

PADD: IndG.A.P.: Section III: FR: 01: Annexure 3A - IndG.A.P. Control Points & Compliance Criteria (CPCC) Checklist				
GOOD AGRICULTURAL PRACTICES -REQUIREMENTS				
TABLE 01 REQUIREMENT AND EVALUATION CRITERIA				
CONTROL POINTS AND COMPLIANCE CRITERIA				
Cl. No.	Item	Level	Control Point	Compliance Criteria
1.3 CONTROL POINTS AND COMPLIANCE CRITERIA - FRUITS AND VEGETABLES				
Cl. No.	Item	Level	Control Point	Compliance Criteria
FV.1	CHOICE OF VARIETY OR ROOTSTOCK			
FV.1.1	Planting material awareness	Major	Is the producer aware of the importance of effective crop husbandry in relation to the rootstock, scion and quality seed of the crop?	Farmers should demonstrate availability of documents/literature to support his understanding about the selection of the planting material used.
FV.2	SOIL AND SUBSTRATE MANAGEMENT			
FV.2.1	Soil Fumigation (N/A if no soil fumigation)			
FV.2.1.1	Justification	Major	Is there a written justification for the use of soil fumigants?	There is written evidence and justification for the use of soil fumigants including location, date, active ingredient, doses, method of application and operator. The use of Methyl Bromide as soil fumigant is not permitted.
FV.2.1.2	Pre-planting interval	Major	Is any pre-planting interval complied with?	Pre-planting interval must be recorded.
FV.2.2	Substrates (N/A if no substrates are used)			
FV.2.2.1	Source of substrate	Major	For substrate of natural origin, can it be demonstrated that it does not come from designated conservation areas?	There are records that prove the origin of the substrates of natural origin being used. These records demonstrate that the substrates do not come from designated conservation areas.

FV.2.2.2	Sterilization	Minor	If chemicals are used to sterilize substrates for reuse, have the location, the date of sterilization, type of chemical, method of sterilization, name of the operator and pre-planting interval been recorded?	When the substrates are sterilized on the farm, the name or reference of the field, orchard or greenhouse are recorded. If sterilized off farm then the name and location of the company, which sterilizes the substrate, are recorded. The following are all correctly recorded: the dates of sterilization (day/month/year); the name and active ingredient; the machinery (e.g. 1000 l-tank etc.); the method (e.g. drenching, fogging); the operator's name (the person who actually applied the chemicals and did the sterilization); and the pre-planting interval.
FV.2.2.3	Substrate recycling	Minor	Does the producer participate in substrate recycling programmes for substrates where available?	The producer keeps records with quantities recycled and dates. Invoices/loading dockets are acceptable. If there is no participation in a recycling program available, it should be justified.
FV.3	IRRIGATION/FERTIGATION			
FV.3.1	Quality of Irrigation Water			

FV.3.1.1	Risk analysis	Major	According to the risk analysis (CB.6.3.2), does the analysis consider the microbial contaminants?	According to the risk analysis (if there is a risk of microbial contaminants), there is a documented record of the relevant microbial contaminants through a laboratory analysis. IndG.A.P. producers shall comply with the local applicable limits for microbiological contaminants in the water used on pre-harvest activities, and in their absence use the WHO recommendations as a reference for the decision making process for preventive and/or corrective actions . Compliance with the applicable thresholds shall be verified through water tests.
FV.3.1.2	Risk management	Major	If the risk analysis so requires, have suitable corrective actions taken to avoid identified risks?	ASSURANCE NOTE Records are available of corrective actions or decisions taken.
FV.3.1.3	Quality of fertigation material	Major	Is farmer aware of the quality of fertigation material?	Records like labels, bills, analysis reports (if any), calibration details of fertigation equipment should be available.
FV.4	HARVESTING			
FV.4.1	General			

