly
- 5. Old technology and old facilities used

















1. Missing periodical trainings(food safety and foot quality) for Human resources.

Human resources employs/workers (especially replaced with new employees) are not well trained and are not following periodical trainings:

- Some times main reason to remember their responsibilities manipulating with food and why a form has to be filled up.
- How to follow improvements of the GMP(Good Manufactory Production) GHP(Good Hygiene Production) connected to their place of work.
- How to fill up the records for monitoring and controlling CP CCP
- Tractability registers/Documentation of Correction plans

















2. Missing meetings, communication, guidance and Interpretation between Stakeholders for the laws, regulation, sub acts, ministry orders, guidelines and standards.

It is very important to have periodical meetings between all stakeholders: Law drafters, Scientific panels, Universities connected to the Sector, Line Ministries (Food ,Health, Agriculture) Competent authorities, FBO (food business operators) etc.

- Before approving new laws, regulations, standards, other sublegal acts
- For interpretation of laws, regulations, standards, other sub legal acts
- For a Specific situation (food accidents etc.)

















3. There is still not a standardized market of meat sector

Standardization of the meat *market* (through a quality / price correlation) in the country is based on these elements which are missing:

- Traditional Products are not certified
- Regional products also
- The technological categorization of the meat and Body index(Fat/muscle) is not any draft
- Specific categorization (Bio, etc.)
- Specific areas for high quality livestock breeding PDO (Protected Designation of Origin) PGI (Protected Geographical Indication)
- Driving the costumer perception through QUALITY
- Labeling procedures not only for Safety but also for the Quality

Exchanging experiences of any new guidelines implemented from line Ministries (Food Health or Agriculture) for *traditional products* and/or *traditional food business operator.*

















4. The management system(Quality and Safety) is not running properly ISO and HACCP

Quality Management Systems are not running normally not only as an important part of the applicable legislation requirements (HACCP) but also as an inseparable part of Quality Management Standards (ISO). This barrier is based in those findings:

- To many documents to fulfill but the practical procedures and tractability system are not a logic and simple one which derive in missing filled up procedures.
- The risk analysis are drafted on memoirs, they are not drafted on a logical basis and connected to the capacity, equipment and principles of the company.

















5. Old technology and old facilities used

Old technology and old facilities in meat sector cause problems in keeping the standards because:

- Is very difficult to have optimum results of cleaning
- It almost impossible to keep maintenance with materials conform in contact with food (spare parts)!!
- Some times defects cause contamination which will be very difficult to be identified.

















Key Drivers/Stakeholders

- Government
- Ministry of Agriculture and Rural Development
- Law drafters,
- Scientific panels Professors,
- Universities connected to the Sector,
- Line Ministries (Food ,Health, Agriculture)
- Competent Authority (National Food Authority)
- Food Business Operators(FBO)
- The management system providers (Quality and Safety) Consulting and Certification Body, etc.

















Ways Forward

- Training the Human Resources on how to fill up the record s for controlling and monitoring the processes now how, the responsibilities processes and correction
- 2. Organizing periodical meeting and between Stakeholders for the interpretation of laws rules standards and implementing new rules for improvement of the sector.
- 3. Implementing strict rules to follow Management system (HACCP, ISO,)(Quality and Safety) Tractability System.
- 4. Unification of the stakeholder to fight Informality
- 5. Marketing/Image/Sales /Distribution/Costumer care/Correction Procedures/withdrawal of non conformities
- 6. Implementation of the new technologies Renovation of the equipment, Investment









