



VIETFARM STANDARDS

The standard is developed by

CENTER FOR DEVELOPMENT AND INTEGRATION

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INTRODUCTION

VietFarm's standard for Vietnamese agricultural products are international recognised standards and produced with sustainable values, enabling small and medium sized producers in Vietnam to have the trust of their customers, domestic and international consumers.

VietFarm, which is an independent standard system of agriculture and agricultural products, applies to smallholders, cooperatives, cooperative groups, production groups, alliances, small and medium sized enterprises; micro-farms, farms and production factories in the agricultural sector. Products certified by VietFarm will be verified and certified from cultivation to production, preliminary processing, processing and packaging of products. Certified products will be labeled by VietFarm and assure the quality in domestic and foreign markets.

VietFarm standards are based on reference to standards for quality management systems, food safety management systems, good agricultural practices and technical requirements on international and regional agricultural products, combined with national standards of agricultural products and recent regulations of food safety.

VietFarm standards were developed and administered by the Center for Development and Integration (CDI - a non-governmental organization) as a technical partnership with Green Fair Trade (GFT), Vietnam Standards and Quality Institute (VSQI), VECTRA INTERNATIONAL and other partners. The project is currently supported by the Irish Development Agency in Vietnam.

VietFarm standards include 5 parts:

- Part 1: VietFarm Principle Standards
- Part 2: General requirements
- Part 3: Requirements for Farming
- Part 4: : Requirements for Processing
- Part 5: Requirements for Labelling, Packaging, Preserving and Transportation

Annex A: Safety requirements for quality of products

Annex B:

B.1: List of prohibited substances

B.2: List of used and prohibited pesticides in Vietnam

B.3: Pesticide residues and maximum residue levels

Annex C: (Internal use for VietFarm members and auditors)

1. Guidelines for producers

- Steps to join the standard
- To do list to apply the standard
- Forms and templates (recommended) when applying the standard
- Report format

2. Guidelines for assessment and audit

- To do list for auditing for certified bodies
- Method and procedure for implementing the standard assessment
- Sample of assessment report

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ACRONYMS

-
- 1
- 2
- 3
- 4
- 5
- 6
- CV
- PS
- SR
- TCCS
- HACCP
- ISO
- Core Values
- Principle Standards
- Specific Requirements
- Base standards
- Hazard Analysis and Critical Control Points
- International Organization for Standardization

1. SCOPE

The standard regulates the core values, principles and requirements for the operation of the VietFarm certification system which is governed by independent VietFarm Secretariat to ensure the objectivity and quality of standards.

The standard is used as a basis for producers to adopt and comply with, from crop, processing to the packaging and labeling for the VietFarm certified agricultural products.

The standards apply to producers, including smallholders, cooperatives, cooperative groups, production groups, alliances, unions, medium and small sized enterprises, commercial units and distributors of products certified under VietFarm.

2. TERMS AND DEFINITIONS

The standards use the following terms and definitions:

Packing: Food containers used for distribution in individual units, including complete or partially covered food and wrapping materials.

Pre-package: The packaging of food in a package intended to be made available to the consumer or for directly using

Processing: Change from raw products to finished products including changing raw products and materials at the farm level

External evaluation: Valuation is conducted by a certification organization or individuals with independent capacity for compliance with the VietFarm standards.

Internal evaluation: This is a method used to control and evaluate the compliance of internal standards conducted by a member organization or the VietFarm standards administration.

Risk assessment: This is a systematic process for identifying and assessing risks. The hazards can be identified in an external environment (eg, economic trends, climatic events, competition) and in an internal environment (eg, human, process, infrastructure). When these hazards affect goals - or can be predicted - they become risks.

Seed: Propagation materials and other plant materials are used to establish, replace or restore farms or to produce more seeds.

Labeling: The use of forms such as printing, writing, drawing, or graphic techniques to present on attached labels to provide information about its products.

Biological corridor: A geographical area defined as the area combined between landscape, ecosystem and habitat (natural or artificial), and ensure the maintenance of biodiversity and ecological processes and evolution.

Internal management system: A written quality management system in place to ensure that the production teams and its members comply with the requirements of VietFarm Standards.

Active substance: The chemical or ingredient of a pesticide product that can kill, repel, attract, reduce or control an insect (different from "inert composition" such as water, solvents, emulsifiers, surface operations, clay and explosives).

Small producers: These are producers that are small scale in agriculture. According to the VietFarm Standards, It is understood that the production households have less than 3 hectares in area or an average income of less than 500 million VND / year.

Reserve: A well-defined, recognized, specific and administered geographic space is adopted by legislation or other effective means to preserve nature's long-term viability by incorporating ecological services and cultural values. For example, national parks, wilderness areas and nature reserves.

Production area: Area used to produce products registered with VietFarm standards.

Child labor: Work depriving children of their childhood, their potential and dignity of children, harms the physical and mental development of children. Work such as housework, family business support or extra help for work after school hours and holidays are not considered as child labor.

Note: Children referred to in the Child Law, Article 1 is a Vietnamese citizen under the age of sixteen. According to the Convention on the Child Rights, children are defined as under the age of eighteen.

Forced labor: Workers are forced to work by using violence or threats, or are required to work to pay off a debt, or withholding personal identification.

Threatened or endangered species: Species of plants and animals that are indicated as threatened or endangered species in national legislation or classification systems and / or in the IUCN Red List of Threatened Species, as well as any species that are included in the International Trade Convention on Endangered Species of Wild Fauna and Flora (CITES).

Consignment: A certain quantity of goods that are produced in the same basic condition.

Hazard: Agents in the production process that are likely to cause food insecurity, harm human health, the environment and reduce the quality of products.

Maximum residue limits for pesticides (MRLs): A legal limit allowing maximum residue limits for pesticides on food. MRLs play a role as an indicator of using pesticides correctly.

Safe water: Quality water that people can use and there is no risk of immediate or long-term damage.

Risk: Agents in the production process and preliminary processing that are likely to cause food insecurity, harm human health, the environment and reduce the quality of products.

Water source: Significant accumulation (naturally or artificially) of water includes: lakes, lagoons, ponds, water reservoirs, wetlands, rivers, streams and canals.

Worker: Workers are hired by VietFarm members or VietFarm member organization on full-time or part-time, casual, permanent worker (over 12 months), contracted worker or worker on agreement.

Labels: Tags, marks,, images or other descriptive forms that are written, printed or engraved directly onto products or attached to the packing.

Fertilizer: Any organic or inorganic material with natural or artificial origin (except from lime) that is put into soil to provide one or more necessary nutrients for the growth of the crop.

Inorganic fertilizer: A fertilizer material in which carbon is not an essential composition in its basic chemical structure. Fertilizers in which nutrients in form of inorganic salts are obtained by the extraction of industrial processes and / or by physical and / or chemical measures. For examples: Ammonium Nitrate, Ammonium Sulfate, Potassium Chloride.

Organic fertilizer: Byproducts from the processing of animal and plant-derived materials containing adequate nutrients for the crop to be fertilized.

Integrated Pest Management (IPM): An ecosystem approaches in order to produce and protect plants incorporating a variety of management strategies and diverse practices that enables plants to develop and reduce the use of pesticides.

Production: Activities that are carried out to provide agricultural products in which they are produced on the farm including activities from cultivation, processing, packaging, preservation, transportation and distribution of products with VietFarm certification.

Preliminary processing: Including: removing unused food, classifying, cleaning, drying, packaging to produce fresh food, fast food, food ingredients or semi-finished products for food processing.

Degradation: Direct or indirect significant disturbance of a natural ecosystem caused by human activity, such as the cultivation and extraction of forest products for construction, the generation of energy, food or another purpose. The degradation consists of reducing the density, structure, species composition or biomass of the vegetation of the natural ecosystem.

Member organization: Organizations and individuals carrying out activities of planting, processing, packaging, preserving, transporting and distributing products in the VietFarm chain.

NOTE 1: Organizations can be medium and small sized enterprises; cooperatives; cooperative groups; cooperative unions; individual business households.

NOTE 2: Provisions on the size of small and medium sized enterprises according to the current Enterprise Law.

Member organization with multiple members: Being a production organization in VietFarm chain that has two or more members or more than two production locations.

Member of organization: Members of the organization may be farmers, entrepreneurs, households working in groups, cooperative groups, cooperatives unions, associations, or community organizations.

Internal inspector: The internal inspector is the responsibility of the VietFarm standard management organization, which may be a qualified professional charged with the task of assessing the compliance of members of the production group and of the production team meeting with all requirements of VietFarm standards.

Pesticide: Pesticides, fungicides, weed killers and other substances or mixtures of substances used to prevent, kill or control any pests or diseases, including unwanted plant species and animals that harm or interfere with the production, processing, storage, transport or marketing of food or agricultural commodities. The term includes substances such as plant growth, defoliation, desiccation or agents which damage leaves or prevent early harm of fruit and substances applied to plants before or after harvest in order to protect the goods from deterioration during storage and transport.

Quarantine time: The time between the last pesticide application and the permitted harvesting time of the treated plants or in the treated area.

Re-access time: The time from the application of pesticides to an area and the safe time to return to the area where pesticide spraying does not require wearing protective clothing.

Expiry date: It is the period of time from the production date to the end of the product which ensures the quality characteristics in the special storage conditions.

Farm: All land and facilities used for agricultural and processing activities under the same scope of management and by the same implementation procedures.

Food: All substances processed, pre- processed or not processed for human consumption including food, drink, chewing, sucking and all substances used for the treatment or processing.

Traceability: Ensuring that certified sustainable products are sourced from certified sources and/ or sustainably supported by a recognized recording system.

Catch-crop: Crop systems in which two or more crops are grown at the same time per unit area. Catch-crop is used to increase productivity, improve soil fertility, and reduce pests and diseases.

PART 1: CORE VALUES OF VIETFARM STANDARDS

1. Enhance production and operational capacity

VietFarm commit to the value of improving production capacity in order to orient the objectives of strengthening product quality and helping the producers to be stronger in the economy and society. Increasing the value of agricultural products is a long process. The first step is to improve the production capacity of small producers. The production capacity rises in line with scientific and technological advances and promotes local and regional development. Enhancement of production capacity will include: organizing members' activities equally and democratically in order to guarantee the right of participating and voting rights of the member. Members and employees of the member organizations have the opportunity to develop and improve their capacity through training, learning and practicing well in agriculture. Production organizations have good governance, transparent mechanisms and know how to use resources for sustainable development.

2. Economic opportunities and equality in market access

VietFarm wants to create economic and access opportunities for member organizations, with no distinguishing between small and vulnerable producers in the production group and ensuring their equal participation. VietFarm members play an important role in deciding the price in relation to customers. VietFarm members have a stable financial and commercial capacity, through market access, marketing and negotiating with buyers. In particular, all members have the opportunities to participate in the agreements of price and enhance the position in the market. Moreover, VietFarm members can gain access to local resources and information which links with the market better.

3. Ensure no child labor, forced labor and no discrimination

Goods and products certified by VietFarm are produced in accordance with ethics and humanitarianism. VietFarm member organizations commit to ensuring that they do not use child labor, forced labor and discrimination. VietFarm member organizations do not use child labor, ensure learning conditions and other child rights; obey to the national laws and the related ILO convention on child rights. Member organizations and VietFarm members do not use forced labor, ensure the working time, working conditions, wages and benefits of workers and no forms of abuse or mistreatment. The member organization complies with the national rule of law. Member organizations have the non-discriminatory policy including employment policies, participating and withdrawing members, access to market opportunities, training, science and technology,... with no discrimination of race, color, sex, sexual orientation, disability, age, marital status, health condition, HIV/ AIDS, religion, political opinion, language, nationality and ethnicity. The member organization ensures that there are policies and mechanisms for receiving, resolving complaints and responding satisfactorily.