FV.4.1.1	Hygiene risk analysis	Critical	Has a hygiene risk analysis and risk assessment been performed for the harvested crop handling process that covers the hygiene aspects of the produce handling operation?	There is a documented and up to date (reviewed annually) risk analysis of the possible risks, and an assessment of the likelihood and severity of the risks covering physical, chemical and microbiological contaminants and human transmissible diseases, customised to the products and operation of the pack house.
FV.4.1.2	Documentation of procedures	Critical	Are documented hygiene procedures for the harvesting process implemented?	The farm manager or other nominated person is responsible for implementation of the hygiene procedures. No N/A.
FV.4.1.3	Instruction to workers	Critical	Have workers received basic instructions in hygiene before handling produce?	There must be evidence that the workers received training regarding personal cleanliness and clothing, e.g. hand washing, wearing of jewellery, fingernail length or cleaning, etc.; personal behaviour, e.g. no smoking, spitting, etc. (reference AF.3.2.6).
FV.4.1.4	Implementation of instructions	Critical	Are hygiene instructions and procedures for handling produce, to avoid contamination of the product, implemented?	There is evidence that the workers are complying with the hygiene instructions and procedures. Packers must be trained, using written (in appropriate languages) and/or pictorial instructions, to prevent physical (Such as snails, stones, insects, knives, fruit residues, watches, mobile phones etc.), microbiological and chemical contamination of the product during packing.

FV.4.1.5	Cleaning of containers	Critical	Are the containers and tools used for harvesting cleaned, maintained and protected from contamination?	Reusable harvesting containers, harvesting tools (i.e., scissors, knives, pruning shears, etc.) and harvesting equipment (machinery) are cleaned and maintained, and a cleaning and disinfection schedule is in place (at least once a year) to prevent produce contamination?
FV.4.1.6	Cleaning of vehicles	Critical	Are vehicles used for transport of harvested produce cleaned and maintained?	Farm vehicles used for transport of harvested produce that are also used for any purpose other than transport of harvested produce, are cleaned and maintained, and a cleaning schedule to prevent produce contamination is in place (i.e. soil, dirt, organic fertilizer, spills, etc.).
FV.4.1.7	Access to hand washing	Critical	Do harvest workers that come into direct contact with the crops have access to clean hand washing equipment?	Fixed or mobile hand washing equipment to clean and disinfect hands is accessible to harvest workers. No N/A.

FV.4.1.8	Access to clean toilets	Major	Do harvest workers have access to clean toilets in the vicinity of their work?	Fixed or mobile toilets (including pit latrines) constructed of materials that are easy to clean and with catch basins designed to prevent contamination in the field are accessible to harvest workers within 500m and they are in a good state of hygiene. Where an employee is working independently, the 500m distance can be modified to allow the presence of toilets at an increased distance, providing that there is reasonable and adequate transport available to the worker. Field sanitation units shall be designed, constructed, and located in a manner that minimizes the potential risk for product
FV.4.1.9	Produce containers	Critical	Are produce containers used exclusively for produce?	Produce containers are only used to contain harvested product (i.e. no agricultural chemicals, lubricants, oil, cleaning chemicals, plant or other debris, lunch bags, tools, etc.). If containers are used for applications other than produce handling, those should be clearly marked and kept separately. If multi-purpose trailers, carts, etc. are used as produce containers, they must be cleaned prior to use.

FV.4.1.10	Compliance with maturity standards	Minor	Are prescribed maturity standards for the crops followed before harvesting?	Check the sampling records where the maturity of vegetables and fruits evaluated before harvesting. Color changes of rind, fruit/veg. Density, pedicel condition & other maturity parameters for vegetables & climacteric & non climacteric fruits to be verified to assess, if these are harvested at correct stage of maturity for internal use or export. GUIDANCE NOTE REQUIRED
FV.4.1.11	Compliance with quality parameters	Major	Are the prescribed quality parameters accomplished at the time of harvest?	Verify the record, where quality parameters of non- climacteric crops meant for processing are recorded at the time of harvest to decide if the harvesting is done at appropriate stage of maturity of the produce
FV.4.2	Final Produce Packing at point of harvest (Applicable during harvest, final packing and la			
FV.4.2.1	Hygiene at harvesting /handling points	Critical	Is the hygiene procedure considered while handling of harvested produce and produce packed and handled directly in the field, orchard or greenhouse?	All produce packed and handled directly in the field, orchard or greenhouse must be removed from the field overnight, in accordance with the harvest hygiene risk assessment results. All field packed produce must be covered to prevent contamination, once packed.
FV.4.2.2	Documentation of inspection	Major	Is a documented inspection process in place to ensure compliance with defined quality criteria?	An inspection process is in place to ensure that products are packed according to documented quality criteria as per the market requirement.

