A Snapshot of the Philippine Food Processing Industry:

Opportunities and Threats for Western Visayas

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EXPORT MARKETING BUREAU



Industry Snapshot

World Demand in US\$ Billion

Year	Value
2010	845.09
2011	926.6
2012	1019.26
2013 (Estimate)	1121.18

Av. Gr. 2010-2013=10%

World Demand: By sub-sector

2013 (Estimate)

Year	Value	
Processed Food	642.10	
Fresh Food	289.32	
Marine Products	131.11	

RP Exports in US\$ Billion (Priority)

		% Share to	
Year	Value	World	
2010	2.11	0.26	
2011	3.06	0.33	
2012	3.09	0.30	
2013	3.92	0.35	

Av. Gr. 2010 - 2013=

RP Exports : By sub-sector

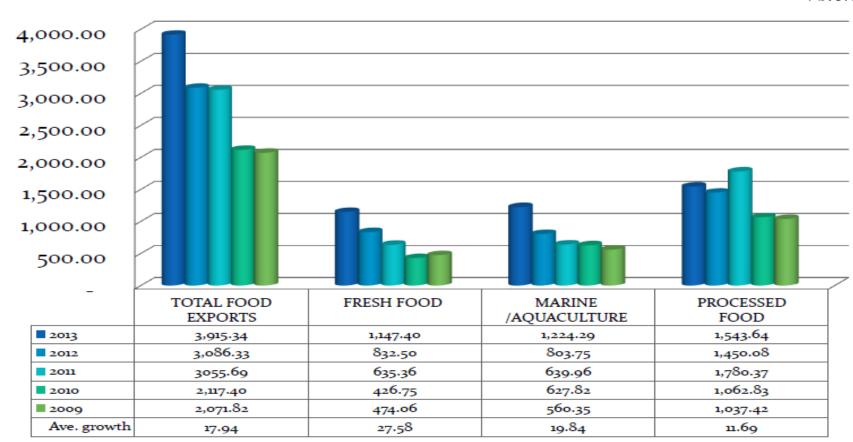
2013 (Priority)

	(110110)	
Year	Value	% share to World
Processed		
Food	1.54	2.40
Fresh Food	1.14	0.40
Marine		
Products	1.22	0.93

EXPORT MARKETING BUREAU



Total Philippine Food Exports, 2009 to 2013



EXPORT MARKETING BUREAU

Major Markets of Ph Exports of Food Products. 2012 900 Total Food Exports: 800 2013: 1,543.64 2012: 1,450.08 700 n Millon US \$ 600 500 400 300 200 100 O -100 U.S.A. JAPAN CHINA HONGK GERMAY U.A.E SINGAP MALAYSI UK/GB/I SO. KOREA ONG ORE RELAND Α 825.72 808.02 106.69 2013 274.93 143.33 142.24 127.00 115.81 114.17 247.5386.75 2012 659.9 180.79 85.11 612.77 157.38 150.11 139.77 110.29 75.31 31.86 Gr. Rate 74.69 36.92 63.95 41.68 25.13 -4.52 49.21 -17.15 3.52