4. Clean production and safe working conditions

Cleaner production and safe production conditions would increase the comparative advantage and strengthen the competitiveness of products in the market. Clean production increases productivity and efficiency of producers. Cleaner production in agriculture is an activity to improve the efficiency of cultivation, especially processing, packaging and preservation. In addition, clean production reduces the negative impacts on the environment during the production cycle from cultivating to processing, eliminating waste and garbage and reducing pollution levels. Safe production in labor is to apply measures to prevent risks and guarantee labor safety for workers and objects participating in the production process with the conditions of healthy production.

5. Sustainable environment in production

Sustainable environmental development which uses production resources and guarantees sustainable environment is a global trend. Sustainable agricultural development requires measures to preserve and ensure sustainable environment in manufacturing, the living environment of the population, their health and the sustainability of the ecosystem. Member organizations and VietFarm members commit to practice the production process with measures to ensure sustainable environment and ecosystem, by using more organic and biological substances, not using chemicals to improve the soil and avoid degradation of soil quality agglomerating fertilizer, salt, heavy metals, pesticides; applying technologies and measures to reduce energy consumption, using water resources effectively, preventing the reduction of water resources and reducing the impact of waste on the environment and reducing the greenhouse effect.

6. Safe and eco- friendly products

Safe and natural products ensure consumers' health. VietFarm members do not use genetically modified plants and animals, do apply traditional farming practices, and conserve local seed sources. VietFarm members are able to identify and control dangers in terms of product hygiene and safety in processes ranging from farming, harvesting, storage, processing, packaging, transportation and consumption. VietFarm members take measures to use environmentally-friendly production materials and raw materials for the entire life cycle of the product as well as economically use resources in production. All products of VietFarm members must meet industry and national quality and safety regulations.

7. Guarantee traceability in production and trade

Traceability in production and business is one of the most important criteria for consumers. Consumers are willing to pay higher prices for clean, safe and sustainable products. The product traceability system ensures the capacity of product traceability from raw materials to production batches through processing and distributing. Products meeting the requirements of the VietFarm Standards can be distinguished from other products without VietFarm certification through the VietFarm labeling system in the supply chain and trade. VietFarm members prioritize to use maximally sustainable raw materials and materials coming from locals for the production of products with VietFarm certification.

8. Responsible business

Responsible business is the business, commerce and investment practice that is responsible for increasing the capacity of producers, environmental and social responsibility. Member organizations and members of VietFarm commit to carry out production- business ethically, responsibly with no corruption, no bribery and ensure transparency and honesty of product information in marketing, advertising and labeling. Member organizations make social and environmentally responsible investments, ensuring equitable and profitable benefits for the community.

9. Fair trade

Fair trade establishes closer relationships between producers and consumers. The price of VietFarm products will be sold appropriately to the value of the product through the minimum price mechanism, the welfare fund and the possibility of negotiating prices for producers. The VietFarm standards ensure that there is no monopoly and there is fair competition, no discrimination in the distribution of benefits between members and paying and salary for employees. Fair pricing not only includes the price of the production process, but also the cost of environmental sustainability, social development, reinvestment, and capacity development for smallholders. VietFarm will ensure that the minimum price for the producer is set for each kind of commodity from time to time. Producers have access to information and relevant information for price negotiation in a transparent mechanism, ensuring equal participation of members.

10. Transparency within the supply chain

Transparency in the supply chain is a condition of building credibility of agricultural products from the cultivation to the end of production. Therefore, transparency in the supply chain is required for both producers and distributors. Producers and traders of VietFarm products are aware of the sales contracts and commit to use the correct original and certified label. Distributors and traders commit to carry out transparent product information. The member organizations in production, business and commerce have mechanisms to settle complaints about goods and products circulated in the market.

VIETFARM STANDARD



Part 2: GENERAL REQUIREMENTS

PART 2: GENERAL REQUIREMENTS

1 - Enhance production and operation capacity

PS 1.1 Member is a small producer

SR 1.1.1 The member organization is a small producer organization, so at least 75% of its members are small producers. [see: definition of small producers applying to standards]

PS 1.2 Member organization is established on the basis of complying with the regulations of national law

SR 1.2.1 A member organization is established with regulations, through the congress of its members voluntarily, operating legally in accordance with national regulations.

SR 1.2.2 Member organization has a management board and a control board ruled in the regulation of the member organization

SR 1.2.3 Member organization has a mechanism and implementation of internal control that assigns the person responsible for internal control.

PS 1.3 Member organization operates on the principle of democracy, equality and transparency

SR 1.3.1 Member organization practices freely, democratically and transparently in the election of the board

SR 1.3.2 Congress of member organizations should be conducted annually and there should be a report of the meeting to ensure democracy and transparency.

SR 1.3.3 Members who are small producers are equal and have equal opportunity to join the organization. Small producers are entitled to join member organizations when agreed by a majority of members (over 50% of the members agree).

SR 1.3.4 Members may join associations of other international organizations which the national law does not prohibit.

SR 1.3.5 Member organization ensures the participation and voice of the members in the decision-making process.

PS 1.4 Member organization has a continuous and sustainable goal, strategy, action plan and operating mechanism.

SR 1.4.1 Members have goals and policies that are reached to achieve equity and sustainability within the organization.

SR 1.4.2 Members have a plan to train technical knowledge and enhance capacity for their members.

SR 1.4.3 Member organization has action plans to meet development objectives.

SR 1.4.4 Member organization has common procedures in the safe production and processing in accordance with the conditions of member organizations and these are documented.

SR 1.4.5 Member organization has a risk assessment and action plan to reduce any risks.

SR 1.4.6 Member organization should have an action plan to improve production efficiency.

SR 1.4.7 Member organization supports initiatives that encourage people, especially young people to look for career opportunities within their agricultural supply chain.

SR 1.4.8 Member organization conducts a 6- month internal evaluation of compliance requirements of VietFarm standards. When detecting nonconformities, the member organization must analyze causes and solve appropriately. For member organizations with many members or several locations, all members and locations must be evaluated.

PS 1.5 Profits of member organizations used for the sustainable development of the organization and the community.

SR 1.5.1 Organization has a transparent profit distribution mechanism.

SR 1.5.2 Profit from production results will be appropriated to funds that include a development investment fund and the operation of the fund to ensure publicity.

Explanation:

At least 25% of this fund will be used to invest in developing production capacity for the organization and its members.

The operating mechanism of the fund must be public and agreed by more than 50% of members of the member organization.

The results of the fund used must be made public to all members.

PS 1.6 Member organization strengthens the capacity to organize and produce quality products, access to the market, aware of gender and protecting the environment.

SR 1.6.1 Member organization plans to improve production capacity

SR 1.6.2 Direct managers and members of member organizations are trained on VietFarm standards.

SR 1.6.3 Workers are trained, educated on the standards and related requirements including labor safety, sustainable environment and use of chemicals

SR 1.6.4 Member organization as well as members share and learn sustainable agricultural practices.

SR 1.6.5 Member organization conducts communication activities to promote and share the application of VietFarm standards

2- Economic opportunities and equality in market access

PS 2.1 Membership organization has opportunities to gain access to the market equally and fairly

SR 2.1.1 Member organization plans to seek new markets

SR 2.1.2 Member organizations and Members know and participate in bargaining on selling prices

SR 2.1.2 Members of member organizations have the opportunity to participate equally in the production and business activities of the organization

PS 2.2 Members access fairly and not discriminately on loans, technical, training and market

PS 2.3 Member organization has a business strategy that is consistent with local economic and social development

3- Ensure no child labor, forced labor and no discrimination

PS 3.1 Member Organization and Members ensure not to use child labor

SR 3.1.1. Members comply with the law on child labor, [in accordance with the minimum age requirements set by national law and the ILO Convention]

SR 3.1.2 Member organization has a policy not to use child labor

SR 3.1.3 Children of producers of the under 15-year-old are allowed to help their parents work in the production places but must ensure the following:

- Working time of children is less than 4 hours / day; not exceeding 20 hours per week;
- Ensure that children are not required to do any work that is immoral, physical, illegal, and harmful to children
- Ensure opportunities to attend school;
- Apply measures to protect, prevent and ensure the safety of children in labor.

PS 3.2 Member Organization and Members not using forced labor

SR 3.2.1 Member organization and its members are not allowed to use forced labor in accordance with current laws, including labor contracts, wages, working and rest times.

SR 3.2.2 Member organizations and workers have a mechanism for agreement on labor contracts and wages

SR 3.2.3 Member organization and its members respect the right of workers for establishment and joining in labor unions and the right to bargain collectively in a free and democratic way.

SR 3.2.4 Member organization does not hold the employee's papers or deposits and force the employee to work overtime.

SR 3.3.5 Member organization does not use penalties, physical abuse or verbal abuse, emotional violence against members and workers.

PS 3.3 Member organization has no discrimination on internal and external organization

SR 3.3.1 Member organizations and its members have policies not to discriminate and not to carry out any discriminating action based on race, political opinion, sex, disability, marital status, age, religion, HIV/AIDs status or the age of recruiting, training; creating working conditions, regime of hiring, paying, training, promoting, firing or retiring

SR 3.3.2 Member organization ensures to treat fairly and respect human dignity of its members and employees.

PS 3.4 Member organization has mechanisms to receive and deal with complaints appropriately

SR 3.4.1 Member organization has conciliation department to access complaints and respond

SR 3.4.2 Member organization has mechanism to deal with complaints

4- Clean production and safe working conditions

PS 4.1 Member organization ensures a safe and healthy working environment

SR 4.1.1 Ensuring holding devices and storage of different fertilizers, pesticides and chemicals safely isolated, batteries and water resource

SR 4.1.2 Storehouse, production plant to produce and preserve products ensure safety and hygiene

SR 4.1.3 Packing, directly contact device with products must meet regulations of law on packing, contact device to products

SR 4.1.4 Member organization apply environmentally friendly measures, innovative machines to ensure health for employees and promote initiatives of labor safety

PS 4.2 Member organization ensures safe conditions and health for employees and workers of the organization

SR 4.2.1 Member organization identifies and has measures to eliminate hazards of labor safety in order to prevent problems of health and potential safety or working diseases generating/ relating to/ happening during working.

SR 4.2.2 Member organization plans to enhance knowledge, train safety and protect health of workers in working place.

SR 4.2.3 Member organization applies guaranteed measures and safe devices for employees and workers, in accordance with specific work in order to restrict polluted dangers of products as well as bad effects to health during production and cropping

SR 4.2.4 Member organization arranges work and working conditions suitably, ensuring necessary safe conditions for people who have special situations, such as female workers who are pregnant and during lactation period.

SR 4.2.5 T Members need to ensure they provide clean water for drinking, personal hygiene; lavatory to ensure safety and hygiene.

SR 4.2.6 During processing, packing and producing final products, there are special requirements of employees' health (not to catch infectious disease or contagious disease...) need complying with. Create conditions for employees to examine and treat medical issues to come back to work.

SR 4.2.7 Member organization complies with rules of law and national regulations of safe and hygienic labor.

