ANNEX 5

AMFLORA IDENTITY PRESERVATION MANUAL
TRAINING 2010
Amflora Identity Preservation Manual Training

2010
Purpose of the IP Manual

- To assure the quality of Amflora through a system of tracking and records
- To be compliant with the approval and the consent conditions

- Amflora potato tubers must be kept physically separated from other potatoes for food, feed and starch during planting, cultivation, harvest, transport, storage, sorting/grading, seed treatment and handling in the environment!

- Very thorough cleaning of all machinery, equipment, storage facilities, sorting/grading equipment, seed treatment equipment, transport vehicles, boxes, etc. prior and after use is essential!
Identity Preservation System Administrator (IPSA)

- IPSA:
  - xxx

- Local support:
  - Mobile: xxx
  - Fax: xxx
General rules

- All documents must be stored for 10 years
- The minimum distance to other potato fields must be 10 m – see also other potato seed regulations
- No crops around the Amflora area of 5 m
- Each production site names a responsible person
- Minimum 4-year crop rotation – no potatoes for the following 3 years
- All fields must be signed - 1 sign per field saying ‘starch potatoes’
IP Manual: Work instructions

- Detailed list of all process steps
  - Required training
  - Work packages
  - Forms that need to be filled in
  - Relevant documents
Work Instruction: Outline

Important steps for all processes with Critical Control Points

A. Seed Potato Multiplication
B. Seed Potato Grading
C. Production of Starch Potatoes for Processing
D. Potato (Raw Material) Delivery to Starch Processor
E. Starch Production
F. Storage of Starch in Silo after Processing
G. Use of Potato Pulp after production
Forms 1-11

- Form 1: Checklist for the Packaging and Transport of Seed Potatoes
- Form 2: Checklist for the Receipt and Storage of Seed Potatoes at the Farm
- Form 3: Pre-Planting Checklist of Seed Potatoes at the Farm
- Form 4: Post-Planting Checklist of Seed Potatoes
- Form 5: Field-plot card-index
- Form 6: Pre-Harvest Checklist of Potatoes
- Form 7: Post-Harvest Checklist
- Form 8: Preparation of Potatoes for Grading
- Form 9: Post-Grading Activities
- Form 10: Preparation of Potatoes for Processing
- Form 11: Post-Processing Checklist
Forms

- Forms should be filled in
  - Promptly
  - Completely
  - Readable
  - Understandable

The original form should always stay at the farm / factory. A copy should be send by fax or email to xxx!
Form 1: Checklist for the Packaging and Transport of Seed Potatoes

- Correct Labeling
- Intact Seals (certified seed)
- Required Training
- Form A filled in
- Form B prepared

If the answer to any question is NO, make the required corrections or contact the IPSA prior to the shipment

If the answers to all of the questions are YES, forward this document to xxx
Form 2: Checklist for the Receipt and Storage of Seed Potatoes at the Farm

- Containers intact
- Correct Labeling
- Intact Seals
- Appropriate Storage
- Form B filled in

If the answer to any question is NO, make the required corrections or contact the IPSA prior to accepting shipment

If the answers to all of the questions are YES, forward this document to xxx
Form 3: Pre-Planting Checklist of Seed Potatoes at the Farm

- All Vehicles cleaned before usage
- Minimum 10 m distance planned to the next potato field
- 5m fallow land
- Intact Seals
- Planter to be filled within field

If the answer to any question is NO, make the required corrections or contact the IPSA prior to planting

If the answers to all of the questions are YES, forward this document to xxx
Form 4: Post-Planting Checklist of Seed Potatoes

- Minimum 10 m distance to the next potato field
- Have Signs been placed at the field
- Remaining seed tubers returned
- All Vehicles cleaned after usage

- If the answer to any question is NO, make the required corrections or contact the IPSA
- If the answers to all of the questions are YES, forward this document to xxx
Form 5: Field-plot card-index

- Cultivation, Starting after harvest of the Precrop
- Declaration concerning Seed Potatoes
- Planting / Cultivation
- Fertilization
- Chemical Weed Control
- Parasites
- Phytophthora
- Harvest
- General observations during the vegetation period
- General observations after harvest
- Unusual field observations

Forward this document to xxx
Form 6: Pre-Harvest Checklist of Potatoes

- Harvest date sent to IPSA
- All Vehicles cleaned before usage
- Labels prepared
- Storage cleaned
- Seals prepared

If the answer to any question is NO, make the required corrections or contact the IPSA prior to harvest.

