



**Lao People's Democratic Republic**  
**Peace Independence Democracy Unity Prosperity**

Ministry of Agriculture and Forestry

No 0539/MAF  
Vientiane, Date 09/02/2011

**Agreement of the Minister**  
**on Good Agriculture Practices for Produce Quality Management Standard**

- Pursuant to the Law on Agriculture, No. 1/98 LNA, Dated 10 October 1998;
- Pursuant to the Degree of Prime Minister, No.148/PMO, Dated 10 May 2007 on the Organization and Role of Ministry of Agriculture and Forestry;
- Referred to letter of department of Agriculture, No.1176/DOA, Dated 09 November 2010.

**Part I**  
**General provision**

**Article 1. Objective**

This Agreement is provisioned to supervise as a tool for practicing Good Agriculture Practice on Quality Management Standard of fruit and vegetable production; as to create value added for fruit and vegetable; as well as to improve quality of supply chain in fruit and vegetables production to meet the requirements of domestic and international markets.

**Article 2. Good Agriculture Practice on Quality Management Standard**

Good Agriculture Practice on Quality Management Standard has adapted from ASEAN GAP. This Agreement includes general requirements that producers and operators have to apply in their production system in order to improve quality of produces and meet market requirements.

**Article 3. Definitions**

1. **Standard:** A specific identifications requirements of produces, products, service, processing and environment related to quality.
2. **Good:** agriculture practice Practices used to prevent or reduce the risk of Hazards occurring during production, harvesting, postharvest handling of produce.
3. **Infrastructure:** A area for construction, houses, production area, warehouse, processing and packing places.
4. **Chemical substances:** The fertilizers, pesticides, Hormones, waxing soil additives.
5. **Other chemical:** The fuels, oils, and other non-agrochemicals.

6. **Soil additives:** Products or materials that are added to the soil to improve fertility, structure or control weeds. Examples are animal manure, sawdust, compost, seaweed, fishbased products.
7. **MicroOrganism:** Living organisms that can not see with neck eyes including virus, bacteria and fungi;
8. **Bioagents beneficial:** microorganism from virus, bacteria and fungi;
9. **Cleaning:** The removal of soil, dirt, grease or other foreign matter.
10. **Competent authority:** The Public and private authority that is a recognized authority to develop or monitor standards, rules of operation, code of practice, regulation and policy. i.e Department of Agriculture; Department of Food and Drug.
11. **Planting:** Materials Seeds or planting bulks that use in crop cultivation
12. **Organic material:** A material originating from plants and animals and not from synthetic sources.
13. **Foreign objects:** Unwanted objects in or around produce that may affect food safety or quality – for example, glass, metal, wood, stones, plastic and weed seeds.
14. **Name of product:** A commercial name of product
15. **User:** A practical person who use fertilizers, medicines and chemicals.
16. **Disease carrier:** Agents Vehicles, human and animal that bring diseases to produces.

#### **Article 4. Scope**

This agreement applies to persons, juristic persons, families and organizations that apply Good Agriculture Practices standards of producing fresh fruit and vegetables in Lao PDR.

## **Part II Produce Quality**

#### **Article 5. Quality Plan**

Practices that are critical to managing produce quality during production, harvesting and postharvest handling are identified in a quality plan for the crop grown.

#### **Article 6. Planting material**

1. Crop varieties are selected to satisfy market requirements.
2. If planting material is obtained from another farm or nursery, either a recognised plant health certificate or a guarantee that the material is good quality id provided by the supplier.

#### **Article 7. Fertilisers and soil additives**

1. Nutrient application is based on recommendations from a competent authority or on soil or leaf or sap testing and the nutritional requirements for the crop grown.

2. Equipment used to apply fertilizers and soil additives is maintained in working condition and checked for effective operation at least annually by a technically competent person.
3. Areas and facilities for composting of organic materials are located, constructed and maintained to prevent contamination of crops by diseases.
4. The application of fertilisers and soil additives recorded, detailing the name of the product or material, date, treatment location, application rate and method, And operator name.

#### **Article 8. Water**

1. Irrigation use is based on crop water requirements, water availability, and soil moisture levels.
2. A record of irrigation use is kept, detailing the crop, date, location, and volume of water applied or duration of irrigation.

#### **Article 9. Chemicals Agrochemicals**

1. Employers and workers have been trained to a level appropriate to their area of responsibility for chemical application.
2. Crop protection measures are appropriate for the control of pests.
3. Chemicals are only purchased from licensed suppliers.
4. Chemicals used on crops are approved by a competent authority in the country where the crop is grown and intended to be traded, and documentation is available to confirm approval.
5. Chemicals are applied according to label directions or a permit issued by a competent authority.
6. A chemical rotation strategy and other crop protection measures are used to avoid pest resistance.
7. Equipment used to apply chemicals is maintained in working condition and checked for effective operation at least annually by a technically competent person.
8. The application of chemicals is recorded for each crop, detailing the chemical used, reason for application, treatment location, date, rate and method of application, weather conditions, and operator name.