PS 4.3 Production places ensure safety for workers and community

SR 4.1 Member organization has chemical and biological pollution risk assessment of products through previous actions and surrounding areas.

SR 4.2 Member organization has measures to minimize the risk of smoke and dust pollution so that the production areas are not polluted by waste and / or hazardous chemicals from traffic, industry, craft villages or residential areas, housing, hospitals, breeding areas, slaughterhouses, cemeteries, garbage dumps ... and other activities.

5- Sustainable environment in production

PS 5.1 Reduction of negative impacts on soil and land environment

SR 5.1.1 Member organization identifies hazards and plans to control the hazards in soil and water related to production activities

SR 5.1.2 Member organization establishes operating and production procedures to protect the environment, does not use prohibited chemicals, weed killer and does not cause pollution that impacts on the ecosystem surrounding the production area.

SR 5.1.3 Member organization has sustainable and appropriate cultivation measures, such as catch- crop, rotational crop with plants which are able to reproduce soil; does not excessively force the growth of plants.

SR 5.1.4 Member organization has measures against eroding such as lessening impacts on soil (for example: planting cover trees, plant in contour, establishing flora hedge, working soil appropriately).

SR 5.1.5 Use water effectively, save water, drain off or recycle tackle sewage ensuring the standard before drain off to the environment

SR 5.1.6 Using fertilizers and supplements to ensure the sustainability of the soil. Minimizing the use of chemical fertilizers, encouraging the use of organic fertilizers and compost in the production process

SR 5.1.7 There should be a risk control measure with the use of pesticides

SR 5.1.8 There are environmentally friendly pest management measures

SR 5.1.9 Member organization complies with the regulations on environmental protection in agricultural production [see addition]

PS 5.2 Member organizations commit to practice manufacturing during all processes that ensure a sustainable environment including biodiversity.

SR 5.2.1 Member organization plans to apply different crops and livestock or non-farm activities in a natural way to ensure diversity of species and ecosystem.

PS 5.3 Member organization uses production methods and technologies to minimize energy consumption.

SR 5.3.1 Member organization plans to reduce non-renewable energy consumption and reduce the greenhouse effect.

SR 5.3.2 Member organization uses economically and effectively the resources in production activities

PS 5.4 Member organization has options to reduce impact of waste on the environment

SR 5.4.1 Using environmentally friendly materials, raw materials and packaging in production and throughout the life cycle of the product; minimizing the use of biodegradable materials in the production and the entire life cycle of the product.

SR 5.4.2 Measures to collect garbage during production and preliminary processing; waste, especially inorganic and non- disintegrating waste, including the separate area of the packaging containing chemicals.

SR 5.4.3 Do not re-use packages, containers of fertilizers, pesticides, chemicals to contain the product

PS 5.5 Member organization has no negative impact on biodiversity and biological buffer zones, including hunting wild animals and burning forests for farming

SR 5.5.1 Member organization respects indigenous practices.

SR 5.5.2 Member organization complies with current national legislation on environmental protection

6- Safe and eco- friendly products

PS 6.1 Member organization uses safe seed or measures to preserve local and indigenous seed sources and does not use genetically modified organisms.

SR 6.1.1 Must use seeds with clear origin

SR 6.1.2 Encourage the application and conservation of local seeds or good native seed sources.

SR 6.1.3 No use of genetically modified organisms (GMO)

PS 6.2 Use safe inputs

SR 6.2.1 Use proper fertilizers, encourage using microbiological fertilizers, physical methods, respect thresholds of harmful organisms to harmonize them in habitats. Increase use of biological active substances to control pests.

SR 6.2.2 Do not use insecticides, pesticides, herbicides and prohibited chemicals affecting the product and the surrounding ecological environment. [See list of prohibited in the annex of the standard]

SR 6.2.3 Take measures to control the heavy metal content as according to the regulation.

SR 6.2.4 If pesticide is used, measures should be taken to prevent spread to surrounding fields

Explanation: a buffer zone is required to ensure a minimum distance of 10m from residential areas; with warning area for spraying; Pesticides are not collected and are treated according to regulations on hazardous waste

PS 6.3 Comply with current regulations on food hygiene and safety

SR 6.3.1 Member organization has analysis system of hazards and measures to control product safety under HACCP in the processing, storage, transportation and circulation.

SR 6.3.2 Organization of the product quality management system for harvesting, preliminary processing, processing, packaging and transport.

Explanation:

- Harvesting of products must ensure the quarantine period for pesticides according to current regulations or manufacturer's instructions.
- There are Control measures in order to avoid the intrusion of animals into the production area during the harvesting phase, and the processing and preservation of the products.
- The area for preservation of products must be clean, reducing risk of product contamination. In case of using preservatives, only use permitted substances in accordance with current regulations.
- Transporting and preserving products in appropriate conditions as required for the products, not mixed with other goods that are likely to cause contamination.

PS 6.4 The products of the member organization must meet the requirements of quality and safety

SR 6.4.1 The product of the member organization must meet the safety and quality criteria in accordance with the appropriate standards [Addition: Annex of the standards and accordant regulations of GMP and HACCP, a part of this standard]

SR 6.4.2 The product does not exceed the maximum limit of pesticide residues, the limits of heavy metal contamination in food, the limit of contamination of food fungal toxins in food and comply with the maximum level (MRL) or tolerance requirements. [Addition: Annex of pesticide residues, a part of this standards]

SR 6.5.3 Member organization has verification by third parties about practicing in food safety and meets the compliance requirements of an internationally recognized food safety program.

SR 6.5.4 Member organization analyzes the product samples for identified hazards to ensure product safety limits. Samples must be analyzed in an approved laboratory in the VietFarm system. Analysis results should be archived for a minimum of 24 months after the product has been harvested and marketed.

7- Guarantee traceability in production and trade

PS 7.1 Member organization has a traceability management system from cultivation to producing final product.

SR 7.1.1 The production area (cultivation and processing) of a member organization with multiple members must have a name or fixed identification number and take note, then archive document.

SR 7.1.2 The transfer of materials from the cultivation to the next stages such as processing, packing, transport and distribution of products to the market must be recorded (books, invoices...) and traceability of origin.

SR 7.1.3 Products in accordance with VietFarm standards must be distinguished from other products of the same type that do not apply VietFarm in stored place and clear to identify.

SR 7.1.4 Labeling information must ensure the traceability of the product.

PS 7.2 Member organization commits to maximize the use of raw materials from sustainable sources, encourage the purchase of local materials to the maximum possible of input and minimize the purchase of no origin or illegal inputs.

8- Responsible business

PS 8.1 Member organization not involved in corruption or bribery in production and business

SR 8.1.1 Member organization has a policy and promotes the policy of non-corruption and bribery for its members.

SR 8.1.2 Member organization has a mechanism to handle complaints related to bribery and corruption.

PS 8.2 Member organization conducts ethical, transparent investments that ensure that its members achieve benefit equitably and generate benefit to the community.

SR 8.2.1 Business member organization has a policy of distribution of profits and welfare funds for investment in a moral and fair way.

SR 8.2.2 Member organization has an environmentally responsible investment, encourages the implementation of social investment in the interest of the community

PS 8.3 Member organization is transparent and takes responsibility of honoring contractual commitments and products.

PS 8.4 Member organization ensures honesty in advertising and marketing.

9 - Fair trade

PS 9.1 Member organization must commit to practice production and business on a fair basis, [applicable to producers]

SR 9.1.1 Member organization applying minimum and fair pricing are established based on costs of production process and environmental and social costs and welfare for producers and community [applicable to buyers and traders].

SR 9.1.2 Member organization ensures minimum price for its members.

PS 9.2 Member organization does not practice exclusivity in purchasing raw materials and consuming products and doing business and ensuring healthy competition.

10 - Transparency within the supply chain

PS 10.1 Member organization is transparent about the contract [applicable to both production and business organizations]

SR 10.1.1 Members are informed of product purchase contracts.

SR 10.1.2 All information related to the production process (input information, production process, internal control, employee list information, product supply must be available).

SR 10.1.3 Members know price information, partners and distribution channels.

SR 10.1.4 Distribution units or commercial products labeled under VietFarm must be transparent about product information, pricing; register periodical consumption (at least annually), the transparency of the information in the purchasing contract between the parties.

PS 10.2 Member organization uses the VietFarm label when approved by the certification body.

Explanation:

- The use of the label must comply with the regulations of the certification body (standard of content, size)
- If Member organization wants to use the VietFarm trademark on promotional materials, the member organization must inform the certification body and the trademark management.
- Marques of the label of VietFarm products must be approved before using.

PS 10.3 Member organization sells and circulates products with VietFarm certification through the trademark registration system and VietFarm trademark management system.

Explanation:

Member organization is aware and practices the transparency in the use of product certification labels by establishing a good management system for using and consuming labeled products: quantity of products, products to avoid counterfeit goods that reduce the prestige of VietFarm standards.

PS 10.4 Member organization has a mechanism to resolve customers' complaints about the products.

VIETFARM STANDARD



Part 3

REQUIREMENTS FOR FARMING

VIETFARM STANDARDS

REQUIREMENTS FOR FARMING MANAGEMENT

1. Objective:

Management requirements in crop production to provide measures to control crop risks, ensure sustainable environment and food safety throughout the production process from planting, safety management Production, harvesting, preservation and preliminary processing after harvest.

2. Scope of application

This standard rules the general requirements for good practice in cultivation at VietFarm farms, including processes from cultivation, care, harvesting, preservation and initial post-harvest processing.

3. Requirements for cultivation activities

3.1 Requirements for the production process

3.1.1 Must select suitable production areas, minimize the risk of smoke and dust pollution. The production area is not polluted by waste, noxious chemicals from traffic, industry, craft villages, residential areas, hospitals, livestock farms, slaughterhouses, cemeteries and other activities.

3.1.2 Must evaluate the risk of chemical and biological contamination from previous operations and from surrounding areas. In case of identification of hazards, measures must be taken to prevent and control them or not to produce them.

3.1.3 VietFarm facility's multi-site production facility must have a name or code for each location.

3.1.4 The production area of VietFarm should be differentiated or have isolation measures and minimize the risk of contamination from cultivars that do not apply to neighboring VietFarm (if any).

3.2 Manage inputs

3.2.1 Seed

- Must use plant seeds with clear origin which are allowed to be produced or traded in Vietnam or local seeds which have been produced or used for a long time and are not toxic to humans. Do not use genetically modified organisms(GMO).

- Need to select seeds that are resistant to pests and diseases, and use seeds and healthy seedlings that clean pests and diseases to reduce the use of pesticides.

