



"Plugging in to the global agricultural Value chain- a perspective from developing countries in Asia" (AEON Malaysia Experience)

PUBLIC FORUM 2015

Presented:

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WHAT IS ÆON? "FROM JAPAN TO MALAYSIA"





HALAL, HACCP & HYGIENE

ÆON Halal Policy

- comply to the Malaysian Halal Standard MS1500:2009

ÆON Halal Committee

to ensure the conformance of the Halal Policy,
 ÆON Halal System and requirements of company

HALAL

HACCP / ISO2200

HYGIENE/ GMP

ÆON Halai Commitment

- to control in receiving raw material for storing, packaging, processing, display and distribution
- to ensure all its products are Halal, safe and nutritious to

eat Seeds of Growth

We Are /EON



HACCP

ÆON started implemented HACCP requirement since 2008, to all Bakery, Delica, Sushi, Fish, Meat, Produce and D&D dept. and all stores certified with HACCP in 2013









Sustainable Supplier Development Program



SSDP: OBJECTIVE & TARGET

Establish capacity building platform

Promote local community sustainable development

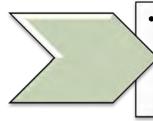
Promote domestic market access and trade opportunity

For the sake of consumers in Asia

Promote opportunities to buy safe and reliable food



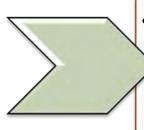
SSDP OVERALL ROAD MAP



- SSDP STAGES
- Planning & Development stage
- April 2012 April 2013



- PILOT PHASE
 - Execution & Fine tune
 - 25 SME's participated
 - April 2013 Sept 2014



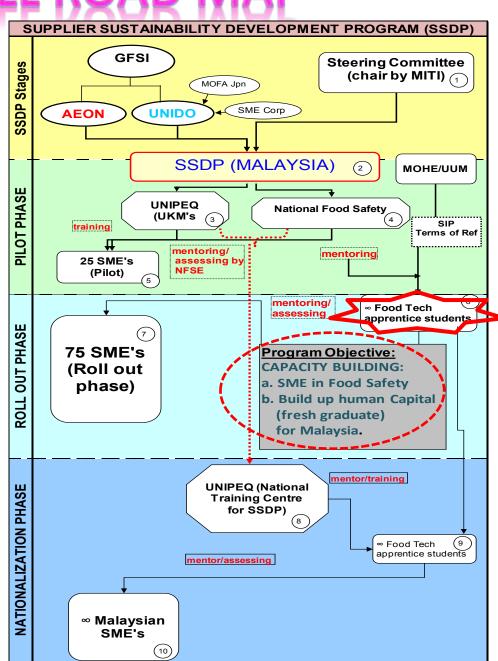
ROLL OUT PHASE

- SSDP model ready for execution
- 75 SME's
- Jan 2014 Feb 2015



• NATIONALIZATION PHASE

- SSDP ready to nationalize
- Feb 2015 onwards





Result

@ enterprise level

Basic

- 25 local suppliers enrolled
- 24 completed and 10 passed

Intermediate

- 10 suppliers enrolled
- 8 completed the intermediate
- All ready for certification (GMP/HACCP/FSSC 2200/BRC/etc)







Global Food Safety Conference 2015 - Kuala Lumpur

www.tcgffqoqsatety.com

GOVERNMENT INVOLVEMENT: Noraini Binti Dato' Mohd Othman, Senior Director, Malaysia Ministry of Health

WAY FORWARD





"It is with the greatest pleasure that I am able to present the last part of this story. Here in Malaysia we have various regulations that we must follow, including our Food Act 2011.

Regulation 9 requires all establishments to have in place a food safety programme. We have designed a very simple certification, it's a stepped approach. We have linked this with SSDP which has been integrated across all our work for food safety activities. This is a win win situation for us all. There are benefits for all food establishments that can implement food safety programs through this public-private partnership. We are very excited about this project and I would like to invite you all to join us in the future."



KEY TAKEAWAY5 (from full session):

- UNIDO are looking for ideas and partners for new public-private partnerships, based on the GFSI Global Markets Programme, around the world.
- The small companies that have been involved in the SSDP have seen growth in their confidence and their sales.
- The Malaysian government has nationalised the SSDP. All retailers are being invited to participate.