



PEF President's Message

This quarter has been a busy one, with PEF sponsored events, two book projects in the final stages before publication and news from many of our e-learning graduates. We have updated the PEF webpage for our alumni list, adding their affiliations. http://postharvest.org/alumni_list.aspx Seven PEF graduates from Bhutan are involved in the harvesting and drying of the first crop of the Mountain Hazelnuts Project. A new video on postharvest capacity building in Tanzania was posted by Dr. Ramadhani Majubwa (2012 PEF e-learning graduate) <https://youtu.be/p6dFixSh7hwRamadhani> We look forward to hearing from all our e-learning graduates and sharing your news!



Dr. Lisa Kitinoja
President & Founder
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7th Annual PEF E-learning Closing Workshop



The 7th PEF annual e-learning closing workshop in conjunction with the ABA "Postharvest Agribusiness Innovation Conference and Competition" was conducted successfully from **July 16-20 in Kigali, Rwanda**

The PEF e-learning graduates Gerefa Sefu (Ethiopia) and Dr. Mohammed Razu Ahmed (Bangladesh) received '2017 Kader Awards winners'. Joan Mutamba and Angelique Kangondo from Rwanda were awarded completion certificate after successfully completing PEF E-learning course. Bertha Mjawa (PEF board member from Tanzania) and Dr. Hilda Vansantakaalam of the University of Rwanda successfully led the workshop.

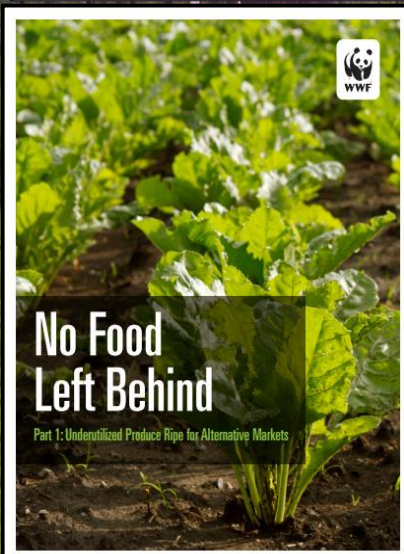
[Click here to view '2018 PEF E-LEARNING CLOSING WORKSHOP GALLERY'](#)



The Postharvest Education Foundation

Website: www.postharvest.org E-mail: postharvest@postharvest.org

'No Food Left Behind': WWF Report



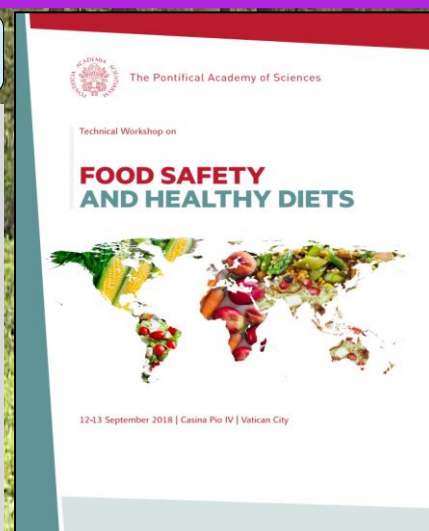
Click on image to download report

World Wildlife Fund (WWF) published a report “No Food Left Behind : Underutilized Produce Ripe for Alternative Markets”, the first in a series of reports, in association with the University of California, Davis, the Global Cold Chain Alliance (GCCA) and the Santa Clara University. The report presents quantitative and qualitative data of the losses in tomatoes, potatoes, romaine lettuce and peaches. The findings showcase the unique features of qualitative and quantitative data and the importance of both to tell a more complete story about what is happening with food loss and waste from the farm and the packinghouse. The PEF have trained the GCCA field teams in CSAM and food loss measurements.

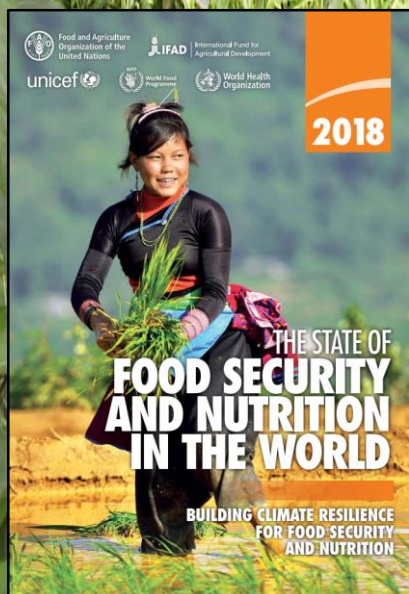
Food Safety and Healthy Diets

The Pontifical Academy of Sciences organised a technical workshop on ‘Food Safety and Healthy Diets’ in Vatican City from 12-13 September, 2018. Several topics related to food safety, malnutrition and food waste were discussed. It was also highlighted that postharvest food loss and waste are linked to significant food insecurity, nutrition and sustainability issues. PEF was invited to attend along with different organisations working towards food security and food safety from all around the world . Download booklet at:

http://www.casinapioiv.va/content/dam/accademia/booklet/booklet_foodsafety.pdf



The State of Food Security and Nutrition in the World 2018



The United Nations Food and Agriculture Organisation (UNFAO) has published “The State of Food Security and Nutrition in the World 2018: Building climate resilience for food security and nutrition”. The report gives detail on the status of food security, nutrition and impact of climate on food security and nutrition. The report mentions that there has been a rise in world hunger for the third year in a row after a recorded drop over a decade from 2005 to 2015. The absolute number of undernourished people, i.e. those facing chronic food deprivation, has increased to nearly 821 million in 2017, from around 804 million in 2016. Full report download: <http://www.fao.org/3/I9553EN/i9553en.pdf>

