The safety certification raises the competitiveness of Mexican producers: The

Secretariat of Agriculture

The National Agro-alimentary Health, Safety, and Quality Service (Senasica), assisted by auxiliary bodies, has employed technologies to operate the safety programs and enhance the certification, training and technical assistance processes for producers.

The Secretariat of Agriculture and Rural Development acknowledged the work of 31 agricultural and livestock committees, and 27 aquaculture and fisheries committees, which are responsible for the on-site implementation of contamination risk reduction systems for food production that help to prevent harm to human health.

The civil servants and technicians of the National Agro-alimentary health, safety and quality service (Senasica) that headed the Second National Virtual Meeting for Agriculture, Livestock, Aquaculture and Fisheries Safety, pointed out that those support organizations have professionals in Contamination Risk Reduction Systems, and Good Pesticide Management Practices.

In front of over 300 representatives from Committees, Amada Vélez Méndez, general director of Agri-food, Aquaculture and Fisheries Safety, underscored the fact that safety certifications raise the competitiveness of producers, and are the key to venture into more competitive markets, which in turn has an impact on their communities.

The federal civil servant pointed out that, due to the pandemic, over the last year and a half

the sanitary measures in the production, storage, and transportation of foods have been reinforced, in order to satisfy the domestic and international demand for safe foods.

In that respect, she mentioned that the SENASICA, assisted by auxiliary bodies, has employed technologies to operate the safety programs and enhance the certification, training and technical assistance processes for producers, thus, no program in the country has been interrupted.

The use of Unmanned Aerial Vehicles (AEVs) to quickly and efficiently produce timely information and target actions in specific sites of interest is one of these technologies.

José Luis Lara de la Cruz, director of Agri-food Safety, Organic Operations, and Agricultural Pesticides of the SENASICA, stated that 2022 brings challenges for many agencies that implement safety programs, mainly for the certification of onions in Chihuahua, and mango and coriander in many states.

He emphasized that the more competitive domestic and international markets will maintain their confidence in Mexican products only through the continuous improvement and professionalization of the safety systems.

In 2021, the Mexican government allocated over 200 million pesos to promote the implementation of safety systems in food production processes.