



KALRO/NAVCDP Factsheet No. 020 /2024

HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP) ALONG PYRETHRUM VALUE CHAIN

Introduction

HACCP is a food safety system designed to identify and control hazards that may occur in the production and processing crop value chains such as pyrethrum. In the case of pyrethrum value chain, the HACCP approach focuses on preventing potential problems that are critical to food safety known as 'critical control points' (CCP) through monitoring and controlling each step of the value chain.

HACCP applies science-based controls from pyrethrum raw materials to its finished product. It uses seven principles standardized by the Codex Alimentarius Commission.

HACCP Principles

Table 1. HACCP Principles	
Principle 1	Conduct a hazard analysis.
Principle 2	Determine the critical control points.
Principle 3	Establish critical limits.
Principle 4	Establish monitoring procedures.
Principle 5	Establish corrective actions.
Principle 6	Establish verification procedures.
Principle 7	Establish record-keeping and documentation procedures.



Need for HACCP

In the past few years, farming has been facing new challenges such as increasing public concern of chemical contamination of food (e.g. heavy metals in food, allergens). HACCP controls hazards to safe limits along the pyrethrum value chain minimizing safety risks of the pyrethrum and its products along the value chain. HACCP allows pyrethrum farmers and processors to offer safer pyrethrum products to the consumers, protecting their health and life.

Benefits of HACCP

Although the main goal of HACCP is protection, there are other benefits

acquired through HACCP implementation in the pyrethrum value chain, such as:

- Increase customer and consumer confidence
- Maintain or increase market access
- Improve control of production process
- Reduce costs through reduction of product losses
- Increase focus and ownership of food safety
- Increase business liability protection
- Improve product quality and consistency
- Simplify inspections primarily because of the record keeping and documentation

Cost of Implementing and Operating HACCP

The cost of HACCP depends on the standard of the operations of the value chain prior to developing and implementing the HACCP system. Some of the costs

involved during the implementation and maintenance of HACCP are as follows:

Implementation Costs

- Consultant fees
- Investment in new equipment
- Staff training
- Structural changes to the farm and processing facility
- Staff time in documenting the system

Operational Costs

- Record keeping
- Product testing
- Staff training
- Managerial or supervisory time



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