#### **Article 10. Harvesting and handling produce Harvesting**

1. An appropriate maturity index is used to determine when to harvest produce.
2. Equipment and tools are suitable for harvesting and are checked for cleanliness before use and cleaned as required.
3. Containers are suitable for harvesting of produce and are not overfilled.
4. Liners are used to protect produce if containers have rough surfaces.
5. Containers are covered to reduce moisture loss and exposure to the sun.

6. Containers are checked for soundness and cleanliness before use and cleaned or discarded as required.
7. Produce is harvested in the coolest time of the day and harvesting in the rain is avoided if possible.
8. Produce is removed from the field as quickly as possible.
9. Packed containers are not stacked on top of each other unless they are designed to support the container and minimise mechanical damage.
10. Containers are secured during transport to minimise chemical.

#### **Article 11. Handling produce**

1. Equipment is constructed to minimise excessive drops and impacts.
2. Equipment, containers and materials that contact produce are regularly cleaned and maintained to minimise mechanical damage.
3. Measures are taken to prevent the presence of pests in and around handling, packing and storage areas.
4. Where required, produce is treated to minimise disease development and loss of quality.
5. Water used after harvest for handling, washing, and produce treatment is treated or changed regularly to minimise contamination from spoilage organism.
6. Produce is packed and stored in covered areas.
7. Produce is not placed in direct contact with soil or the floor of handling, packing or storage areas.
8. Produce is graded and packed according to customer or market requirements.
9. Protective materials are used where required to protect produce from rough surfaces of containers and excessive moisture loss.
10. Field heat is removed using appropriate cooling methods.

#### **Article 12. Storage and transport**

1. For long delays before transport, produce is held at the lowest suitable temperature available.
2. Transport vehicles are covered and appropriate temperature conditions are used to minimise quality loss.
3. Transport vehicles are checked before use for cleanliness, foreign objects, and vermin infestation, and cleaned if there is a significant risk of mechanical damage and contamination from spoilage organisms.
4. Mixing of non-compatible produce during transport is avoided.
5. Produce is transported quickly to the destination.

### **Article 13. Traceability and recall**

1. Each separate production site is identified by a name or code. A sign with the name or code is placed on the site and recorded on a property map. The site name or code is recorded on all documents and records that refer to the site.
2. Packed containers are clearly marked with an identification to enable traceability of the produce to the farm or site where the produce is grown.
3. A record is kept of the date of supply and destination for each consignment of produce.

### **Article 14. Training**

Employers and workers have appropriate knowledge or are trained in their area of responsibility relevant to good agriculture practices and a record of training is kept.

### **Article 15. Documents and records**

1. Records of good agriculture practices are kept for a minimum period of at least two years or for a longer period if required by government legislation or customers.
2. Out of date documents are discarded and only current versions are used.

### **Article 16. Review of practices**

1. All practices are reviewed at least once each year to ensure that they are done correctly and actions are taken to correct any deficiencies identified.
2. A record is kept to show that all practices have been reviewed and any corrective actions taken are documented.
3. Actions are taken to resolve complaints related to produce quality, and a record is kept of the complaint and actions taken.

## **Part III Labeling and Sealing**

### **Article 17. Seal**

1. Only Good Agricultural Practices for Quality Management Standards products certified by the CB (DOA) can be labeled with the DOA seal.
2. Using the DOA seal as a product brand name is prohibited. The words specifying The Good Agricultural Practices for Quality Management Module Standards certification and the DOA seal together shall not exceed  $\frac{3}{4}$  three quarters of the size of the product brand name.

## **Article 18. Labeling**

1. The product name, weight, the name and address of the producer and/or operator certified by the CB (DOA) and responsible for final packing should appear on the organic product packaging.
2. Prior to printing, a producer and/or operator shall submit the lay-out of a product label to the CB (DOA) for approval.

## **Part IV**

### **Certification of Good Agricultural Practices for Quality Management Standard**

#### **Article 19. Certification of Good Agricultural Practices for Quality Management Standard**

The Department of Agriculture, Ministry of Agriculture and Forestry, is responsible for the evaluation , inspection and certification of Good Agricultural Practices for Quality Management Module in Lao PDR.

## **Part V**

### **Rewards and Sanctions**

#### **Article 20. Rewards**

Individuals or Organizations who have performed well in the area of Good Agricultural Practices for Quality Management Module will receive awards which deemed reasonable by the DOA.

#### **Article 21. Sanctions**

Individuals or organizations violate these Good Agricultural Practices for Quality Management Module Standards will be punished by way of a warning letter, education, fine or penalty, as provided for by the Lao Agriculture Law.

## **Part VI**

### **Final provisions**

#### **Article 22. Implementation**

The Department of Agriculture, Ministry of Agriculture and Forestry, in collaboration with other concerned organization skill implement this regulation effectively.

#### **Article 23. Effectiveness**

This regulation of the Minister shall be effective from the date of its signature.

**Minister for Agriculture and Forestry**