

Codes of Practice: Development and Improvement of Current Practices in the Oil Palm Industry into Quality Assurance Tools.

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Malaysian Palm Oil Board (MPOB), as a custodian of the Malaysian palm oil industry is committed to ensure the safe consumption of palm oil as food. This is in-line with the EU Directives 178/2002 which demands that all foods entering Europe must be safe for human consumption. In order to meet these requirements, MPOB diligently draws up the codes of practices along the Malaysian palm oil supply chain. Currently, MPOB has established systems for certification of oil palm seedlings, milling and refining practices and grading of fresh fruit bunches (FFB) which are based on the practices of the industry,

The new codes of practice include requirements of other standards such as Malaysian Certification Scheme for hazard analysis at critical control point (HACCP); Malaysian Standards; Food Act 1983 (Act 281) and Regulations; Pesticides Act 1974 (Act 149) and Regulations, Rules and Order; Environmental Quality Act (Act 127) and Regulations added to the codes at every stage of preparation, processing, storage and handling, transport and distribution of palm oil. The codes of practices along the supply chain are code of good agricultural practices (GAP) for oil palm plantation which incorporates good quality seedlings certification and grading of the fresh fruit bunches; good manufacturing practices for Malaysian palm oil mills (GMP); code of good refining practices for palm oil refineries (GRP); code of good kernel crushing practices for the kernel crushers (GKCP) and code of practice for the storage, handling and transport of processed palm and palm kernel oils in bulk.

The implementation of these codes will certainly provide information of the effectiveness of good practices in food safety management, detection of contamination, toxicology, novel processing, packaging and application of risk management. Standardization of these codes of practices will provide customer confidence on the safe consumption of palm oil as food because it is envisage that the auditing will be benchmarked against internationally accepted standards, thus further increase consumers' confidence.