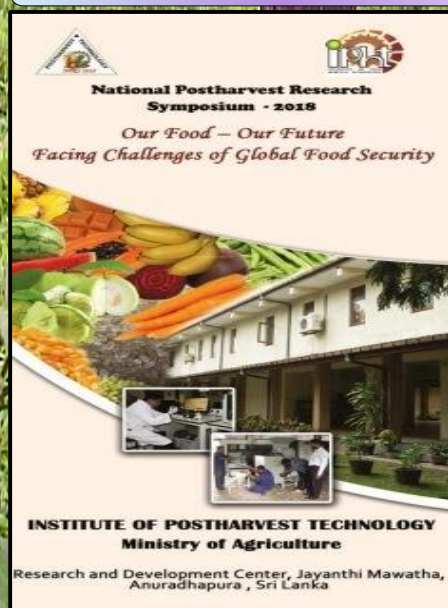
2018 Food Tank Summit

Food Tank in partnership with Natural Resources Defence Council (NRDC), New York University, Hunter College NYC Food Policy Center, ReFED, and The Rockefeller Foundation are organising **2nd Annual NYC Food Tank Summit** on 3rd October, 2019 in New York City.



PEF e-learning graduate **Dr. Jane Ambuko**, University of Nairobi will be joining speakers and moderators to discuss on topic of food waste and food losses. Follow the updates at: <https://foodtank.com/events>

National Postharvest Research Symposium - 2018



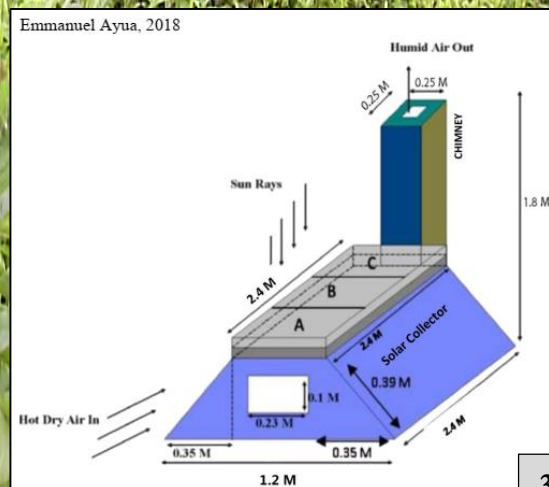
Institute of Postharvest Technology, Ministry of Agriculture, Sri Lanka is organising National Postharvest Research Symposium – 2018 in October. The broad theme of the symposium is ‘Our Food - Our Future: Facing Challenges Of Global Food Security’ with main emphasis on need to enrich supply and value chain activities to reduce food losses and ensure food security. 2012 PEF e-learning graduate **Dr. R.M.N.A. Wijewardane** is coordinator for this symposium. Dr. Lisa Kitinoja is the invited keynote speaker to present on “Postharvest loss research methodologies, parameters and measurements: Closing the gaps.”

Website: <http://ipht.lk/sym/symposium.html>

Mixed Modes Solar Drier

Mixed modes solar drier is the modified form of the ‘UC Davis solar chimney dryer’ (<https://horticulture.ucdavis.edu/chimney-solar-dryer>) designed by **Emmanuel Ayua and his colleagues**. The unit is constructed with a wood frame and covered with black plastic sheet to create a solar radiation collector and a chimney.

The details of Mixed Modes Solar Drier :
<http://postharvest.org/Mixed%20modes%20solar%200dryer%20design%20Emmanuel%20Ayua.pdf>

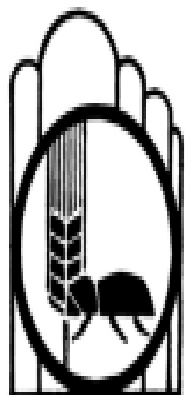




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12th International Working Conference on Stored Product Protection



12th International Working Conference on Stored Product Protection (IWCSP)

Julius Kühn Institute, Federal Research Center for Crops (JuliusKühn-Institut, Bundesforschungsinstitut für Kulturpflanzen) with support of Federal Ministry of Food and Agriculture, German Phytomedical Society is organising the “12th International Working Conference on Stored Product Protection” (IWCSP) from October 7-11 in Berlin, Germany.

The conference will highlight on ways to reduce postharvest losses by protecting stored product using diverse technologies in different parts of the world. **Dr. Deirdre Holcroft**, PEF board member, will attend the conference.

