

# Vietnam - Singapore B2B Networking Webinar

29 May 2020

## “ Postharvest Applications for Fresh Produce and Products ”



**AC<sup>3</sup>**  
Asia Cold Chain Centre

By  
Dr. Rodney Wee PhD.

**Vietnam...21<sup>st</sup> Century Agri-Food Centre in the making...**



**Agricultural Best Practices with controlled environment including value-added postharvest applications**



**VietGAP  
EUREP-GAP  
HACCP  
ISO 22000**



# Disruptions / Productivity Loss in a Pandemic

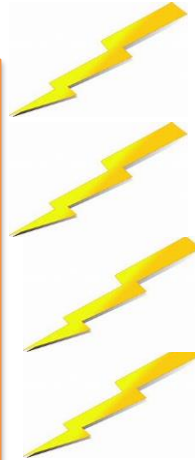
## Existing Issues

- ❑ Poor harvest – Effects of climate change
- ❑ Inefficient Supply Chains
- ❑ Trade barriers & disputes



## COVID-19 issues

- ❑ Lacking in pandemic SOPs
- ❑ Closed International Borders
- ❑ Blocked interstate movements
- ❑ Reduce movement of air transport
- ❑ Locked down or isolation zones
- ❑ Minimum Quarantine periods
- ❑ Disrupted replenishment cycles



- ✓ Manpower restrictions
- ✓ Production sources crippled
- ✓ JIT inventory “bullwhips”
- ✓ Transport links broken
- ✓ Distribution networks crash
- ✓ Clash of priorities
- ✓ Lack of clear corrective protocols
- ✓ Shelf life compromised
- ✓ Food integrity breached

- ❑ ***Food from production zones not reaching urban population***
- ❑ ***Loss from perishability of products***
- ❑ ***Shelf Life shortened***

# Summary of Actions

- Improved technology applications at postharvest processing to reduce risks to shelf life
- Improve staging & transport network infrastructure
- Upgrade SOPs for perishable food environment, staging, storage and transport
- Maintaining timing / scheduling with checklists and monitoring
- Overview of production areas and outputs
- Upgrade platforms and apps for tracking and traceability
- Having contingency operational plans
- Apply packaging and supplementary technologies for fresh produce at source