FV.4.2.3	Protection from contamination	Critical	Are packed produce protected from contamination?	All field packed produce must be protected from contamination.
FV.4.2.4	Hygiene at handling points	Critical	Is collection/ storage /distribution point of field packed produce maintained in clean and hygienic conditions?	If packed produce is stored on farm, storage areas must be cleaned.
FV.4.2.5	Storage of packing material	Critical	Is packing material used for in-field packing, stored to protect against contamination?	Packing material must be stored to protect it against contamination.
FV.4.2.6	Waste disposal	Major	Are bits of packaging material and other non-produce waste removed from the field?	Bits of packaging material and non-produce waste must be removed from the field.
FV.4.2.7	Climatic conditions at storage	Major	If packed produce are stored on farm, are temperature and humidity documented?	Temperature and humidity record documented, in accordance with the hygiene risk assessment results and quality requirements when packed produce are stored on farm.
FV.4.2.8	Source of ice and water	Major	If ice or water is used in produce handling at point of harvest, is it made with potable water and handled under sanitary conditions to prevent produce contamination?	Any ice or water used at point of harvest should be made with potable water and handled under sanitary conditions to prevent produce contamination. (refer risk analysis section to check water quality)
FV.5	PRODUCE HANDLING (N/A if Produce Handling in a packing facility on farm is exc			
FV.5.1	Principles of Hygiene			
FV.5.1.1	Documentation	Major	Are documented hygiene procedures implemented for the process of harvested crop handling?	The farm manager or other nominated person is responsible for implementation of the hygiene procedures as a direct result of the produce handling hygiene risk analysis. (Refer 4.1.1)
FV.5.2	Personal Hygiene			

FV.5.2.1	Basic instruction on hygiene	Critical	Have workers received basic instructions in hygiene before handling produce?	There must be evidence that the workers received training regarding transmission of communicable diseases, personal cleanliness and clothing, i.e. hand washing, wearing of jewellery and fingernail length and cleaning, etc.; personal behaviour, i.e. no smoking, spitting, eating, chewing, perfumes, etc.
FV.5.2.2	Implementation of instructions	Critical	Do the workers implement the hygiene instructions for handling produce?	There is evidence that the workers are complying with the hygiene instructions. Unless exclusion from Produce Handling declaration exists for each registered product, no N/A.
FV.5.2.3	Condition of outer garments	Minor	Are all workers wearing outer garments that are clean and fit for purpose for the operation and able to protect products from contamination?	All workers wear outer garments (e.g. smocks, aprons, sleeves, gloves) that are clean and fit for purpose for the operation according to the risk analysis. This will depend on the product and operation.
FV.5.2.4	Smoking/ eating instructions	Major	Are smoking, eating, chewing and drinking confined to designated areas segregated from products?	Smoking, eating, chewing and drinking are confined to designated areas and are never allowed in the produce handling or storage areas. (Drinking water is the exception).
FV.5.2.5	Signages	Major	Are signs clearly displayed in the packing facilities with the main hygiene instructions for workers and visitors?	Signs with the main hygiene instructions must be visibly displayed in the packing facility.
FV.5.3	Sanitary facilities			

FV.5.3.1	Access to clean toilets	Critical	Do workers in the packing facility have access to clean toilets and hand washing facilities in the vicinity of their work?	Toilets in a good state of hygiene must not open directly onto the produce handling area, unless the door is self-closing. Hand washing facilities, containing non-perfumed soap, water to clean and disinfect hands, and hand dry facilities must be accessible and near to the toilets (as near as possible without the potential for cross-contamination).
FV.5.3.2	Hand washing instructions	Critical	Are signs clearly displayed instructing workers to wash their hands before returning to work?	Signs must be visible with clear instructions that hands must be washed before handling products, especially after using toilets, eating, etc.
FV.5.3.3	Changing facilities	Major	Are there suitable changing facilities for the workers?	The changing facilities should be used to change clothing and protective outer garments as required.
FV.5.3.4	Secure place to store personal items	Major	Are there secure storage facilities for the workers?	Secure storage facilities should be provided at the changing facility to protect the workers' personal belongings.
FV.5.4	Packing and Storage areas			
FV.5.4.1	Maintenance	Major	Are produce handling, storage facilities and equipment cleaned and maintained so as to prevent contamination?	To prevent contamination, produce handling and storage facilities and equipment (i.e. process lines and machinery, walls, floors, storage areas, pallets, etc.) must be cleaned and/or maintained according to the cleaning and maintenance schedule, with defined minimum frequency. Documented records of cleaning and maintenance must be kept.

