

**SUPPORT FOR ABATTOIR
DEVELOPMENT IN ARMENIA**
GCP/ARM/004/GRE

Beneficiary Country: Armenia
Total Donors Contribution: USD 1 622 000
Expected Completion Date: April 2015

MEDIUM TERM OBJECTIVE

The project aims at enabling meat industry related institutions (both private and public) to effectively improve the safety and quality of meat and meat products.

OBJECTIVES

- ◆ Set up five pilot slaughter houses in four marzes of Armenia based on Public-Private Partnerships cooperation of the private sector and the Government to demonstrate and foster safe and hygienic meat production in selected regions of Armenia;
- ◆ Develop capacity of national institutions and service providers to undertake activities related to sustainable meat industry development;
- ◆ Develop and institutionalize the skills, capacities and procedures used in all aspects of meat sector development;

The projects are implemented by **FAO** in cooperation with the **Government of Armenia** and funded by the **Government of Greece**

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Food and Agriculture
Organization of the
United Nations

SUPPORT FOR PESTICIDE QUALITY CONTROL AND RESIDUE MONITORING IN ARMENIA

SUPPORT FOR ABATTOIR DEVELOPMENT IN ARMENIA

SUPPORT FOR PESTICIDE QUALITY CONTROL AND RESIDUE MONITORING IN ARMENIA GCP/ARM/003/GRE

Beneficiary Country: Armenia
Total Donors Contribution: USD 2 000 000
Expected Completion Date: April 2015

MEDIUM TERM OBJECTIVE

The project aims at enabling the country to control the quality of pesticide products on the market in line with international standards and to carry out pesticide residue surveillance monitoring programmes in order to improve the quality of agricultural products.

OBJECTIVES

- ◆ establish National Pesticide Quality Control laboratory equipped to analyse pesticide products in accordance with international specifications and standards;
- ◆ support the Pesticide Residue Monitoring Laboratory to strengthen the national institutional capacities to undertake pesticide residue surveillance monitoring programmes for food and feed;
- ◆ introduce internationally recognized laboratory management systems for both laboratories leading to accreditation to ISO/IEC 17025;
- ◆ increase awareness on pesticide-related problems and improve Good Agricultural Practices.



The visit of the Ambassador Extraordinary and Plenipotentiary of the Hellenic Republic in Armenia to the Pesticide Residue Monitoring Laboratory

EXPECTED OUTCOMES OF THE PROJECT

- ◆ Comprehensive pesticide formulation testing and residue monitoring facilities operational, with modern equipment and trained staff
- ◆ Improved government and private sector capacity related to pesticide residues in food
- ◆ Improved national capacity in food contamination monitoring
- ◆ Reduced incidence of unwanted, low quality, fake or smuggled pesticides on the market
- ◆ Testing carried out according to international standards
- ◆ Increased awareness of problems related to the use of pesticides, particularly environmental and personal operational safety awareness
- ◆ Safer food products available for consumers



Pesticide Residue Monitoring Laboratory



Performing routine laboratory works in the Pesticide Residue Monitoring Laboratory



Discussing the construction details of the Pesticide Quality Control Laboratory



Pesticide Quality Control Laboratory construction site



The visit of the Minister of Agriculture to Agat 777 slaughter house



Construction process of cooling room at Arzni Meat Products slaughter house

EXPECTED OUTCOMES OF THE PROJECT

- ◆ Five new pilot abattoirs set up and operation with modern equipment
- ◆ Environmental and operational hygiene awareness and activities improved throughout the meat chain.
- ◆ Improved government and private sector capacity in abattoir operation
- ◆ Reduced incidence of zoonoses due to improved meat inspection
- ◆ Improved national capacity in meat chain improvements and meat safety and hygiene
- ◆ Abattoir licensing system prepared
- ◆ Safer meat and meat products available for consumers



Installation of equipment at Zor LLC slaughter house



Installation of supporting railways at Khasik Titanyan's slaughter house



Technical discussion with the supplier at Araler TOT slaughter house