



NEWSLETTER NO.09 | 30 OCTOBER 2025

ASEAN-JICA FOOD VALUE CHAIN DEVELOPMENT PROJECT

UPCOMING EVENTS

SANITARY AND PHYTOSANITARY (SPS)

Join us for the **ASEAN-JICA Food Value Chain Development Project's online seminars!** Dive deep into biostimulants and laboratory management advancements for food safety and sustainable agriculture in ASEAN.

Session 1: Biostimulants

 November 10, 2025, 10:00–11:25
Jakarta Time

This session will explore recent research and regulations, allowing AMSs to exchange ideas. Key topics include research from Australia, regulatory issues from the Philippines, and a look at biostimulants in Japan by the JICA Team.

Session 2: Laboratory Management

 November 13, 2025, 11:00–12:55
Jakarta Time

This session will focus on improving laboratory capabilities for pesticide residue analysis. It will feature updates from Lao PDR, challenges faced by Cambodia laboratory, and an introduction to conventional analytical methods in Singapore.

Register here:

<https://bit.ly/AJFVCWebinar2025>

GOOD AGRICULTURE PRACTICES (GAP)

GAP Experience-Sharing Workshop took place in Chiang Mai, Thailand, in October 2025. The workshop brought together key people from the agricultural sector to share ideas on promoting sustainable farming. It was organized by the AJFVC and local partners, showcasing Thailand's efforts to implement GAP through government programs and cooperation between public and private sectors. Attendees, including representatives from ASEAN Member States (AMSs), learned about certification processes, quality control, and how to collaborate with stakeholders effectively.

In addition to the workshop, a QGAP (Thai National GAP) Fair was held at BIG C Extra in Chiang Mai. This fair attracted consumers and promoted QGAP-certified products, creating strong engagement on social media. The event featured promotional materials with the ASEAN GAP logo, showing the connection between QGAP and ASEAN GAP standards for food safety. Overall, these efforts aim to encourage learning and teamwork among AMSs to improve sustainable farming practices.



GOOD AQUACULTURE PRACTICES (GAQP)

In October 2025, the AJFVC held a four-day workshop in Singapore, focusing on Hygiene Management System and Regional Guidelines on Cold Chain Management. 20 participants from the region engaged in a blend of lectures and hands-on visits to fishery processing facilities, enhancing their understanding of best practices. These participants will return to their home countries as expert trainers, equipped to create and implement tailored action plans. A follow-up workshop is scheduled to assess their progress and foster collaboration, ultimately aiming to improve food safety and quality in ASEAN's fisheries sector.



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