



USAID
FROM THE AMERICAN PEOPLE

SNAPSHOT

F2F Volunteers Leverage the Global Markets Program to Help an Egyptian Pickling Company Meet International Food Safety Standards



Land O'Lakes, Inc. sanitation supervisor, Sherry Gruber, with the Two Brothers Quality Assurance and management Team

Two Brothers has successfully shipped 135 tons of products to the UK since becoming BRC certified.



US food safety expert, Christine Blackledge with the Two Brothers Quality Assurance and management team

Two Brothers, a small food processing company in the Sharkia Governate of Egypt, employs around 50 people, manufacturing pickled products, including olives, carrots, kale, lemon, cucumber, pepper, onion and cauliflower. While Two Brothers exports about 75% of its pickled products to countries across the Middle East, Africa, Europe and Asia, the company knew that to grow the business they would have to reach new high value markets. In January 2020, after working with the Farmer-to-Farmer Food Safety & Quality Program (F2F FSQ) for one year to improve their food safety practices, the company has succeeded in passing the British Retail Consortium (BRC) audit and has received the coveted BRC certificate, an international standard for food safety and requirement for exporting to England and the U.S.

Since 2019, the Farmer-to-Farmer Food Safety & Quality Program (F2F FSQ) has provided technical assistance to Two Brothers, first assessing the company's food safety gaps using the Global Markets Program (GMaP) tool created by the Global Food Safety Initiative (GFSI), a global coalition dedicated to improving food safety. F2F FSQ then mobilized three food safety expert volunteers to help the company address the gaps which included control of food hazards, adhering to Good Manufacturing Practices (GMPs), creating Food Safety Management Systems (FSMSs) and become compliant with labeling requirements.

After participating in classroom and on the job training sessions conducted by the US volunteers, Two Brothers' Quality Control and Quality Assurance personnel were motivated to make improvements. Staff worked quickly and tirelessly to implement the experts' recommendations focusing on upgrading facility infrastructure and improving hygienic practices. "The production personnel and labor were very responsive to the trainings and technical support introduced by US volunteers. They were motivated to change and improve their food safety culture and practices. Accordingly, we succeeded in obtaining the BRC certificate and now we've started exporting to UK" said Khaled Alafandy, Exporting Manager at Two Brothers.

The Farmer-to-Farmer Program is funded by the United States Agency for International Development and implemented by Land O'Lakes Venture37.