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Food Quality, Safety Measurement and Control: The Future Challenge for Indonesia

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Abstract

Some recently emerged food scandals happened in Indonesia such as the uses of formalin, borax and Rhodamin B in some traditional fresh food products have jeopardised the consumers trust in food products in general. Currently, the Indonesian consumers demand for consuming high quality and high safety food products. Although in the past the government and food authority have seriously taken several different improvement measurements for ameliorating food quality standard, however due to the complex market structures, apparently, this measurement did not yet achieved an optimal result. Moreover, due to limited capacity possessed by the food authority, the enforcement of regulation is mainly directed to the medium to big food manufactures. Significant quality and safety measurement programme supposed to be applied for small, moving or home made food producers such as street food producers and small restaurant called “warung“ or family-based food producers are still absent. Unfortunately, these sectors carry a high risk for mal-practicing the food quality and safety standard. Moreover, since these producers contribute roughly by more than 20% of the total national food consumption, especially in urban cities and they can be considered as important food supply chains for adult and children, therefore, we argue, that it is now obviously relevant to start thinking on the future improvement possibilities can be done for these sectors. Therefore, this paper aims **(a)** to identify the problematical issues concerned with street food vendors and small/family-based food producers and **(b)** to propose a plausible food quality and safety improvement relevant for these sectors.

In a nutshell, this paper suggests that consistently performed programs such as identification/registration, certification (from government and independent institutions), training/education for vendors, controlling measurement, education and control of controllers, modification of eating culture of the consumers, further improvement on the consumers' awareness on food quality and active participation of the consumers and market competitiveness can be considered as some important measurements that can be applied for this sector. The international codes of hygienic practices for the preparation and sales of street foods can be used as basic models for developing the Indonesian guideline.

Keywords: Eating culture, quality control, sanitary, small food vendors, street foods