



# Trading Food

## For Sustainable Development

Fostering Integration of the Dried Fruits Value Chain of Uzbekistan into  
Regional and Global Value Chains

National Virtual Training  
May 25-26<sup>th</sup>, 2021 (Online via Zoom)

### Programme of the Training

**DAY 1 14:00–14:15 (Tashkent time) Opening session**

**Opening statements:**

- Mr. Rodrigo Cárcamo, Project Coordinator, Division of International Commodities and Trade, UNCTAD

**14:15 – 15:15 International Standards on dried fruits and vegetables.**

- Introduction to the fruit quality and safety standards.
- The importance of standards and certifications systems by relevance to different export standards and certifications based on the application level – Farm level, Processing level, Packaging level etc.

**15:15 – 16:15 Global G.A.P – Fruits and Vegetables Module**

- Farm base – certification requirements at farm level,
- Crop base – requirements at crop level such as seeds, fertilization, PPM, harvesting and storage.
- Fruit and Vegetable Base – requirements on harvesting and post- harvest handling.

**Break 16:15-16:30**

**16:30 – 17:30 Requirements of Organic Certification**

- Plant production Module
- European organic regulation and NOP of USDA for the US market.
- Plant production and processing aspects of organic certification.
- Conversion, production, harvesting, processing and storage of fruits

**17:30 – 18:00** General discussion with participants



## **DAY 2 14:00–17:45 (Tashkent time)**

### **14:00–15:00 Drying methods and Quality aspects**

- Drying methods and its implications to the quality of the end produce.
- Drying methods and technologies of Grapes.
- Drying methods and technologies of Apricots.

### **15:00–16:00 UNECE Standards – Dried Grapes**

- What are UNECE Standards?
- UNECE Standard for Dried Grapes- DDP11.
- Requirements on produce and tolerance level
- Requirements on labeling and storage

### **Break 16:00-16:15**

### **16:15–17:15 Food Safety issues in dried fruits**

- Hazards along the value chain and the end produce.
- Biological, chemical and mechanical hazards in end produces.
- What testing methods, laboratory analysis
- Maximum Residue Levels of chemicals in dried fruits

17:15 – 17:30 General discussion with participants

### **17:30 – 17:45 Closing session**

- *Mr. Rodrigo Cárcamo, Project Coordinator, Division of International Commodities and Trade, UNCTAD*