3.2.2. Soil, substrate, water

- a. Soil, substrate, irrigation water that has a heavy metal content must not exceed the maximum permissible agricultural soil surface and surface water quality. This applies only to heavy metals specified in the foodstuff for the intended crop.
- b. Water used after harvesting meets the requirements of the regulations on water quality.
- c. Must monitor and detect hazards during production and post harvest to meet the requirements. When detecting a hazard, must apply control measures, If not effective, must replace the substrate or other water source or suspend production.
- d. Encourage the re-use of wastewater sources for irrigation but must meet the prescribed requirements on surface water quality for irrigation purposes.
- e. Measures to preserve land resources: To apply cultivation methods suitable for soil and plant conditions and avoid degradation of land resources. Include restrictions on the use of chemical fertilizers, chemical pesticides, increased use of organic fertilizer; intercropping with some trees capable of soil improvement. For sloping land, there are measures to prevent erosion such as cover crops, contour planting, the formation of plant barriers, appropriate soil preparation.
- d. Production bases must take samples of soil, substrate, water and analyze the samples as ruled in 3.2.1.1, 3.2.1.2 on the basis of the risk assessment in the production process. Samples should be analyzed in an approved laboratory in the VietFarm system. Record the sampling method and archive the analysis result.
- e. In case of re-using waste water for irrigation, it must be treated in accordance with the regulations on surface water quality for irrigation purposes.
- f. Measures to protect water resources: Applying irrigation methods effectively minimizes the amount of water lost and the risk of adverse impacts on the environment.
- g. The use of water in the process of pre- processing, processing and preservation of VietFarm's supply chain members must also be assessed for hazards
- h. Measures should be taken to control the leakage of pesticides and fertilizers to avoid polluting water sources.
- i. If Members produce and use organic fertilizer, ensure that organic annealing does not contaminate water and products.

3.2.3 Fertilizers and supplements

- a. Must use fertilizers and supplements permitted to be produced and traded in Vietnam.
- b. If cattle and poultry are used for producing fertilizers, they must be composted and controlled for heavy metals as per the regulations.

c. The use of fertilizers according to the needs of each crop, the results of the analysis of nutrients in the soil, substrate or according to the recommended procedures of the functional agencies.

d. Fertilizers and supplements must remain in the package

3.2.4 Pesticides and chemicals

a. Integrated pest management or integrated crop management systems should be applied, including a list of pesticides allowed to be used on the intended crops, including trade names, active ingredients and crops and pests to be used for

b. Must not use pesticides on prohibited list.

c. Must use pesticides on the list of those permitted for using in Vietnam.

d. When using pesticides, must take measures to prevent the spread to the surrounding fields; must have a warning signal for spraying; Pesticides compounded but not used up must be collected and treated according to regulations on hazardous waste.

e. Do not use chemicals to kill grass.

f. Pesticides and chemicals must remain in the package.

g. Leftover or expired chemicals must be collected and treated in accordance with the regulations. Store as directed on the product packaging or as directed by the manufacturer.

h. Containers of fertilizers, pesticides and other chemicals must be sealed, not leaking to the outside; contain warning signs of danger; If stored in the store, the store door must have a lock and only accessed by those who have the responsibility to be in storage. Place the containers outside processing area and not pollute water sources.

3.3. Infrastructure

3.3.1 Preliminary processing and preservation of products areas

a. It must be built in a suitable place to minimize the risk of pollution from smoke, dust, waste, toxic chemicals from traffic, industry, craft villages, hospitals, breeding, slaughterhouse, cemetery, rubbish dump and other activities.

b. Preliminary processing area is to be arranged on a one-way basis from raw materials to final products to avoid cross contamination.

3.3.2 Equipment, machinery, tools for production and preliminary processing

a. Equipments must be cleaned before and after using.

b. Maintain equipment periodically to avoid causing accidents to the user and contaminating the products.

c. Must have a map of: production area; Fertilizers, pesticides, equipment, machinery, tools for production and preliminary processing; Pre-processing area and preservation area of products (if any) and surrounding areas.

3.3.3 Working conditions and personal hygiene

- a. Provide minimum working and living conditions and equipment for workers.
- b. Workers need to use labor protection appropriate to the work characteristics in order to reduce the risk of product pollution as well as negative impacts on health.
- c. Toilets and handwashing facilities should be clean and sanitary.
- d. There should be regulations on labor protection, instructions for use of equipment safely, machinery and devices during the production process.
- e. Need First-aid equipment or devices and instructions to handle in case of necessity.

3.4 Production management

3.4.1 Production process

There is a production process for each crop or group of plants suited to the conditions of each production facility and the requirements of VietFarm cultivation.

3.4.2 Recording and archieving records

- a. Records must be made in accordance with VietFarm standards or practice guidelines.
- b. Documentation and records must be archived. Documentation storage time of at least 12 months from the date of harvest to serve internal evaluation and traceability.
- c. There is a requirement to trace the origin of the product between the manufacturing facility and the customer and within the internal production facility. Traceability rules must be tested before officially practicing and recording.

3.4.3 Internal evaluation

- a. There should be internal regulations on assignment of tasks, production organization, check and supervision and dissemination to all members and production areas.
- b. Must arrange to evaluate VietFarm's culitivation requirements at least every 12 months.
- c. When detecting inappropriate points, to analyze the causes and take corrective actions. Time taken for corrective action before delivery to customers but not more than 3 months depending on the content of inappropriate point.
- d. For member organizations with multiple members and member organizations with multiple production areas, all members must be inspected.
- e. The results of inspection and corrective action of points not compatible with VietFarm cultivation must be documented and recorded.

3.4.4 Sewage and waste management

a. Do not re-use enclosure packages, fertilizer containers, pesticides, chemicals to store products. Enclosure packages, pesticides and fertilizers after using must be collected and put into separated areas for storage, and handle in accordance with the law on environmental protection.

b. Waste in the process of production and preliminary processing; Waste from toilets must be collected and treated correctly.

3.4.5 Review and continuous improvement

Periodically after the internal assessment, the member organization shall review the results of the evaluation. Member organizations must identify and select opportunities for continuous improvement and take every action necessary to meet customer requirements and improve customer satisfaction.

3.5 Harvest, preserving and transportation of products

3.5.1 When harvesting products, must ensure the isolation time for pesticides according to current regulations or manufacturer's instructions.

3.5.2 Need to harvest at the time of the best quality

Ensure the maturity of the product or at the request of the customer when harvesting; Harvest in the cool shade and avoid harvesting when it is raining or just after rain.

3.5.3 Must take control measures to prevent the entry of animals into the production area during the harvesting, pre-processing and preservation. Where baits are used to control animals, they should be placed in locations where there is a low risk of contamination of the products and details recorded and stored.

3.5.4 The storage location must be clean to reduce risk of product contamination. In case of using preservatives, only substances permitted for use according to current regulations shall be used.

3.5.5 Must transport and store products in appropriate conditions as required by the product, not mixed with other goods that are likely to cause contamination.

Packaging, tools contacting directly with the product must be safe.

VIETFARM STANDARD



PART 4
REQUIREMENTS
FOR
PROCESSING

VIETFARM STANDARDS

REQUIREMENT FOR PROCESSING

1. Objective:

The technical requirements for processing are to regulate the management of processing procedures, from plant, means, personnel and hazard control systems during processing.

2. Scope of application

This standard specifies the technical requirements for the processing of products at processing facilities that apply VietFarm standards or use VietFarm certified raw materials for the production of finished products certified by VietFarm.

3. Requirements for processing activities

In addition to meeting the general requirements of the standard, processing establishments participating in VietFarm standards should meet the following conditions:

3.1 Factory

- 3.1.1 The processing factory is in a good position, free from harmful microorganisms, and prevents penetration of smoke, dust, vapors and other contaminants.
- 3.1.2 The factory has an alarm system, fire alarm, explosion and emergency exit of the facility or each area in case of emergency.
- 3.1.3 Build a water tank system, identifying water sources for fire prevention, equipping vehicles and fire extinguishers in the facility.
- 3.1.4 Place of processing is designed and constructed according to an axis suitable to the sequence of processing lines and divided into separate areas: raw material collection, processing, packaging and preservation. By-product and waste disposal of each site will ensure that no cross-contamination between raw materials, semi-finished products and finished products exists, between food and packaging materials, cleaning chemicals or scrap. .
- 3.1.5 Lighting in the production area must be sufficiently bright (natural or artificial) to suit the requirements of each stage.
- 3.1.6 Toilets: Have clean toilets and adequate quantities suitable to the number of people working.
- 3.1.7 The food handling area must be hygienic
 - a. Floors, walls and ceilings ensure sealed to, avoid insects and dust,

- b. Minimize the possibility of contamination (microorganisms, chemicals, impurities) through food contact surfaces,
- c. Food packaging materials contain food safety controls
- d. Periodically inspect the entire food handling area.

3.2 Processing facilities

3.2.1 Equipment: the distance between the processing facilities and the wall must be large enough to facilitate the movement, processing and inspection to prevent contamination of food contamination, the surface of exposed to food from clothing. There are tools of protection on food and workers.

3.2.2 Machinery and equipment are made by non-contaminated food and easy to clean.

3.3 Water supply

a. Clean water for processing or cleaning operations where water is in direct contact with food or surfaces in contact with food and hygiene.

b. Drinking water is provided in closed piping systems with pressure and temperature suitable for the requirements of each processing stage and ensure adequate supply to all areas throughout the facility.

c. The piping system must be of adequate size and designed to be easily maintained, cleaned and guaranteed to have no backflow or passage between drinking water and non-potable water, between water supply systems and drainage. Must have separate symbols to distinguish drinking water system and non-potable water.

d. Ensure the drainage system is hygienic, sealed and easy to clean.

3.4 Methods, chemicals, by-products must be preserved so as not to affect the finished product

3.4.1 Solid waste must be stored in appropriate containers with a tightly closed cap ensuring no food contamination

3.4.2 Each kind of chemical must be preserved separately, in a safe package, the label must clearly state the name, toxicity and use.

3.4.3 The storage area must be separated from the processing area, with the container for food packaging material, the outside must have a sign, the door is locked and managed by qualified personnel.

3.5 Storage of finished products

3.5.1 The product must be stored to prevent contamination of food by physical, chemical, microbiological ... and not degrade food.

3.5.2 The products need to be tested for microbiological, chemical and impurities criteria in the necessary cases.

3.6 Experience

3.6.1 Plan to control pests.

3.6.2 Processing control:

a. There are processors.

b. Having qualified people to monitor and supervise the processing activities and quality control.

c. Control the entire production process with regulations and records, including processing, packaging, storage.

3.7 Workers

3.7.1 Processors have adequate health conditions.

3.7.2 Isolate sources of infection to processors.

3.7.2 Processors should use adequate labor safety and hygiene equipment appropriate to the production work.

3.7.4 Processors and managers are adequately trained in occupational health and safety.

VIETFARM STANDARD



PART 5

REQUIREMENTS

FOR

PACKAGING, STORAGE, TRANSPORTATION AND LABELLING

REQUIREMENTS FOR PACKAGING, STORAGE, TRANSPORTATION AND LABELLING

1. Objective:

This section aims to manage packaging activities, labeling and preserving products that meet VietFarm standards with traceability.

2. Scope of application

This standard rules requirements on packing, labeling, preservation and transportation of products that meet VietFarm standards.

3. Requirements for packaging

In addition to meeting the general requirements, member organizations of VietFarm need to meet the following criteria:

3.1 Packaging and labeling must guarantee traceability and sufficient information on producers, packaging or distribution and name, code of the VietFarm members as requested in [Refer to TCVN 7087: 2013 for pre-packaged food labeling]

3.2 VietFarm Member organisations are to use VietFarm Identity (ID numbers) to ensure tracibility on product package and all other routes of products flow.

3.3 Select packaging materials from biodegradable, recycled or recyclable sources.

3.4 The ingredient list must be declared on the label, unless the food has only one ingredient.

4. Requirements for preservation and transportation

- a. Products certified by the VietFarm standard must be distinguished from other products of the same type that do not apply VietFarm Standard at warehouses and grounds and have signs of identity.
- b. The transportation of raw materials from the cultivation to the next steps such as processing, packaging, transport and distribution of products to the market must be recorded (Book, invoice, ...) and trace the origin.
- c. Shipments produced and processed from raw materials and from VietFarm members must be identified by VietFarm during storage and transportation.
- d. Members organisation must declare expiry date on the label and the conditions to ensure safe preservation of food.