EXPORT MARKETING BUREAU

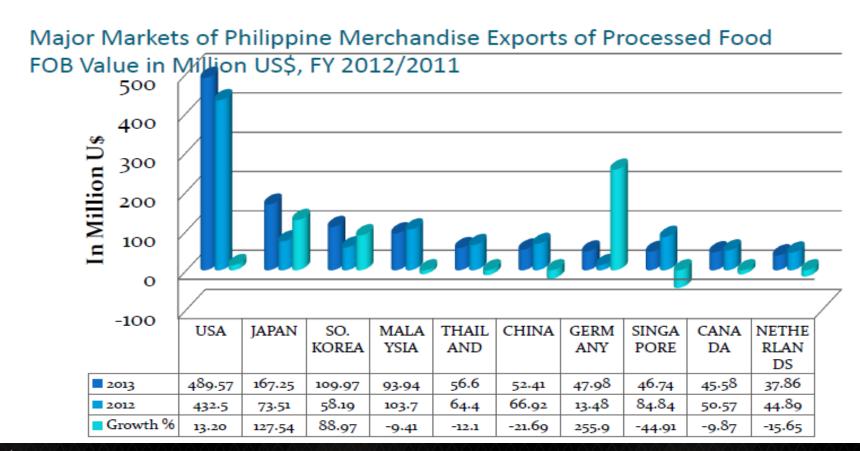


Top Ten of Ph Exports of Food Products, 2013

	2013	2012	Growth Rate
Total Food Evports	3,915.34	3,086.43	26.86
Total Food Exports		3,080.43	
Top 10	2,473.32	1,753.91	41.02
Others	1,442.02	1,332.52	8.22
Fresh Bananas	911.75	646.66	40.99
Pineapples, prepared/preserved	176.03	219.78	(19.91)
Other Fish, prepared/preserved	308.8	165.82	86.23
Centrifugal Sugar	246.12	108.8	126.21
Tuna, prepared /preserved	245.42	93.53	162.40
Desiccated Coconut	181.3	197	(7.97)
Fresh Pineapples	144.92	99.67	45.40
Shrimps & Prawns	136.71	91.37	49.62
Tilapia, frozen fillet	62.95	73.43	(14.27)
Fruit, nuts & other edible parts of plants, prepared/preserved	59.34	57.87	2.54

EXPORT MARKETING BUREAU

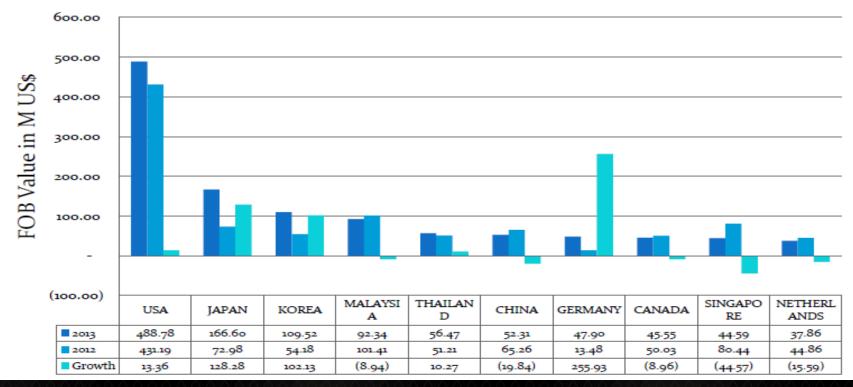




EXPORT MARKETING BUREAU



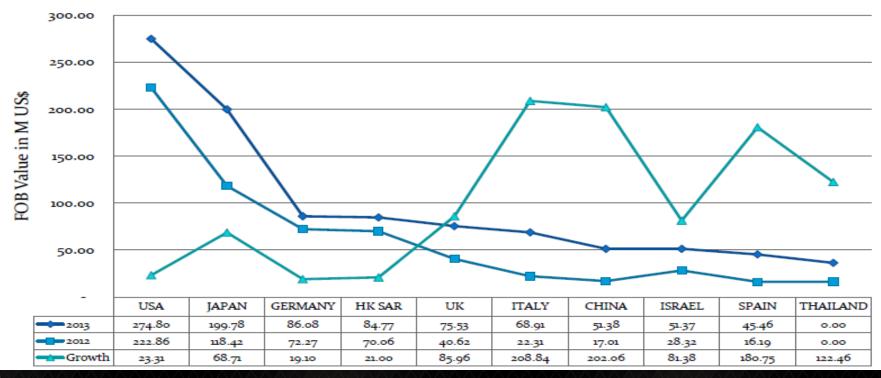
Major Markets of Ph Exports of Fresh Food, 2013



EXPORT MARKETING BUREAU



Major Markets of Ph Exports of Marine/Aquaculture, 2013



Industry Situation

BUREAU OF EXPORT TRADE PROMOTION



Advantages:

- Good agricultural environment and available land for cultivation;
- Proximity to markets;
- Global fusion;
- Industry backing from academe and other NGOs, etc.;
- Competent and reliable team (big & large companies);
- More companies responding to global trends and food safety

Farmer/ Grower

Manucaturer's producers

Processors

Traders/ consolidators Buyers/

wholesalers

Consumers

Industry Challenges

- INSUFFICIENT raw material for fresh export and processing.
- HIGH COST of production inputs, etc.
- FOOD SAFETY: Compliance to food and nutrition safety (for fresh and processed)
- PRODUCT INNOVATION & IMPROVEMENT:- R & D on product development and improvement and packaging development and improvement
- MARKETING & PROMOTION



Food Processor Challenges related to Food Safety

- Lack of awareness on GAP, GMP, SOP, HACCP
- Insufficient infrastructure and knowledge
- Lack of resources and implementation capability
- Lack of internationally recognized quality infrastructure
- The impression that food safety compliance is COSTLY

BUREAU OF EXPORT TRADE PROMOTION

DEPARTMENT OF TRADE & INDUSTRY

Areas for improvements and Collaboration...

