

GOOD AGRICULTURAL PRACTICES - GENERAL GUIDELINES

Production of Local Herbs/Medicinal Herbs

The guidelines are applicable to the production, harvesting, storage, etc. of local herbs/medicinal herbs (e.g. plantain, rue, lemongrass, lobelia, diffuse hedyotis, etc.). Farmers can also refer to the “Good Agricultural Practices – Crop Production” Code of Practices and adopt appropriate measures to produce safe and premium herbs/medicinal herbs.



Seed and Seedling

1. Purchase seeds from a reliable/reputable source.
2. Select only healthy crops for seed saving.
3. Keep seeds in sealed containers and store in a cool and dry place.

Soil Management

1. Frequently apply compost or other organic materials (including crop residues).
2. If necessary, acid soil can be corrected by liming, whereas alkaline soil can be corrected by sulphur.




Use of Fertilizers

1. Apply the required level of fertilizers at the right time.
2. Use organic fertilizers and aged/well composted manure.
3. Keep fertilizers in a dry, clean and sheltered place.
4. Do not use empty/used fertilizer bags for harvested herbs/medicinal herbs.

*For more information on “GAP-GENERAL GUIDELINES”, please contact:
Crop Farm Development Section,
Farm Development Division, AFCD
Tel: (852) 2668 0227*





Irrigation

1. Irrigate fields early in the morning, late in the evening or at night.
2. Avoid uneven application of water.



Pest and Disease Management

1. Always use preventive methods. Examples are using disease-free seeds, adopting intercropping, and instant removal of infected/diseased materials.
2. Adopt physical control measures. Examples include simple hand-picking, erecting traps, and flaming.
3. If really necessary, use bio-pesticides/synthetic pesticides.

Use of Pesticides

1. Only purchase and use registered pesticides.
2. Do not apply pesticides during strong winds and heavy rain.
3. Strictly adhere to the withholding period (i.e. the lag between pesticide application and harvesting) on the pesticide label.
4. Hold pesticides in original containers and keep them tightly closed in a cool, well-ventilated location.
5. Do not recycle or re-use pesticide containers for other usage.

Harvesting and Post-harvesting

1. Harvest during the coolest part of the day - either early morning or late afternoon.
2. If necessary, harvested produce should be washed with clean water and excessive water should be removed before packing or storing.
3. Wash hands with soap before and after handling produce. Do not smoke, drink or eat during harvesting.
4. Always keep containers, tools, equipment, packing and storage areas clean and tidy.