FV.5.4.2	Maintenance	Major	Are cleaning agents, lubricants, etc. stored to prevent chemical contamination of produce?	Cleaning agents, lubricants etc. are kept in a designated area, away from where produce is packed, to avoid chemical contamination of produce.
FV.5.4.3	Approval of cleaning agents	Major	Are cleaning agents, lubricants etc. that may come into contact with produce, approved for application in the food industry? Are dose rates followed correctly?	Documentary evidence exists (i.e. specific label mention or technical data sheet) authorizing use for the food industry of cleaning agents, lubricants etc. which may come into contact with produce.
FV.5.4.4	Maintenance of equipment	Minor	Are all forklifts and other driven transport trolleys clean and well maintained and of suitable type to avoid contamination through emissions?	Internal transport should be maintained to avoid product contamination, with special attention to fume emissions. Forklifts and other driven transport trolleys should be mechanical, electric or gas-driven.
FV.5.4.5	Disinfection	Major	Is rejected produce and waste material in the packing environment stored in designated areas, which are routinely cleaned and/or disinfected	Rejected produce and waste materials are stored in clearly designated and segregated areas designed to avoid contamination of products. These areas are routinely cleaned and/or disinfected according to the cleaning schedule.
FV.5.4.6	Lamp protection	Critical	Are breakage safe lamps or lamps with a protective cap used above the sorting, weighing and storage area?	Light bulbs and fixtures suspended above produce or material used for produce handling are of a safety type or are protected/shielded so as to prevent contamination of food in case of breakage.

FV.5.4.7	Handling procedures	Major	Are there written glass, clear hard plastic and articles with sharp edges handling procedures in place?	Written procedures exist for handling glass or clear hard plastic and articles with sharp edges breakages in produce handling, preparation and storage areas.
FV.5.4.8	Hygiene of packing material	Major	Are packing materials clean and stored in clean and hygienic conditions?	Packing materials (including re-useable crates) are stored in a clean and hygienic area, to prevent product contamination until used.
FV.5.4.9	Restriction on animals	Major	Is access of animals to the facilities restricted?	Measures are in place to prevent access by animals.
FV.5.4.10	Strength of packaging material	Major	Are packaging materials used in accordance with the recommended specifications, if any, or as per the approved hygiene standards and have adequate holding strength?	Check if recommended packing materials with proper padding, ventilation and holding strength only are utilized for packing the produce. Check if the packaging material can withstand wear & tear during transportation.
FV.5.4.11	Labeling and track back	Critical	Are the packages properly labeled and coded for unique identification and trace-back?	<p>Check if all the packages are suitably fastened and labeled. Check if proper coding (e.g., bar codes, stickers, tags, badges etc.) is done, for identity and trace-back. Check if appropriate procedure for identification and relevant records are maintained.</p> <p>Packages /containers may be labeled and coded using unique, global identifier (Global Trade Item Number- GTIN)</p>

FV.5.4.12	Palletization/ stacking	Major	Are the packages suitably palletized/stacked and loaded in the trucks/containers, as applicable? Are the workers trained for proper stacking?	Check the pallets for compactness and suitability for loading into trucks or containers for shipment. Verify whether workers are trained for stacking. GUIDANCE NOTE REQUIRED.
FV.5.4.13	Temperature stabilization	Major	Are the packages/pallets shifted to the cold store for stabilization of temperature before loading into containers?	Check if the packages are kept in cold store before loading into refrigerated/ insulated containers, where applicable.
FV.5.4.14	Suitability of pallets/ stacks	Major	Are the palletized packages marked suitably for proper handling & loading into the trucks & containers?	Check if the packages/ pallets are marked to indicate proper handling, loading the material into trucks/containers. Check if the necessary handling instructions are marked on the pallets.
FV.5.4.15	Ventilation in vehicles	Major	Is the vehicle/truck suitably covered & ventilated for carrying the cargo by road to destination?	Check if proper transport carriage with necessary padding and ventilation is used for transporting the produce.
FV.5.5			Quality Control	
FV.5.5.1	Documentation of inspection	Major	Is a documented inspection process in place to ensure compliance with a defined quality standard?	An inspection process is in place to ensure products are packed according to documented quality standards.
FV.5.5.2	Documentation of temperature and humidity controls	Critical	Are temperature and humidity (where applicable) controls maintained and documented where produce are packed and/or stored?	If packed produce is stored, temperature and humidity controls (where applicable and also for controlled atmosphere storage) must be maintained and documented in accordance with the hygiene risk assessment results.