5. Requirements for labeling

- a. Products certified by VietFarm must be labeled
- b. Labeling is compulsory for ready-to-eat foods

- c. Marque of the label of VietFarm products must be approved before using. Labeling information must ensure the traceability of the product.
- d. Dealers participating in trading and selling goods labeled VietFarm need to register with the VietFarm label management agency regarding suppliers, types and quantities of goods labeled VietFarm.



ANNEX A

TECHNICAL REQUIREMENTS FOR FOOD SAFETY AND QUALITY

VIETFARM STANDARDS

SAFETY AND QUALITY REQUIREMENTS FOR GREEN TEA

1. Scope of application

This standard specifies the parts of plant species that have been appropriately identified for the production of green tea for beverages and the chemical requirements for green tea processed in accordance with production practices according to VietFarm standards. This standard does not apply to green tea used for subsequent processing.

2. Terminology and definitions

Green tea: Processed products with appropriate technology have been accepted, deactivated enzymes, crushed, buds of *Camellia sinensis* (L) O. Kuntze varieties suitable for making beverages, then dried.

3. Requirements

3.1 General requirements

- 3.1.1 When examined visually, the tea must be clean and does not contain exotic substances.
- 3.1.2 When analyzing the taste, the tea must not have an unpleasant odor and must have the characteristics, appearance, color and taste of green tea.
- 3.1.3 Tea should not contain any additives such as colorants and flavorings.

3.2 Chemical requirements

- 3.2.1 The tea must meet the requirements specified in Table 1
- 3.2.2 There is no limit on the moisture of the tea when the tea received its marques.

Table 1 - Chemical retained for green tea

Name of criteria	Requirements
Remained compose in water (%)	32
Total ash,% mass Max	8

Minimum	4
Water-soluble tetrahydrofuran,% total ash, minimum	45
Alkalinity of water-soluble ash (in KOH),% by weight	
Minimum	1,0
Max	3,0
Ash insoluble in acid,% mass, max	1,0
Crude fiber,% mass, max	16,5
Catechin total,% volume, minimum	7
Total polyphenols,% mass, minimum	11
Rate of total catechin and total polyphenols,% mass, minimum	0,5
NOTE Green tea is grown by its own method to reduce total catechin and polyphenol content, including Tencha (Matcha) and Gyokuro, having a total polyphenol content of at least 8% by weight and total catechins by at least 5% quantity.	

3.3 Requirement of heavy metals

The maximum content of heavy metals for green tea is given in Table 2.

Table 2 - Heavy metal content in green tea

Name of metal	Maximum levels
1. Asen , mg/kg	1,0

2. Cadimi, mg/kg	1,0
3. Lead, mg/kg	2,0
4. Mercury, mg/kg	0,05

3.4 Requirements for microorganisms

Microorganism requirements for green tea are provided in Table 3.

Table 3- Microorganism requirements for green tea

Name of criteria	Maximum levels
1. Total number of aerobic bacteria, germ / g products	1×10^6
2. Coliform, Colony / g products	1×10^3
3. Yeast, germ / g products	1×10^4
4. Mold, colony / g products	1×10^4
5. Salmonella, colony / 25g products	0

3.5 Requirements for mycotoxins

Total aflatoxin content for green tea: less than 15 μg / kg.

3.6 Pesticide residues

The maximum limit for pesticide residues for green tea is given in Table 4.

Table 4 - Residue of pesticides for green tea

Name of the pesticide	Maximum levels
1. Chlorpynfos-methyl, mg/kg	0,1
2. Cypermethrin, mg/kg	20
3. Fenitrothion, mg/kg	0,5
4. Flucythrinate, mg/kg	20
5. Methidathion, mg/kg	0,5
6. Permethrin, mg/kg	20
7. Propargite, mg/kg	5

SAFETY, QUALITY REQUIREMENTS FOR POWDERED COFFEE

1. Scope of application

This standard applies to powdered coffee (Coffea spp.) . Regulation of technical criteria for roasted coffee and powdered coffee when using fresh coffee beans is harvested from the production facilities certified under the VietFarm process.

2. Terminology and definitions

In this standard, the following terms and definitions are applied:

2.1. Grinding

Mechanical impact to grind coffee beans to make roasted coffee powder.

2.2. Ground coffee

Roasted coffee (R & G coffee)Product obtained after roasting coffee.

3. Technical requirements

3.1. Requirements for roasted coffee

3.1.1 Sensory requirements

The sensory requirements of roasted coffee are set out in Table 1.

Table 1 - Sensory requirements

Name of criteria	Requirements
1. Color	Brown color of the product, roasted seeds are evenly cooked, not burnt
2. Smell	Characteristic aroma of the product, no strange smell
3. Taste	Characteristics of the product

3.1.2. Physical and chemical requirements

Physico-chemical requirements of roasted coffee are provided in Table 2.

Table 2 - Physico-chemical requirements

Name of criteria	Levels
1. Good grain, in% volume, not less	92
2. Error fraction, in% of volume, is not greater than	5,0
3. Fragments, in% of volume, is not greater than	3,0
4. Moisture content, in% by volume, is not greater than	5,0
5. The total ash content, in% of mass, is not greater than	5,0
6. The impurity content, in% of mass, is not greater than	0,3

3.2. Requirements for powdered coffee

3.2.1 Sensory requirements

The sensory requirements of roasted coffee are set out in Table 3.

Table 1 - Sensory requirements

Name of criteria	Requirements
1. Color	Brown color of the product
2. Smell	Characteristic aroma of the product, no strange smell
3. Taste	Characteristics of the product
4. Status	Powdered, smooth, no lumps
5. Brewed coffee	Special color to the product

3.2.2. Physical and chemical requirements

The physical properties of coffee powder are specified in Table 4.

Table 4 - Physico-chemical requirements

Name of criteria	Levels
1. Fineness, in% of mass	
- penetrate through the sieve hole size 0.56 mm, not smaller	30
- retained on a 0.25 mm sieve, not larger	15
2. Moisture content, in% by volume, is not greater	5,0
3. Content of caffeine, in% of volume, not smaller	1,0
4. Water solubility, in% dry matter, is not less	25
5. The insoluble ash content of hydrochloric acid (HCl), in% by volume, is not greater	0,2

VIETFARM STANDARDS

QUALITY SAFETY REQUIREMENTS FOR COCOA POWDER

1. Scope of application

This standard applies to cocoa powder. Specify the technical specifications for cocoa powder when using raw materials harvested from the production facilities certified under the VietFarm process.

2. Cocoa products

"Cocoa powder" is a product obtained from cocoa beans converted to powder.

3. Basic components and quality indicators

3.1. Basic components

3.1.1. Humidity

Moisture content not more than 7% (volume).

3.1.2. Cocoa powder

Basic composition of cocoa powder as Table 1

Table 1: Cocoa powder requirements

	Content of cocoa butter (minimum dry matter content of cocoa powder)		
	≥ 20 % (volume)	≥ 10 % (volume) và < 20 % (volume)	< 10 % (volume)
Only cocoa powder	Cocoa powder	Cocoa powder is partially separated from fat	Cocoa powder separates most of the fat

3.2. Optional components

Spice

Salt (sodium chloride)

3.3 Requirements of heavy metals

The maximum content of heavy metals for cocoa powder is given in Table 2.

Table 2 - Heavy metal content in cocoa powder

Name of metal	Maximum levels
1. Asen , mg/kg	1,0
2. Cadimi, mg/kg	1,0
3. Lead, mg/kg	2,0
4. Mercury, mg/kg	0,05

3.4 Requirements for microorganisms

Microorganism requirements for cocoa powder are provided in Table 3.

Table 3- Microorganism requirements for cocoa powder

Name of criteria	Maximum levels
1. Total number of aerobic bacteria, germ / g products	1×10^6
2. Coliform, colony / g products	1×10^3
3. Yeast, germ / g products	1×10^4
4. Mold, colony / g products	1×10^4
5. Salmonella, colony / 25g products	0

3.5 Requirements for mycotoxins

Total aflatoxin content for cocoa powder: less than 15 μg / kg.

3.6 Pesticide residues

The maximum residue limits for crop protection products for cocoa powder are given in Table 4.

Table 4 - Residue of pesticides for cocoa powder

Name of Pesticide	Maximum levels
1. Chlorpyrifos-methyl, mg/kg	0,1
2. Cypermethrin, mg/kg	20

3. Fenitrothion, mg/kg	0,5
4. Flucythrinate, mg/kg	20
5. Methidathion, mg/kg	0,5
6. Permethrin, mg/kg	20
7. Propargite, mg/kg	5

3.7 Food additives

3.7.1 Acidity regulator

INS ¹⁾	Name of food additives	Maximum levels (in finished products / cocoa products in the end)
170(i)	Canxi cacbonat	Limited by GMP (Good Manufacturing Practice)
330	Axit xitric	
334	Axit L(+)-tartaric	5,000 mg / kg, calculated as cacao
338	Axit orthophosphoric	2 500 mg / kg, calculated as phosphorus pentoxide (P ₂ O ₅), calculated in terms of cocoa
500(i)	Natri cacbonat	Limited by GMP
500(ii)	Natri hydro cacbonat	
501(i)	Kali cacbonat	
501(ii)	Kali hydro cacbonat	
503(i)	Amoni cacbonat	
503(ii)	Amoni hydro cacbonat	
504(i)	Magie cacbonat	
524	Natri hydroxit	
525	Kali hydroxit	
526	Canxi hydroxit	
527	Amoni hydroxit	
528	Magie hydroxit	
530	Magie oxit	

3.7.2 Emulsifier

INS	Name of food additives	Maximum levels (in finished products / cocoa products in the end)
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¹⁾ INS: International Code of Food Additives.