- Technology: Processing, Packaging
- Research and Development
- Capability Building
- Technical Assistance / Organization of Technical Conferences
- Marketing and Promotion

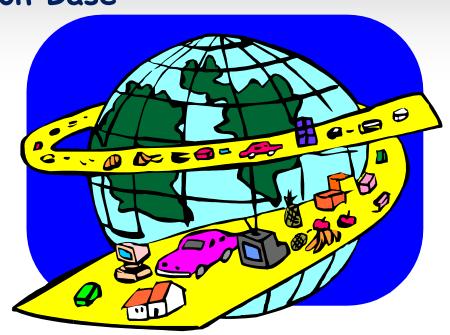
Developments Affecting the Food Industry





Single Market and Production Base

- free flow of goods;
- free flow of services;
- free flow of investment;
- freer flow of capital; and
- free flow of skilled labour



Free flow of goods:

- zero tariffs
- removal of non-tariff barriers
- integrating customs procedures
- harmonising standards and conformance procedures.



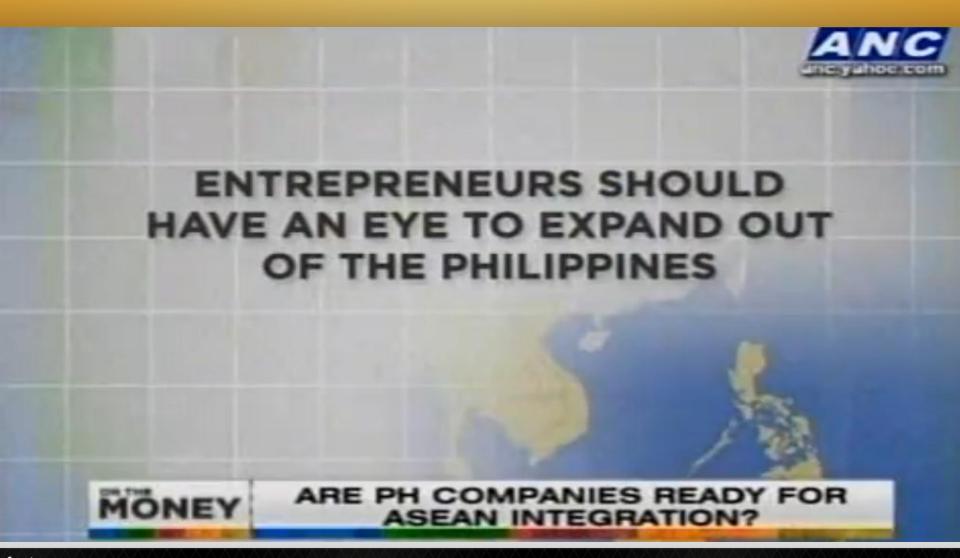




\$2.356 Trillion

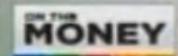
GROSS DOMESTIC PRODUCT (GDP)

Source: GET READY FOR THE AEC | by the Philippine ABAC





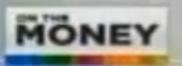
FILIPINO COMPANIES SHOULD LEARN HOW TO OPERATE IN DIFFERENT GEOGRAPHIES, UNDER DIFFERENT JURISDICTIONS, MEETING DIFFERENT CHALLENGES





BUSINESS TIPS:

- HAVE A CULTURE OF EXCELLENCE
- DISCIPLINED WORKFORCE
- STANDARD OPERATING PROCEDURE
- EFFICIENCY



If the culture of excellence is very important even with the local economy, it will become double or triple or quadruple more important when you have economic integration because you have more competition, but you also have more opportunities...

- Ysmael Baysa, CFO, Jollibee Foods Corporation

Food Safety Act of 2013

Republic Act No. 10611 Strengthening the Philippine Food Safety Regulatory System

Aims to:

- protect the public from food-borne and water-borne illnesses and unsanitary, unwholesome, misbranded or adulterated foods
- enhance industry and consumer confidence in the food regulatory system
- Achieve economic growth and development by promoting fair trade practices and sound regulatory foundation for domestic and international trade

Food Safety Act of 2013

Principal Responsibility of Food Business Operators.(FBOs)

- Food business operators shall ensure that food satisfies the requirements of food law and that control systems are in place to prevent, eliminate or reduce risks to consumers.
- FBOs shall be primarily responsible for ensuring safety of their food products and compliance of their production and distribution/trading systems to the requirements of the Act.
- FBOs shall ensure that foods they produce are prepared according to standards, codes of practice and other control measures as prescribed by the FSRAs that prevent or minimize food safety hazards or reduce the hazards to acceptable levels.
- Farmers and fisherfolks as well as FBOs in small and micro industries shall be assisted by the DA and DOH in coordination with the local government units (LGUs) to implement the standards and codes of practice.