FV.5.5.3	Light sensitive products	Critical	For products that are sensitive to light (e.g. potatoes), is daylight ingress controlled in longer term storage facilities?	Check for no daylight ingress.
FV.5.5.4	Stock rotation	Minor	Is stock rotation being managed?	Stock rotation must be managed to ensure maximum product quality and safety.
FV.5.5.5	Temperature control equipment	Major	Is there a process for verifying measuring and temperature control equipment?	Equipment used for weighing and temperature control, must be routinely verified to see if equipment is calibrated according to risk analysis procedure.
FV.5.6	Rodent and Bird Control			
FV.5.6.1	Blockade at entry points	Major	Are all entry points to buildings or equipment that may come into contact with them suitably protected to prevent, whenever practically possible, the ingress of rodents and birds?	Visual assessment. No N/A
FV.5.6.2	Bait points	Major	Are there site plans with bait points and/or traps?	Site plan showing bait points must exist. No N/A.
FV.5.6.3	Protection of non-target species	Major	Are baits placed in such a manner that non-target species do not have access?	Visual observation. Non-targeted species must not have access to the bait. No N/A.
FV.5.6.4	Record keeping	Major	Are detailed records of pest control inspections and necessary actions taken, kept?	Records of pest control inspections and follow up action plan(s). The producer can have his own records. Inspections must take place whenever there is evidence of presence of pests. In case of vermin, the producer must have a contact number of the pest controller or evidence of in-house capability to control pests.
FV.5.7	Post-Harvest Washing (N/A when no post-harvest washing)			

FV.5.7.1	Water source	Critical	Is the source of water used for final product washing potable or declared suitable by the competent authorities?	The water has been declared suitable by the competent authorities and/or within the last 12 months a water analysis has been carried out at the point of entry into the washing machinery. The levels of the parameters analyzed are within accepted WHO thresholds or are accepted as safe for the food industry by the competent authorities.
FV.5.7.2	Re-circulation conditions	Critical	If water is re-circulated for final product washing, has this water been filtered and are pH, concentration and exposure levels to disinfectant routinely monitored?	Where water is re-circulated for final produce washing, it is filtered and disinfected, and pH, concentration and exposure levels to disinfectant are routinely monitored, with documented records maintained. Filtering must be done with an effective system for solids and suspensions that have a documented routine cleaning schedule according to the usage and water volume.
FV.5.7.3	Laboratory	Minor	Is the laboratory carrying out the water analysis a suitable one?	The water analysis for the product washing is undertaken by a laboratory currently accredited to ISO 17025 or its national equivalent. Alternatively, any other govt. approved testing kits can also be used on farm. In case of single use testing kit, the date of test and evidence of testing kit should be preserved.
FV.5.8	Post-Harvest Treatments (N/A when there is no post-harvest treatments)			

FV.5.8.1	Labeling instructions	Critical	Are all labeling instructions observed?	<p>There are clear procedures and documentation available, e.g. application records for post-harvest biocides, waxes and plant protection products, which demonstrate that the label instructions for chemicals applied are compliant.</p> <p>GUIDANCE NOTE REQD.</p>
FV.5.8.2	Registration of biocides	Critical	Are all the biocides, waxes and plant protection products used for post harvest protection of the harvested crop officially registered in the country of use?	<p>All the post harvest biocides, waxes and plant protection products used on harvested crop are officially registered or permitted by the appropriate governmental organization in the country of application. They are approved for use in the country of application and are approved for use on the harvested crop to which it is applied as indicated on the biocides, waxes and crop protection products' labels. Where no official registration scheme exists, and FAO International Code of Conduct on the Distribution and Use of Pesticides.</p>