322	Lecithin	Limited by GMP
471	Mono- and di-glycerid of fat axit	
442	The ammonium salt of phosphatidic acid	10 000 mg/kg
473	Sacarose este of fat axit	10 000 mg/kg
475	Polyglycerol este of fat axit	5 000 mg/kg
477	Propylen glycol este of fat axit	5 000 mg/kg
478	The polyglycerol ester of ricinoleic acid has been internally esterified	5 000 mg/kg
491	Sorbitan monostearat	2 000 mg/kg (combined form)
492	Sorbitan tristearat	
493	Sorbitan monolaurat	
494	Sorbitan monooleat	Limited by GMP
495	Sorbitan monopalmitat	

3.7.3 Stabilizers

INS	Name of food additives	Maximum levels (in finished products / cocoa products in the end)
400	Axit alginic	Limited by GMP
407	Carrageenan	
410	Carob bean gum	
412	Guar gum	
413	Gum tragacanth	
414	Gum arabic	
415	Xanthan gum	
416	Karaya gum	
417	Rubbish tara	
418	Gellan gum	
460	Cellulose	
466	Sodium carboxymethyl cellulose	

4.4 Aromatherapy

	Name of Aromatherapy	Maximum levels (in finished products / cocoa products in the end)
	Natural and artificial flavorings, except for fragrances that recreate chocolates and milk	Limited by GMP

	Vanilin	
	Ethyl vanilin	

3.7.4 Antifreeze

INS	Name of Antifreeze	Maximum levels (in finished products / cocoa products in the end)
341(iii)	Tricanxi fosfat	10 000 mg/kg
551	Silic dioxid, amorf	10 000 mg/kg
552	Canxi silikat	10 000 mg/kg
553(i)	Magie silikat	10 000 mg/kg
553(ii)	Magie trisilikat	10 000 mg/kg
553(iii)	Talc	10 000 mg/kg

3.7.5 Fillers

INS	Name of fillers	Maximum levels (in finished products / cocoa products in the end)
1200	Polydextrose	Limited by GMP

3.7.6 Manufactured sweeteners

INS	Name of Manufactured sweeteners	Maximum levels (in finished products / cocoa products in the end)
420	Sorbitol	Limited by GMP
421	Mannitol	
950	Kali axesulfam	350 mg/kg
951	Aspartam	3 000 mg/kg
953	Isomalt (isomaltitol)	Limited by GMP
955	Sucralose	580 mg/kg
954	Saccarin	100 mg/kg (limit of residue)
957	Thaumatokocin	Limited by GMP
966	Lactitol	
965	Maltitol	
967	Xylitol	

3.7.7 Thickening agent

3.7.8 Modified starch

INS	Name of additives	Maximum levels (in finished products / cocoa products in the end)
1400	Dextrin, roasted starch	Limited by GMP
1401	Starch treated acid	
1402	Starch has been treated alkaline	
1403	Starch bleached	
1404	Starch is oxidized	
1405	Starch processed enzyme	

VIETFARM STANDARDS

QUALITY SAFETY REQUIREMENTS FOR BLACK PEPPER

1 Scope of application

This standard specifies the techniques for black pepper, the fruit of pepper (*Piper nigrum* L), whole or powdered form harvested at production facilities applying VietFarm standards at different stages. after:

- a) Black pepper that has not been cleaned or partially cleaned, unprocessed or graded is called "Unprocessed Black Pepper" (NP) or Black Pepper (SP)";
- b) Black pepper, after being cleaned, processed and / or sorted, is called "processed black pepper (P)", on a case-by-case basis they are sold directly to the consumer.

Where the term "black pepper" is used independently, it means that this provision applies to both varieties without distinction.

2 Terminology and definitions

This standard uses the following terms and definitions:

2.1. Black pepper

Dried pepper, pepper, scientific name is *Piper nigrum* Linneaus.

2.2. Black pepper, non-processed (NP)

Pepper has not been cleaned, processed or classified prior to sale and satisfies the requirements of this standard.

2.3. Black pepper, semi-processed (SP)

Black pepper has gone through a cleaning process but has not yet been processed or graded prior to sale and meets the requirements of this standard.

2.4. Black pepper processed (P)

Black pepper has been processed (has been cleaned, sorted, processed,...) before sale and satisfies the requirements of this standard.

2.5. Black pepper, grey pepper, ground

Black pepper powder is ground without any other additives and meets the requirements of this standard.

2.6. Light berry

The grain has a normal outer shape but no nucleus.

2.7. Pinhead

Seeds of very small size do not grow.

2.8. Broken berry

Seeds are separated into pieces.

2.9. Extraneous matter

All substances that are not black pepper.

NOTE light berry, pinhead, Broken berry are not considered to be exotic matter.

3.2 Classification

Depending on the volume by volume the black pepper NP or SP is divided into four categories: special, type 1, type 2 and type 3 as defined in Table 1.

Table 1 - Classification of black pepper

Classification criteria	Request level				
	Black Pepper NP or SP				Black Pepper P
	Special	Type 1	Type 2	Type 3	
Amount by volume. g / l, not less	600	550	500	450	600
Light berry, % volume, not bigger	2	5	10	18	2
Pinhead, Broken berry, % volume, not bigger	2	2	4	4	1
Extraneous matter, % volume, not bigger	0,2	0,5	1	1	0,2

4 Technical Requirements

4.1 Sensory Requirements

Black pepper when ground into flour with the characteristic aroma of black pepper, spicy and no strange taste.

Black pepper must not have any mold or insect visible by the eye or using a magnifying glass.

4.2 Requirements on chemical composition

Black pepper must meet the chemical criteria specified in Table 2.

Table 2 - Chemical requirements for black pepper

Name of criteria	Request level		
	Black Pepper NP or SP	Black Pepper P	Powder Pepper
1. Moisture,% mass, not more	13,0	12,5	12,5
2. Total ash,% dry weight, not more	7,0	6,0	6,0
3. Non-volatile ether extracts,% by volume of dry matter, not less	6,0	6,0	6,0
4. Evaporation,% (ml / 100g) by dry matter, not less	2,0	2,0	1,0
5. Piperine,% by volume of dry matter, not less	4,0	4,0	4,0
6. Ash is insoluble in acids,% by volume based on dry matter, not more	-	-	1,2
7. Crude fiber, insoluble index,% dry matter weight, not less	-	-	17,5

4.3 Requirements on microorganisms

Black pepper must meet the criteria for microorganisms as set out in Table 3

Table 3 - Microorganism requirements for black pepper

Name of criteria	Maximum levels
1. Total aerobic microorganisms, number of bacteria in 1 mg of product	10^4
2. Coliforms, number of colonies in 1 mg of product	10^2
3. coli, the number of colonies in 1 mg of product	3
4. Saureus, number of colonies in 1 mg of product	10^2
5. Salmonella, the number of colonies in 25 mg of product	0
6. Yeast and mold, number of colonies in 1 mg of product	10^2

VIETFARM STANDARDS

QUALITY SAFETY REQUIREMENTS FOR CASHEW NUTS

1. Scope of application

This standard applies to cashew kernels processed from cashew nuts (*Anacardium occidentale* Linnaeus) grown at production facilities applying the VietFarm standard for food processing.

2. Terminology and definitions

In this standard the following terms and definitions are used:

2.1. Cashew apple

Ripe fruit of the cashew tree. The stem is enlarged with pears, red, orange, yellow ...

2.2. Cashew nut

Real cashew nuts include: hard shells, silk shells and cashew kernels.

2.3. Cashew shell

The outer shell encloses the silk shell and the core.

2.4. Cashew nut shell liquid-CNSL

The viscous liquid is toxic to humans, contained in the cashew nut shell, whose main constituents are Anacardic Acid and Cardol.

2.5. Testa

Reddish brown horn covering the kernel of cashew nuts.

2.6. Cashew kernel

Seeds of cashew nuts after heating, shelling, drying, peeling, sorting.

2.7. Whole

The whole or broken kernel is no more than one-eighth the size of the nucleus (normally it breaks down horizontally).

2.8. Butt

The horn is broken horizontally, the leaves are still spontaneous, the remaining nucleus is smaller than $7/8$ and larger than $3/8$ of the nucleus.

2.9. Split

The nucleus is broken vertically so that the two shoots are separated, and each leaf does not break more than 1/8.

2.10. Large Piece

Break through a sieve with a diameter of 8 mm and retained in a sieve with a hole diameter of 4.75 mm.

2.11. Small Piece

Break through the sieve hole with a hole diameter of 4.75 mm and retained in a sieve with a hole diameter of 2.8 mm.

2.12. Baby Bit

Shattered pieces do not pass through sieves with a hole diameter of 1.7 mm.

2.13. Baby kernel

Cashew kernel development is not complete, small size, wrinkled surface.

3. Abbreviation

The abbreviations are given in Table 1.

Table 1 - Abbreviations

Description	Viết tắt
White	W
Scorched	S
Second Scorched	SS
Light Blemish	LB
Blemish	B
Dark Blemish	DB
Butt	B
Blemish Butt	BB
Split	S
Large Pieces	LP
Small Pieces	SP

Baby - Bits	B-B
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4. Technical requirements

4.1. General requirements

4.1.1. Cashew kernels must be properly dried, have a characteristic shape, are graded or processed at each level. Cashew nut shell must not be peeled, the percentage of shell remaining should not exceed 1.5% by volume. The diameter of the silk-shroud pieces shall be no more than 2 mm above the multipliers.

4.1.2. Cashew kernels do not have live insects,, grasshoppers, no visible contamination to the naked eye or hand magnifiers with magnification of about 10 times, in case needed. Cashew nuts must have a natural smell, no rancid smell or odor.

4.1.3. The moisture content of the kernels should not be greater than 5% by volume.

4.1.4. Each grade of cashew nut does not contain more than 5% of the lower level of the next level, calculated in terms of volume and not more than 5% of the broken kernel at packing, by volume.

4.2. Decentralization requirements

Requirements for quality grades of cashew kernels are provided in Table 2

Table 2 - Requirements for decentralization of cashew kernels

Level	Symbol	Number of kernel/kg	Number of kernel /lb	Trading name	Description
1	W 160	265-353	120 - 160	White kernel	In addition to general requirements, cashew kernel must have uniform color, may be white, ivory, ivory, light yellow or light gray ash.
2	W 180	355-395	161 - 180		
3	W 210	440-465	200 - 210		
4	W 240	485-530	220 - 240		
5	W 280	575-620	260 - 280		
6	W 320	660-705	300 - 320		

7	W 400	770-880	350 - 400		
8	W 450	880-990	400 - 450		
9	W 500	990-1100	450 - 500		
10	SW 240	485 - 530	220 - 240	Yellow kernel	The nut has yellow color due to overheating during drying. The nut may be yellow, light brown, ivory or ash gray color.
11	SW 320	660 - 705	300 - 320		
12	SW	-	-		
13	SSW	-	-	Hay yellow kernel	The nut may be dark yellow, dark brown, dark ivory.
14	LBW 240	485 - 530	220 - 240	light brown kernel	The nut may be white, light brown, dark ivory. There are brown dots of over 40% space.
15	LBW 320	660 - 705	300 - 320		
16	LBW 450	880 - 990	400 - 450		
17	BW 240	485 - 530	220 - 240	Brown kernel	The nut may be yellow to dark yellow, brown, light green. Nuts can be light shrink. There are brown dots of over 60% on face space.
18	BW 320	660 - 705	300 - 360		
19	BW 360	880 - 990	400 - 450		
20	DBW	-	-	Bold brown kernel	There are dark brown dots or black on face.
21	WB	-	-	white	Broken horizontal but with color as white unbroken nut.