Follow the updates of the conference at : <https://iwcspp2018.julius-kuehn.de/>

Pyxera Global Engagement Forum 2018

Pyxera Global is organising Engagement Forum 2018 with motto of ‘Solving the Solvable’. The solvable problems are framed from Sustainable Development Goals (SDGs), United Nations in 2015 and include reducing postharvest losses along with eliminating marine debris, closing skill gaps and energy management. **Dr Majeed Mohammed**, PEF board member will attend the **Pyxera Global Engagement Forum** (10-11 October 2018) to discuss the topic “Reducing Post-Harvest Losses.” For the updates and live streaming follow: <https://www.pyxeraglobal.org/2018-pyxera-global-engagement-forum-live/>



Training Course on Post-Harvest Losses – GSARS

Global Strategy to improve Agricultural and Rural Statistics (GSARS) aims to build capacity to provide sustainable agriculture



Global Strategy

IMPROVING AGRICULTURAL & RURAL STATISTICS

statistical systems. GSARS is offering training course material suitable for in-classroom training on the measurement of harvest and post-harvest losses for food grain and targets decision makers, survey managers, questionnaire designers, trainers of field staff and data analysts interested or involved in the measurement of food losses. Website for further details: <http://gsars.org/en/training-course-on-post-harvest-losses-english/>



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PEF White Paper on Curing and Storage

Curing and Storage of Tropical Roots, Tubers and Corms to Reduce Postharvest Losses

PEF White Paper No. 18-02
ISBN 978-1-62027-013-4

The Postharvest Education Foundation (PEF)
August 2018



The Postharvest Education Foundation (PEF) published new white paper on topic "Curing and Storage of Tropical Roots, Tubers and Corms to Reduce Postharvest Losses" by Dr. Deirdre Holcroft, PEF Board Member. The document discusses the crop specific curing procedures and the tests to evaluate curing in different root, corm and tuber crops.

The white paper can be downloaded from PEF website using the link:

<http://postharvest.org/PEF%20White%20Paper%2018%2002%20Curing%20and%20Storage%20starchy%20tropical%20crops%20August%202018%20Final.pdf>

PTSC, University of Rwanda - CAVM, Busogo campus



Training of Trainers was organized at PTSC, Busogo campus, University of Rwanda – College of Agricultural, Animal Sciences and Veterinary Medicine in July 2018. The 2-day workshop trained 30 horticulture farmers from Busogo sector. The aim the workshop as to gain understanding of causes and impacts of postharvest losses and methods to reduce them.



Dr Hilda Vasanthakaalam, project principal investigator (and also a PEF e-learning graduate) highlighted importance of hands on skills, sharing knowledge and the facilities available at PTSC. Lots of photos of the workshop are posted online.

<http://www.cavm.ur.ac.rw/?q=node/514>

PEF Participation in Food Loss/Waste Events

-  **Dr Lisa Kitinoja** will offer a webinar hosted by **UN FAO** on 4th October 2018 on "Postharvest technologies and reducing losses in horticultural crops".
-  **Betsy Teutsch** will attend the annual **Champions 12.3** event in New York City on September 25th, where global food loss/waste reduction leaders will announce the progress that has been achieved since 2017. A WRI report will be published and shared online. PEF is among a dozen supporting organizations known as the "Friends of Champions 12.3".





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PEF Website Updates

We have two new pages on the PEF website:

 **Postharvest Training and Services Centre (PTSC):** The page is with a lot of information on the PTSCs , their designs and success stories.
http://postharvest.org/postharvest_training_and_services_centers.aspx

 **Presentations:** Find presentations on different aspects of postharvest technologies, handling techniques, capacity building etc. You can download these PDF formats of the presentations for free.
<http://postharvest.org/presentations1.aspx>

PEF's 'Global Postharvest E-learning Program' is now Free!

Check the website for further details and register by completing Assignment #1:
http://postharvest.org/postharvest_elearning_program1.aspx

Postharvest Queries:

Mail us at postharvest@postharvest.org any postharvest related questions you wish to be answered.

SUPPORT OUR WORK

The Postharvest Education Foundation is a 501(c)(3) non-profit public charity with aim to reduce global food losses, which are as high as up to 50%.

Donations to The Postharvest Education Foundation are used for 3 major program activities:

1. Postharvest tool kit: For e-learners from developing country who complete their training (US\$400 each).
2. Travel Support: To pay for the travel expenses to attend international postharvest training programs (air tickets, hotels, food, local transport costs) (Estimated as \$1500-\$2000 per e-learner).
3. Kader Awards: Awarded annually in honour of Dr Adel A. Kader to PEF Alumni, who show greatest impact in providing trainings for clientele at different levels (\$500).

Kindly check our website (<http://www.postharvest.org/donate.aspx>) for other alternate ways to donate.

Thanks in advance for your tax-deductible donation, which will be used to train young horticultural professionals via low cost internet based programs, with reading assignments, fieldwork on improved practices for postharvest handling, storage, processing and marketing.

Email us at newsletter@postharvest.org to subscribe to the PEF newsletter.

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