

Baca-Villa in cooperation with Pierre Fabre under the developPPdE project, has been working to qualify the local supply chain and build capacity through knowledge and technical transfer between the partners. Within the framework of this project, several trainings have been designed and conducted this year in order to provide education to local farmers in organic standards and to students, lecturers and technicians in the field of food technology and analysis. To build education partnerships, Pierre Fabre and Baca Villa have cooperated with the Department of Chemical Engineering and Food Technology of ITC.

WORKSHOPS

SUSTAINABLE SUPPLY CHAIN MANAGEMENT

Nowadays, transparency and accountability become increasingly important to investors, consumers and other shareholders. Thus, it is important to embed sustainability in the supply chain - not only for increasing business but also have a positive impact on natural resources to balance ecological balance. To spread awareness, a workshop was arranged on sustainable supply chain management by Pierre Fabre between 5th-7th June 2019.



Though the plan was to train only 8 representatives of Baca-Villa, DGRV, and ITC, training was provided to 25 representatives from these 3 organization and the local university. The 3-day training was designed to teach key topics of sustainable supply chain management including quality of herb production and processing, GACP and other international standards, quality system, documentation of cosmetic ingredients, and show the real-life example of suppliers' management of Pierre Fabre.



The training mainly discussed the quality production and processing of herbs and also Good Agriculture and Collection Practices (GACP) quality production, processing documentation for a cosmetic ingredient. It also focused on the importance of embedding sustainability so that the trainees understand the significance and work in their respective fields to help to achieve a sustainable supply chain management system.

TRAINING



TRAINING OF FOOD HANDLERS TO IMPROVE FOOD SAFETY AND QUALITY

In recent decades, food safety awareness has been increased among consumers about what they eat. This is causing retailers and foodservice providers to implement assurance measures in order to ensure top quality of their products and also earn the trust of the customers. BRC global standards are one of the internationally recognized marks of food safety and quality that the retailers opt to implement. It is considered as the benchmark for compliance to best practices in food industry standards and also trusted throughout the world. To introduce them to Baca-Villa and representatives from DGRV, 3 trainings were arranged between 14th-16th November 2018, 2nd May 2019, and 14th-15th June 2019 respectively at Baca-Villa with over 6 representatives attending the training. The training walked the trainees through different but important factors of implementing these standards, including the management system requirements, audit procedure, and ensuring consistency in the production line. Baca-Villa has planned to arrange another session in November 2019.

FARMERS TRAINING



Organic farming in a sustainable way helps to maintain and improve fertility, biodiversity, soil structure, and erosion. It also helps to reduce the risk of humans and animals being exposed to toxic materials. To promote sustainable farming and start a long-term business relation, Baca-Villa with the help of other project partners has selected 50 farmers for providing the training. The farmers are selected based on several criteria such as various usage of pesticides, farms' location, attitude, etc. to make sure they are capable to implement what they would learn from the training.



The training started in June 2018 at the Baca-Villa facilities, with practical lessons being held at the farms directly. Trainings are conducted at Baca-Villa premises as well as directly on the farms by The Cambodian Center for Study and Development in Agriculture (CEDAC). Farmers are being introduced to all stages of production, preparation, and distribution of organic products and their control. They are learning cultivation of organic plants and herbs, organic farming without pesticides, use of natural (organic) fertilizer and pesticides, which are allowed and approved by international organic law, post-harvest services, food safety, general life skills, income management, health and safety, and hygiene as part of the training content.

GC-MS TRAINING



Gas chromatography-mass spectrometry (GC-MS) is an analytical method that combines the features of gas-chromatography and mass spectrometry to identify different substances within a test sample. For the developPPdE project, it will be used to analyse leaves, herbs, flowers, seeds, fixed and essential oils for quality and training purposes. In this regard, Pierre Fabre has conducted a 3-day long training on 'Vegetable and essential oil analysis by GC-MS' during 3rd-5th April 2019 for 8 representatives of ITC and UHS. Through the training, participants were introduced to Gas Chromatography, its principles, components, and benefits. Also, lectures were given on fatty acid analysis, stereo and polar lipid analysis, essential oil analysis with a practical example of Pierre Fabre results.



PLANT EXTRACTION WORKSHOP



A process that aims to extract certain components present in plants usually by treating them with a solvent. Pierre Fabre has conducted a workshop to introduce new methods of extraction to the representatives from the Baca-Villa, DGRV, and ITC during 8-10 July 2019 and over 15 representatives have attended the training.

One full day was dedicated to the theory and through a presentation, all aspects related to plant extraction have been lectured. During the theoretical training, the protocol of the practical session has been discussed and trainees were divided into groups before the session started.



The practical session was divided into 3 subjects that included the influence of key parameters on yield extraction, extraction of vegetable oil, extraction of vegetable oil by solvent and influence of solvent polarity on extracts phytochemical composition. The training helped the students to understand the complete procedure of the extraction and how they can implement the knowledge in the industry.