22	WS	-	-		Verticle broken nut. White color.
23	LWP	-	-	Piece of cashew nuts, white	White color. Broken in to big pieces. Larger than screen 4.75mm.
24	SWP	-	-	white, broken	White color. Broken into small pieces. Larger than screen 2.8 mm.
25	SB	-	-	Yellow Broken	Horizontal broken, yellow color.
26	SS	-	-	Yellow broken	Vertical break Kernel, yellow
27	SSB	-	-	Horizontal, hay yellow broken	horizontal break Kernel , Hay yellow
28	SSS	-	-	Vertical, hay yellow broken	Vertical break Kernel, Hay yellow
29	LBB	-	-	Horizontal light brown	horizontal break Kernel, light brown
30	LBS	-	-	Vertical broken light brown	Nhân vỡ dọc có màu sắc giống như nhân nguyên nám nhạt.
31	LSP	-	-	Big broken yellow	Big Piece of kernel, yellow color
32	SSP	-	-	Small Piece broken yellow	Small Piece broken yellow
33	LSSP	-	-	Big broken, light brown	Big broken, light brown
34	SSSP	-	-	Small Piece broken, sharp yellow	Small Piece of kernel, sharp yellow
35	BB	-	-	horizontal broken , hay yellow	horizontal break Kernel, hay yellow
36	BS	-	-	Vertical broken, hay yellow	Vertical broken, hay yellow

37	DBB	-	-	horizontal broken, bold brown	horizontal broken, bold brown
38	DBS	-	-	Vertical broken, bold brown	Vertical broken, bold brown
39	LLBP	-	-	Big piece broken, light brown	Big piece broken, light brown
40	LBP	-	-	Big piece broken, brown	Big piece broken, brown
41	LDBP	-	-	Big piece broken, bold brown	Big piece broken, bold brown
42	B-B	-	-		achromatic



ANNEX B

B.1 LIST OF PROHIBITED SUBSTANCES

The banned list includes High Dangerous Pesticides not used for VietFarm products. Criteria for classifying a material in the Banned List are:

- Listed by convention OR
- High Acute Toxicity OR
- Long-term toxic effects or long-term exposure (carcinogens, mutations, repro toxic, endocrine disorders) OR
- Environmental concerns (two of the following three effects on the environment: a) Very persistent, b) Very bio-accumulative, Very toxic to aquatic organisms; OR
- Considered as out of date

list of prohibited substances								
No	Name of active ingredient (a.i.) of the material	CAS number	Conventions	Advanced toxicity	Long-term effects or long-term exposure	Environmental concerns	Dangerous for ecosystem services	Out of date
1	2,3,4,5-Bistetrahydro-2-furaldehyde	126-15-8						x
2	2,4,5-T	93-76-5	x					x
3	2,4,5-TCP	35471-43-3						x
4	Acetochlor	34256-82-1			x			
5	Acrolein	107-02-8		x				
6	Alachlor	15972-60-8	x		x			
7	Aldicarb	116-06-3	x	x			x	
8	Aldrin	309-00-2	x			x	x	x
9	Allyl alcohol	107-18-6		x				
10	alpha-BHC;alpha-HCH	319-84-6	x					
11	Alpha-chlorohydrin*	96-24-2		x				
12	Amitrole	61-82-5			x			
13	Anthracene oil	90640-80-5			x			
14	Arsenic and its compounds	7778-39-4			x			
15	Asbestos	1332-21-4		x				
16	Azafenidin	68049-83-2			x			
17	Azinphos-ethyl	2642-71-9		x			x	
18	Azinphos-methyl	86-50-0	x	x			x	
19	Azocyclotin	41083-11-8		x		x		
20	Benomyl	17804-35-2	x		x			
21	beta-HCH; beta-BCH	319-85-7	x		x			

list of prohibited substances

No	Name of active ingredient (a.i.) of the material	CAS number	Conventions	Advanced toxicity	Long-term effects or long-term exposure	Environmental concerns	Dangerous for ecosystem services	Out of date
22	Binapacryl	485-31-4	x					x
23	Blasticidin-S	2079-00-7		x				
24	Brodifacoum*	56073-10-0		x				
25	Bromadiolone*	28772-56-7		x				
26	Bromethalin*	63333-35-7		x		x		
27	Bromoxynil	1689-84-5		x				
28	Bromoxynil heptanoate	56634-95-8				x		
29	Bromoxynil octanoate	1689-99-2				x		
30	Butocarboxim	34681-10-2		x			x	
31	Butoxycarboxim	34681-23-7		x				
32	Cadmium compounds	7440-70-2		x				x
33	Cadusafos	95465-99-9		x		x	x	
34	Calcium arsenate	7778-44-1		x				
35	Calcium cyanide	592-01-8		x				
36	Captafol	2425 06 1	x	x	x			
37	Captan	133-06-2			x			
38	Carbofuran	1563-66-2	x	x			x	
39	Carbon tetrachloride	56-23-5, 53908-27-3, 8003-06-3			x			x
40	Chloranil	118-75-2						x
41	Chlordane	57-74-9	x		x			
42	Chlordecone	143-50-0	x			x	x	x
43	Chlordimeform	6164-98-3			x			x
44	Chlorethoxyphos	54593-83-8		x			x	
45	Chlorfenvinphos	470-90-6		x			x	
46	Chlorfluazuron	71422-67-8				x		
47	Chlormephos	24934-91-6		x				
48	Chlorobenzilate	510-15-6	x					x
49	Chlorophacinone*	3691-35-8		x				
50	Chloropicrin	76-06-2		x				
51	Chlorotoluron	15545-48-9			x			
52	Copper arsenate	7778-41-8			x			

list of prohibited substances

No	Name of active ingredient (a.i.) of the material	CAS number	Conventions	Advanced toxicity	Long-term effects or long-term exposure	Environmental concerns	Dangerous for ecosystem services	Out date of
53	Coumaphos*	56-72-4		x				
54	Coumatetralyl*	5836-29-3		x				
55	CPMA (Chloromethoxypropyl-mercuric-acetate)	1319-86-4		x	x			
56	Creosote	8001-58-9			x			
57	Cyhexatin	13121-70-5				x		
58	DBCP	96-12-8			x			x
59	DDD (dichlorodiphenyl – dichloroethan)	72-54-8		x	x	x		
60	DDT	50-29-3	x		x	x		
61	Demeton-S-methyl	919-86-8		x			x	
62	Dicofol	115-32-2				x	x	
63	Dicrotophos	141-66-2		x			x	
64	Dieldrin	60-57-1	x			x	x	x
65	Difenacoum*	56073-07-5		x				
66	Difethialone*	104653-34-1		x				
67	Dimoxystrobin	149961-52-4			x	x		
68	Dinocap	39300-45-3			x			
69	Dinoseb and its salts and esters	88-85-7	x					x
70	Dinoterb	1420-07-1		x	x			
71	Diphacinone*	82-66-6		x				
72	Diquat dibromide	85-00-7		x				
73	Diquat dichloride	4032-26-2		x				
74	Disulfoton	298-04-4		x				
75	DNOC and its salts	534-52-1	x	x				
76	Edifenphos	17109-49-8		x				
77	Endosulfan	115-29-7	x	x	x			
78	Endrin	72-20-8	x					x
79	E-Phosphamidon	297-99-4		x				
80	Epichlorohydrin	106-89-8			x			
81	EPN	2104-64-5		x			x	
82	Ethiofencarb	29973-13-5		x				
83	Ethoprophos; Ethoprop	13194-48-4		x				

list of prohibited substances

No	Name of active ingredient (a.i.) of the material	CAS number	Convent ions	Adva nced toxicity	Long-term effects or long-term exposure	Environ mental concern s	Dangerou s for ecosystem services	Out date of
84	Ethylene dichloride, EDC	107-06-2	x		x			x
85	Ethylene oxide	75-21-8	x		x			
86	Ethylene thiourea	96-45-7			x			
87	Ethylenedibromide;1,2-dibromoethane, EDB	106-93-4	x		x			x
88	Famphur	52-85-7		x				
89	Fenamiphos	22224-92-6		x			x	
90	Fenarimol	60168-88-9			x			
91	Fenbutatin-oxide	13356-08-6		x		x		
92	Fenchlorazole-ethyl	103112-35-2			x			
93	Fentin acetate	900-95-8		x	x			
94	Fentin hydroxide	76-87-9		x	x			
95	Flocoumafen	90035-08-8		x				
96	Fluazifop-butyl	69806-50-4			x			
97	Fluazolate	174514-07-9				x		
98	Flucythrinate	70124-77-5		x			x	
99	Flumetralin	62924-70-3				x		
100	Flumioxazin	103361-09-7			x			
101	Fluoroacetamide	640-19-7	x	x				
102	Formaldehyde	50-00-0			x			
103	Formetanate	22259-30-9		x			x	
104	Furathiocarb	65907-30-4		x				
105	Halfenprox	111872-58-3				x		
106	Heptachlor	76-44-8	x			x		x
107	Heptenophos	23560-59-0		x			x	
108	Hexachlorobenzene (HCB)	118-74-1	x	x	x			x
109	Hexachlorocyclohexane HCH(Benzene hexachloride)	608-73-1	x				x	x
110	Hexaflumuron	86479-06-3			x			
111	loxynil	1689-83-4			x			
112	Isopyrazam	881685-58-1				x		
113	Isoxathion	18854-01-8		x			x	
114	Lead arsenate	7784-40-9		x		x		
115	Leptophos	21609-90-5						x
116	Lindane	58-89-9	x		x		x	

list of prohibited substances

No	Name of active ingredient (a.i.) of the material	CAS number	Conventions	Advanced toxicity	Long-term effects or long-term exposure	Environmental concerns	Dangerous for ecosystem services	Out date of
117	Linuron	330-55-2			x			
118	Magnesium phosphide	12057-74-8		x				
119	Maneb	12427-38-2			x			
120	Mecarbam	2595-54-2		x				
121	Mercury compounds, including inorganic mercury compounds, alkyl mercury compounds and alkyloxyalkyl and aryl mercury compounds	Individual CAS numbers	x	x				
122	Metam-sodium	137-42-8			x			
123	Methamidophos	10265-92-6	x	x			x	
124	Methidathion	950-37-8		x			x	
125	Methiocarb	2032-65-7		x			x	
126	Methomyl	16752-77-5		x			x	
127	Methoxychlor	72-43-5			x			
128	Methyl bromide	74-83-9	x					
129	Metiram	9006-42-2			x			
130	Metribuzin	21087-64-9			x			
131	Mevinphos	7786-34-7		x			x	
132	Mirex	2385-85-5	x			x	x	x
133	Molinate	2212-67-1			x			
134	Monocrotophos	6923-22-4	x	x			x	
135	Nicotine	54-11-5		x				
136	Nitrobenzene	98-95-3			x			
137	Nitrofen	1836-75-5			x			x
138	Octamethylpyrophosphoramide (OMPA)	152-16-9						x
139	Omethoate	1113-02-6		x	x		x	
140	Oxydemeton-methyl	301-12-2		x			x	
141	Paraquat (All forms including Paraquat dichloride)	1910-42-5		x				
142	Parathion	56-38-2	x	x			x	
143	Parathion-methyl	298-00-0	x	x				
144	Paris Green (copper acetoarsenite)	12002-03-8			x			
145	Pentachlorobenzene	608-93-5	x					
146	Pentachlorophenol (PCP), its salts and esters	87-86-5	x	x	x			
147	Phenylmercury acetate	62-38-4			x			
148	Phorate	298-02-2		x			x	

list of prohibited substances

No	Name of active ingredient (a.i.) of the material	CAS number	Conventions	Advanced toxicity	Long-term effects or long-term exposure	Environmental concerns	Dangerous for ecosystem services	Out of date
149	Phosphamidon	13171-21-6	x	x			x	
150	Picloram	1918 02 1			x			
151	PMDS Di(phenylmercuric) dodecanyl succinate	27236-65-3			x			
152	Polybrominated biphenyls mixture PBB	Separate CAS Nos. are assigned to individual polybrominated biphenyls			x			
153	Polychlorinated biphenyls PCB (except mono and dichlorinated) Aroclor	Separate CAS Nos. are assigned to individual polychlorinated biphenyls	x					x
154	Polychlorinated Terphenyls (PCTs)	61788-33-8	x					
155	Potasan	299-45-6		x				
156	Profoxydim	139001-49-3			x			
157	Propetamphos	31218-83-4		x				
158	Propylene oxide	75-56-9			x			
159	Prothiofos	34643-46-4				x		
160	Pyrazoxon	108-34-9		x				
161	Pyridalyl	179101-81-6				x		
162	Quinalphos	13593-03-8			x		x	
163	Quizalofop-p-tefuryl	119738-06-6			x			
164	Resmethrin	10453-86-8			x		x	
165	Safrole	94-59-7			x			x
166	Silafluofen	105024-66-6			x		x	
167	Silvex (all forms)	93-72-1						x
168	Sodium arsenite (arsenic and its compounds)	7784-46-5			x			
169	Sodium cyanide	143-33-9		x				
170	Sodium fluoroacetate (1080)	62-74-8		x				
171	Strychnine	57-24-9		x				
172	Sulfotep	3689-24-5		x				
173	TCMTB	21564-17-0		x				
174	TDE	72-54-8, 53-19-0						x
175	Tebupirimphos (Phostebupirim)	96182-53-5		x		x		
176	Tefluthrin	79538-32-2		x			x	
177	Tepraloxydim	149979-41-9			x			