FV.5.8.3	Selection of biocides	Critical	Are any biocides, waxes and plant protection products used on harvested crop destined for sale in the importing countries are banned?	The documented post-harvest biocide, wax and crop protection product application records confirm that no biocides, waxes and crop protection products that have been used within the last 12 months on the harvested crop grown under IndG.A.P. destined for sale within the importing countries have been prohibited by the respective competent authorities.
FV.5.8.4	Updation of list of post harvest chemicals	Major	Is an up-to-date list maintained of post-harvest plant protection products that are used, and approved for use, on crops being grown?	An up to date documented list, that takes into account any changes in local and national legislation for biocides, waxes and plant protection products is available for the commercial brand names (including any active ingredient composition) that are used as post-harvest protection being, or which have been, grown on the farm under IndG.A.P. within the last 12 months. No N/A.
FV.5.8.5	Competence of responsible person	Critical	Is the technically responsible person for the harvested crop handling process able to demonstrate competence and knowledge with regard to the application of biocides, waxes and plant protection products?	The technically responsible person for the post harvest biocides, waxes and plant protection products applications can demonstrate sufficient level of technical competence via nationally recognized certificates or formal training.

FV.5.8.6	Record of identity of chemicals	Critical	Have the post-harvest biocides, waxes and plant protection product applications, including the harvested crops' identity (i.e. lot or batch of produce), been recorded?	The lot or batch of harvested crop treated is documented in all post harvest biocide, wax and plant protection product application records.
FV.5.8.7	Record of formulations made on site	Critical	Are the ingredients of post-harvest biocides, waxes and plant protection products used in on site formulation preparation approved by the competent authorities?	Demonstration of evidence of approval and composition of formulation.
FV.5.8.8	Record of location of chemicals	Critical	Has the location of the post-harvest biocides, waxes and plant protection products applications been recorded?	The geographical area, the name or reference of the farm or harvested crop handling site where the treatment was undertaken is documented in all post-harvest biocide, wax and plant protection product application records. The biocides, waxes and plant protection products used for post-harvest treatment must be stored away from produce and other materials.
FV.5.8.9	Record of application dates	Critical	Have the application dates of the post-harvest biocide, wax and plant protection product been recorded?	The exact dates (day/month/year) of the applications are documented in all post-harvest biocide, wax and plant protection product application records.
FV.5.8.10	Record of treatment	Critical	Has the type of treatment been recorded for the post-harvest biocide, wax and plant protection product applications?	The type of treatment used for product application (i.e. spraying, drenching, gassing etc.) is documented in all post-harvest biocide, wax and plant protection product application records

FV.5.8.11	Record of chemical trade names	Critical	Has the product trade name of the post-harvest biocide, wax and plant protection product applications been recorded?	The trade name of the products applied are documented in all post harvest biocide, wax and plant protection product application records.
FV.5.8.12	Record of quantity of chemical applied	Critical	Has the product quantity applied of the post-harvest biocide, waxes and plant protection product applications been recorded?	The amount of product applied in weight or volume per litre of water or other carrier medium is recorded in all post-harvest biocide, wax and plant protection product applications records. Applicable regulatory provisions should be considered.
FV.5.8.13	Record of operators	Major	Has the name of the operator of the post-harvest biocide, wax and plant protection product applications been recorded?	The name of the operator who has applied the plant protection product to the harvested crop is documented in all post-harvest biocide, wax and plant protection product application records.
FV.5.8.14	Record of justification	Major	Has the justification for application for the post-harvest biocide, wax and plant protection product applications been recorded?	The common name of the pest, disease to be treated is documented in all post-harvest biocide, wax and plant protection product application records.
FV.5.8.15	Completeness of record	Critical	Are all of the post-harvest plant protection product applications also considered under points CB.8.6 of this document?	There is documentary evidence to demonstrate that the producer considers all post-harvest biocides and plant protection products applications under Control Points CB.8.6, and acts accordingly
FV.5.8.16	Application of curing & ripening aids	Critical	Are the curing & ripening agents used approved/recommended by relevant govt. agencies?	Documentary evidence to support use of approved/recommended curing & ripening agents.

FV.5.8.17.	Storage of biocides, waxes and PPP	Critical	Are the biocides, waxes and plant protection products used for post-harvest treatment stored away from produce and other materials?	To avoid the chemical contamination of the produce, biocides, waxes, and plant protection products, etc. are kept in a designated secure area, away from the produce.
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