If the answers to all of the questions are YES, forward this document to xxx.
Form 7: Post-Harvest Checklist

- Entire field harvested
- All Vehicles cleaned after usage
- Correct Labeling
- Storage cleaned
- Seals attached
- Form A filled in
- Form B prepared

If the answer to any question is NO, make the required corrections or contact the IPSA prior to leaving the plot area.

If the answers to all of the questions are YES, forward this document to xxx.
Form 8: Preparation of Potatoes for Grading

- Appropriate Storage
- All Equipment cleaned before usage
- Transport needed – if yes, Form A filled in and Form B prepared

- If the answer to any question is NO, make the required corrections or contact the IPSA prior to leaving potato grading storage area
- If the answers to all of the questions are YES, forward this document to xxx
Form 9: Post-Grading Activities

- Appropriate Storage
- Correct Labeling
- All Equipment cleaned after usage
- Unusable potatoes properly disposed of

If the answer to any question is NO, make the required corrections or contact the IPSA prior to leaving potato grading storage area

If the answers to all of the questions are YES, forward this document to xxx
Form 10: Preparation of Potatoes for Processing

- Appropriate Storage
- Factory properly cleaned before usage
- All Equipment cleaned before usage

- If the answer to any question is NO, make the required corrections or contact the IPSA prior to leaving potato grading storage area
- If the answers to all of the questions are YES, forward this document to xxx
Form 11: Post-Processing Checklist

- Appropriate Storage
- Correct Labeling
- Factory properly cleaned after usage
- All Equipment cleaned after usage
- Unusable by-products properly disposed of

If the answer to any question is NO, make the required corrections or contact the IPSA

If the answers to all of the questions are YES, forward this document to xxx
Forms A-D

- Form A: Record of Shipment of Potatoes
- Form B: Record of Receipt of Shipment of Potatoes
- Form C: Record of Shipment of Pulp from genetically modified Potatoes
- Form D: Record of Receipt of Pulp from genetically modified Potatoes
Form A: Record of Shipment of Potatoes

- Shipment Data
- Truck ID and Driver
- Container ID Numbers
- Numbers of Seal or Label

- When this document is full or complete forward immediately to xxx
Form B: Record of Receipt of Shipment of Potatoes

- Shipment Data
- Truck ID and Driver
- Container ID Numbers
- Location of Storage
- Numbers of Seal or Label

- When this document is full or complete forward immediately to xxx
Form C: Record of Shipment of Pulp from genetically modified Potatoes

- Shipment Data
- Truck ID and Driver
- Container ID Numbers

When this document is full or complete forward immediately to xxx
Form D: Record of Receipt of Shipment of Pulp from genetically modified Potatoes

- Shipment Data
- Truck ID and Driver
- Container ID Numbers

- When this document is full or complete forward immediately to xxx
Monitoring levels

- At all process steps, monitoring takes place in two stages
  - Operational self-check with Forms 1-4, 6-9
  - Monitoring by auditors from BASF – up to 3 times per year
    - Around planting
    - During the growing season
    - Around harvest
Forms 109, 112

- Form 109: Storage Index
- Form 112: Confirmation of Employee Training
Form 109: Storage Index

- Storage facility
- Batch number
- Labeling
- Number of containers
- Date of entry, date of exit

- This form remains at the storage facility
Form 112: Confirmation of Employee Training

- Training topics
- Names and signatures of participants (trained persons)
- Name and signature of responsible Person (Trainer)

- Send completed form to xxx and keep the original
Document A: Labeling

- Seed potatoes; Starch potatoes; Potato tubers for disposal:
  - This product contains genetically modified amylopectin starch potatoes
  - Unique identifier BPS-25271-9
  - Not for human consumption
  - Not for animal consumption

- Starch:
  - Produced from amylopectin starch potatoes
  - For industrial use only
  - Not for human consumption
Document A: Labeling

- Pulp for disposal:
  - Produced from amylopectin starch potatoes
  - By-product for disposal

- Pulp for animal feed:
  - Produced from genetically modified amylopectin starch potatoes
  - Unique identifier BPS-25271-9
  - Not for human consumption