list of prohibited substances

No	Name of active ingredient (a.i.) of the material	CAS number	Conventions	Advanced toxicity	Long-term effects or long-term exposure	Environmental concerns	Dangerous for ecosystem services	Out of date
178	Terbufos	13071-79-9		x				
179	Terbutryn	886-50-0			x			
180	Terpene polychlorinates (Strobane)	8001-35-2				x		x
181	Tetraethyl lead	78-00-2				x		
182	Tetramethyl lead	75-74-1				x		
183	Thallium sulfate	7446-18-6		x				x
184	Thiofanox	39196-18-4		x			x	
185	Thiometon	640-15-3		x			x	
186	Thiourea	62-56-6			x			
187	Thiram	137-26-8	x		x			
188	Tolfenpyrad	129558-76-5				x		
189	Tolyfluanid	731-27-1		x				
190	Toxaphene; Campheclor	8001-35-2	x			x	x	x
191	Tri-allate	2303-17-5				x		
192	Triazophos	24017-47-8		x				
193	Tributyltin compounds	Various CAS			x			
194	Trichlorfon	52-68-6			x		x	
195	Tridemorph	81412-43-3			x			
196	Trifluralin	1582-09-8			x			
197	Triforine	26644-46-2			x			
198	Tris(2,3 - dibromopropyl) phosphate	126-72-7	x					
199	Vamidothion	2275-23-2		x			x	
200	Vinclozolin	50471-44-8			x			
201	Vinyl chloride	75-01-4		x		x		x
202	Warfarin*	81-81-2		x	x			
203	Zeta-Cypermethrin	52315-07-8		x			x	
204	Zinc phosphide	1314-84-7		x				
205	Zineb	12122-67-7			x			
206	Ziram	137-30-4		x				
207	Z-Phosphamidon	23783-98-4		x				

Biocides (only marked with *) can be used in buildings (buildings) that can handle VietFarm products or around fields, if properly used in buildings. Fixed primer to prevent spillage and damage. Non-chemical rodent control measures will be taken before rodents are used. Priming stations should be monitored regularly to avoid contact with non-target organisms. As materials on the Prohibited List, they will not be used for the VietFarm product or used in a manner that is related to a VietFarm product.

PHỤ LỤC B.2

LIST OF USED AND PROHIBITED PESTICIDES IN VIETNAM

Banned substances used in VietFarm standards - compare with the list number of TT03 / 2018)

3.1. Pesticides:

No	Banned Active substances
520, 583, 651, 711, 722, 743, 764, 766, 767	Quinalphos
762,	Pyridalyl
765, 781,	Tolfenpyrad

3.2. Disease prevention

No	Banned Active substances
612,	Triforine
615,	Zineb
616	Ziram

3.3. Herbicide

No	Banned Active substances
1 đến 15	Acetochlor
148, 182	Paraquat
175	Molinate

206	Profoxydim
234	Trifuralin

3.4. Mouse elimination

No	Banned Active substances
2	Brodifacoum*
3	Bromadiolone*
4	Coumatetraly*
5	Diphacinone*
6	Flocoumafen
8	Warfarin*
9	Zinc Phosphide

3.5. Termite elimination

No	Banned Active substances
4	Chlorfluazuron
9	Hexaflumuron

ANNEX B3.

PESTICIDE RESIDUES AND MAXIMUM RESIDUE LEVELS

residues and maximum residue levels (mg/kg)

Code number	Groups and example of individual products to which the MRLs apply	2,4,5-T (sum of 2,4,5-T, its salts and esters, expressed as 2,4,5-T) (F)	Barban (F)	Bromophos-ethyl (F)	Camphochlor (Toxaphene) (F) (R)	Chlorbufam (F)	Chloroxuron (F)	Chloxolinat (F)	Diallate (sum of isomers) (F)	Dinoseb (sum of dinoseb, its salts, dinoseb-acetate and bina-pacryl, expressed as dinoseb)	Dinoterb (sum of dinoterb, its salts and esters, expressed as dinoterb)	Dioxathion (sum of isomers) (F)	DNOC	Ethylene oxide (sum of ethylene oxide and 2-chloro-ethanol expressed as ethylene oxide) (F)
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)	(14)	(15)
0120000	Tree nuts	0.02(*)	0.02(*)	0.02(*)	0.02(*)	0.02(*)	0.02(*)	0.02(*)	0.02(*)	0.05(*)	0.02(*)	0.02(*)	0.02(*)	0.05(*)
0120070	Macadamia													
0120030	Cashew nuts													
0600000	Tea, coffee, herbal, infusions	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.01(*)	0.05(*)	0.05(*)	0.05(*)	0.01(*)
0610000	Tea													
0620000	Coffee beans													
0630000	Herbal infusions (dried)													
0160000	Miscellaneous fruit													
0162020	Lychee (Litchi) (Pulasan, rambutan/hairy litchi, longan, mangosteen, langsat, salak)													
0162030	Passion fruit													
0163010	Avocados													
0163020	Bananas (Dwarf banana, plantain, apple banana)													
0163030	Mangoes													
0163040	Papaya													
0163050	Pomegranate													
0163070	Guava (Red pitaya/dragon fruit (Hylocereus undatus))													
0163080	Pineapples													
0163090	Bread fruit (Jackfruit)													
0163100	Durian													
0810000	Seeds	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.01(*)	0.05(*)	0.05(*)	0.05(*)	0.01(*)
0830000	Bark	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.01(*)	0.05(*)	0.05(*)	0.05(*)	0.01(*)
0830010	Cinnamon (Cassia)													
0820000	Fruits and berries	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.01(*)	0.05(*)	0.05(*)	0.05(*)	0.01(*)
0820060	Pepper, black, green and white (Long pepper, pink pepper)													

Code number	Groups and examples of individual products to which the MRLs apply (a)	Fentin (fentin including its salts, expressed as triphenyltin cation) (F)	Flucycloxuron (F)	Flucythrinate (flucythrinate including other mixtures of constituent isomers, sum of)	Formothion	Mecarbam	Methacrifos	Monolinuron	Phenothrin (phenothrin including other mixtures of constituent isomers (sum of isomers)) (F)	Propham	Pyrazophos (F)	Quinalphos (F)	Resmethrin (resmethrin including other mixtures of constituent isomers (sum of isomers)) (F)	Tecnazene (F)
(1)	(2)	(16)	(17)	(18)	(19)	(20)	(21)	(22)	(23)	(24)	(25)	(26)	(27)	(28)
0120000	Tree nuts	0.05(*)	0.02(*)	0.02(*)	0.02(*)		0.02(*)	0.02(*)	0.05(*)	0.02(*)	0.02(*)	0.02(*)	0.02(*)	0.02(*)
0160000	Miscellaneous fruit	0.02(*)	0.01(*)	0.01(*)	0.01(*)		0.01(*)	0.01(*)	0.02(*)	0.01(*)	0.01(*)	0.01(*)	0.01(*)	0.01(*)
0220000	Bulb vegetables	0.02(*)	0.01(*)	0.01(*)	0.01(*)	0.01(*)	0.01(*)	0.01(*)	0.02(*)	0.01(*)	0.01(*)	0.01(*)	0.01(*)	0.01(*)
0220010	Garlic													
0600000	Tea, coffee, herbal infusions And cocoa	0.1(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)
0610000	Tea													
0620000	Coffee beans													
0630000	Herbal infusions (dried)													
0800000	Spices													
0810000	Seeds	0.1(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)
0810010	Anise													
0830000	Bark	0.1(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)	0.05(*)
0830010	Cinnamon (Cassia)													

Pesticide residues and maximum residue levels (mg/kg)

Code number	Groups and examples of individual products to which the MRLs apply (a)	Guazatine (guazatine acetate, sum of components)
(1)	(2)	(3)
0100000	FRUITS, FRESH or FROZEN; TREE NUTS	0.05 (*)
0120000	Tree nuts	
0200000	VEGETABLES, FRESH or FROZEN	0.05 (*)
0600000	TEAS, COFFEE, HERBAL INFUSIONS, COCOA AND CAROBS	0.05 (*)
0800000	SPICES	
0810000	Seed spices	0.05 (*)

REFERENCES

- *International standards used in the VietFarm standard include: IFOAM, Fairtrade, UTZ, Global Gap, Vietgap, National Standard for Organic Agriculture (TCVN110401-1: 2017)*
- *International and national standards on maximum residue limits of pesticide residues in foodstuffs, limits of contamination of fungal toxins in foodstuffs*
- *Regulations on food hygiene and safety in production and processing for Good Manufacturing Practices (GMP) and Hazard Analysis and Critical Control Points (HACCP).*
- *ISO 9001: 2008 and ISO 14001: 2004 [expired on 15/09/2018]*
- *ASEANGAP, Asean Good Agricultural Practice*
- *JGAP (2010), Control Point and Compliance Criteria Fruits and Vegetables.*
- *GLOBALG.A.P, General Regulations, Part 1 General requirements, Part 2 Quality Management System Rules; Integrated Farm Assurance, All Farm Base - Crops base-Combinable crops, Fruit and Vegetables, Tea (Version 4.0, Version 5.0).*
- *QCVN 12-1: 2011 / BYT National Technical Regulation on hygiene and safety for packaging and direct contact with food products of synthetic resins;*
- *QCVN 12-2:2011/BYT National technical standards on hygiene and safety with regard to packages and tools in direct contact with foodstuffs of rubber;*
- *QCVN 12-3:2011/BYT National technical standards on hygiene and safety of packaging and direct contact with metal foodstuffs*
- *QCVN 8-1:2011/BYT National technical standards for fungal toxin contamination limits in food.*
- *QCVN 8-2:2011/BYT National technical regulation for the limits of heavy metal contamination in food.*
- *QCVN 8-3:2012/BYT National technical standards for microbial contamination in food.*
- *QCVN 03-MT:2015/BTNMT National technical regulation on permitted limits of some heavy metals in soil.*
- *QCVN 08-MT:2015/BTNMT National technical standards on surface water quality.*
- *QCVN 02:2009/BYT National technical standards on water quality.*
- *QCVN 01-132:2013/BNNPTNT National technical standards for fresh vegetables, fruits and tea leaves that meet the conditions for food safety in the process of production and preliminary processing.*
- *Circular No. 50/2016 / TT-BYT regulates the maximum limit of pesticide residues in food.*
- *Joint Circular No. 05/2016 / TTLT-BNNPTNT-BTNMT dated 16/5/2016 of the Ministry of Agriculture and Rural Development and the Ministry of Natural Resources and Environment Guiding the collection, transportation and handling of protective packagings post-use plant*
- *Circular No. 03/2018 / TT-BNNPTNT on the use of plant protection drugs*