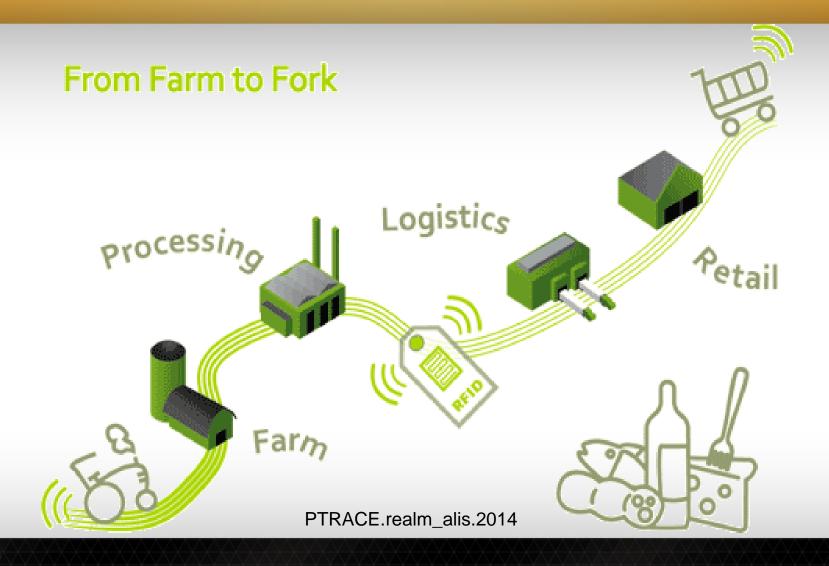
Food Safety Act of 2013

- FBOs in the primary production and postharvest stages, processed and prepackaged sector of the food supply chain shall be encouraged to implement a HACCP-based approach or an equivalent food safety control program in their operations.
- When required by markets, FBOs shall implement a HACCP-based system or an equivalent food safety control program in their operations.
- FBOs operating within the jurisdiction of the BOQ of the DOH shall ensure that their food products comply with Good Manufacturing Practices (GMP)/HACCP provisions and that their food handlers and stewards have valid BOQ health certificates.

Program for Philippine Traceability for Revitalized Agricultural Competitiveness Enhancement

- · A product traceability system
- Aims to help farmers and food producers meet international food quality, safety, and traceability standards in order to sustain access of our food products in the export market.
- Tracks and traces the movement of food products to document distribution and production inputs and processes.
- Helps identify the cause of any food safety concern or quality problem to make it easier to take prompt corrective measures

Program for Philippine Traceability for Revitalized Agricultural Competitiveness Enhancement



Program for Philippine Traceability for Revitalized Agricultural Competitiveness Enhancement

- Implementing Agency: United Nations Industrial Development Organization (UNIDO)
- Funding Source: Debt-for-development swap between the Governments of Italy and the Philippines
- Legal Basis: Food Safety Act of 2013
 - Article VIII, Section 27 Traceability shall be established for foods at relevant stages of production, postharvest handling, processing or distribution, when needed to ensure compliance with food safety requirements

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Program for Philippine Traceability for Revitalized Agricultural Competitiveness Enhancement

 More and more consumers all over the world, not only demand to know about:



- the origin of their food
- its ingredients
- where it was produced
- ways of production
- use of pesticides

They also demand for reassurance that the food they buy is really what it claims to be

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Program for Philippine Traceability for Revitalized Agricultural Competitiveness Enhancement

A tracking system provides the food supply chain unprecedented opportunities for competitive advantage in conjunction with its distribution partners to ensure safe food, protect brand reputation, build consumer confidence and reduce the cost of supply chain.

Source: Viable and Effective Tracking System for the Food Industry

By Carlos García

Consumer Trends

 The global health and wellness market will continue to be driven by demand for natural products, with consumers becoming increasingly sophisticated in their expectations.





Not only do they want less of the "bad" stuff, they also want more of the good, such as protein, veggie and functional properties.

http://blog.euromonitor.com/2014/04/top-10-global-consumer-health-and-wellness-trends-for-2014.html

Growing Local Market

- Strong consumer base
- While overall per capita income is \$2,792,
- the 10 million population in and around the capital of Manila has a per capita income of \$8,300 or 3 times the national average
- Roughly 90 percent of the Philippine food and beverage processing industry's output is consumed locally.

Philippine Market Profile

Population:

- 105 Million (2013 est.),
 annual growth rate of 1.84%
- 40% below 20 years old
- 52% living in urban areas

Source: CIA World Fact Book

 Consumption growth in the coming years is underscored by the country's robust economy and fast-growing highly urbanized population with increasing sophisticated tastes and ever-growing access to supermarkets

Source: USDA Foreign Argicultural Service

THANK YOU