



# **AGRO-PROCESSING AND GOOD MANUFACTURING PRACTICES**



# WHAT IS AGRO-PROCESSING?

- **Agro processing is the adding of value to primary (raw) agricultural produce into consumable commodities i.e. transforming fresh produce into a state that preserves and prolongs its shelf-life.**
- **The process involves:**
  - **Cutting**
  - **Milling/Grinding**
  - **Fermenting**
  - **Blending**
  - **Pickling**



# MANUFACTURING GUIDELINES

- **CENTRAL HOUSING & PLANNING AUTHORITY –** Permission must be obtained from the CH&PA to establish a food preparation operation at the desired location
- **REGISTRATION –** The business name and any brand name to be used should be registered with the Deeds & Registry



# MANUFACTURING GUIDELINES

- **APPLICATION FOR LICENCE** – An application should be made on the prescribed form. A layout or plan of the premises should be placed with the application. All applications should be forwarded to the GAFDD by the Environmental Health Officer in their region.
- **APPROVAL OF LABELS** – Draft labels of the foods to be manufactured should be submitted to the department for vetting before printing is effected. Copies of draft and final labels should be filed with the department.

# LABELS

## Main Display Panel

- Brand Name or Trade Name
- Common name of Food e.g. Full Cream Milk
- True declaration of the contents in terms of weight (g, kg), volume (ml, L) or number

## Alternate Display Panel

- Complete list of ingredients in descending order of proportion by weight.
- The name and full address of the manufacturer or person preparing the food (Including Country)
- Expiry date or date mark
- Storage instructions
- Nutritional information

Manufactured By:  
Pomeroon Women's Agro-  
Processor Association  
Lot "L", Chanty  
Essequibo, Guyana  
771-4077, 771-4497

Ingredients:  
Hot Peppers, Vinegar, Salt,  
Garlic, Sodium Benzoate



Batch Number: 40

Manufacturer Date:  
02-10-08

Best Before Date:  
02-10-10



SINCE 2001  
**POMEEROON**  
- Delight -

All Natural Thick Hot Pepper Sauce From The Pomeroon River™

**HOT  
PEPPER  
SAUCE**

### Nutrition Facts

Serving Size:  
Servings per Container:

Amount Per Serving:  
Calories: 0  
Fat Cal: 0

	% Daily Value*
Total Fat: 0g	0%
Sodium: 30mg	2%
Total Carbohydrate: 0g	0%
Cholesterol: 0g	0%
Protein: 0g	0%

\* Percent Daily Values are based on a 2000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

#### Net Contents:

- 296 mL
- 355 mL
- 3.78 L

SHAKE WELL

# MANUFACTURING GUIDELINES

**INSPECTION OF PREMISES** – An inspection of the premise would be carried out to verify that all requirements are complied with for the manufacture of the foods. Also the equipment and process involved would be inspected for compliance.

- External Environment/Structure
- Raw Materials Bond
- Processing
- Packaging Materials
- Finished Products Bond
- Water Supply
- Waste Disposal
- Sanitary Facilities
- Personnel
- Pest Control
- Sanitation
- Factory Records
- Quality Control



# MANUFACTURING GUIDELINES

- **EXAMINATION OF THE FINAL PRODUCT** – Samples of the final product should be submitted to the department upon request for testing before the release of the product to the market. Results of analysis of the product must be satisfactory.
- **FOOD HANDLERS' ID CARDS** – All food handlers of the premise must obtain a food handler's identification card.





# MANUFACTURING GUIDELINES

- **OBTAIN THE NECESSARY DOCUMENTATION –**
  - i. Food and Drugs Act (Chap 34:03) – obtained from the Attorney General’s Chambers
  - ii. Food & Drugs Regulations – obtained from F&D Department
  - iii. Code of Practice for Food Manufacture – issued when an application is made.