



PEF President's Message

While the breakneck pace of life on Earth has had to slow down during the past month, we at PEF still have plenty of news to share, as well as some updated information on upcoming events. Our e-learning graduates have been providing trainings, publishing articles and attending exciting postharvest events in many countries. PEF board members and PEF representatives are working on new books, chapters, articles, postharvest projects, conference planning, translations and much more. PEF's board members will be organizing a webinar series on postharvest capacity building for the ERAS Project in Egypt, and we will be assisting with a wide range of postharvest training workshops, events and PTSC design. Thank you to all of our sponsors and donors for making these activities possible.

I wish you a **healthy 2020** and look forward to hearing from all of our e-learning graduates and sharing your news!



Dr. Lisa Kitinoja
President & Founder
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Food Tank list - 120 Organizations Creating a New Decade for Food

FOOD TANK LISTS

120 Organizations Creating a New Decade for Food



PEF Graduates at closing workshop in Arusha, Tanzania

Food Tank has compiled a list of 120 organizations working towards sustainable food system, a new course for biodiversity, justice, access, health, sustainability, and more. **The Postharvest Education Foundation (PEF)** is proud to be included on this list. Thanks to everyone for your support and encouragement. Congratulations to all the organisations for their good work. [\[Complete list of 120 organizations\]](#)



The Postharvest Education Foundation

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

Securing the Harvest: Improved Grain Storage for Smallholder Agriculture



Vijay Yadav, representatives from Proharvest, Maria Jones and Sarah Schwartz (L to R)

The forum “Securing the Harvest: Improved Grain Storage for Smallholder Agriculture”—convened by the ADM Institute for the Prevention of Postharvest Loss and IFPRI-South Asia, held on February 5, 2020, at the ICAR Lecture Hall in New Delhi, India, brought together thought leaders, researchers, and practitioners from the public and private sectors to discuss ways to reduce postharvest

losses in India and S. Asia. **Vijay Yadav Tokala** attended the forum as PEF representative.

- Blog Post – IFPRI and ADMI – [\[Click here\]](#)
- Videos and presentations of speakers – [\[Click here\]](#)
- Events photographs – [\[Click here\]](#)

UK-India Collaboration on Clean Cold Chain Development

In partnership with the British High Commission in India and the Agri-Tech sector team at the Department for International Trade, British experts are developing a plan for a UK India collaboration for the first of a kind ‘Centre of Excellence’ in Haryana to support roll-out of sustainable post-harvest management and clean cooling at scale in India. Full news report at:



UK delegation visiting farms in India

<https://www.birmingham.ac.uk/news/latest/2020/02/reducing-food-loss-sustainably.aspx>

Postharvest 2020 – Rotorua, New Zealand [Postponed]

POSTHARVEST 2020

Dates: ~ **Postponed** ~

Location: Rotorua Events Centre, Rotorua, New Zealand.

Postharvest 2020, the 9th ISHS International Postharvest Symposium, is scheduled in November 2020 has been postponed and the new dates will be announced later. Check the website [\[https://www.scienceevents.co.nz/postharvest2020\]](https://www.scienceevents.co.nz/postharvest2020) for further details.



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The Food Loss & Waste Protocol - Standard Guidance

‘Overcoming resistance to the measurement of food loss and waste – FLW Standard Guidance’ published by WRI and ‘**The Food Loss & Waste Protocol**’ summarizes the concerns people may raise about measuring food loss and waste, why they may have those concerns, and recommendations for how to respond in a way that inspires them to get on board with your organization’s goals. These recommendations to can be used to help overcome resistance to measuring food loss and waste within the own organization—or to convince clients or companies in your supply chain to do so. **[Download the report]**



Plant-Rich Dishes in Food Service



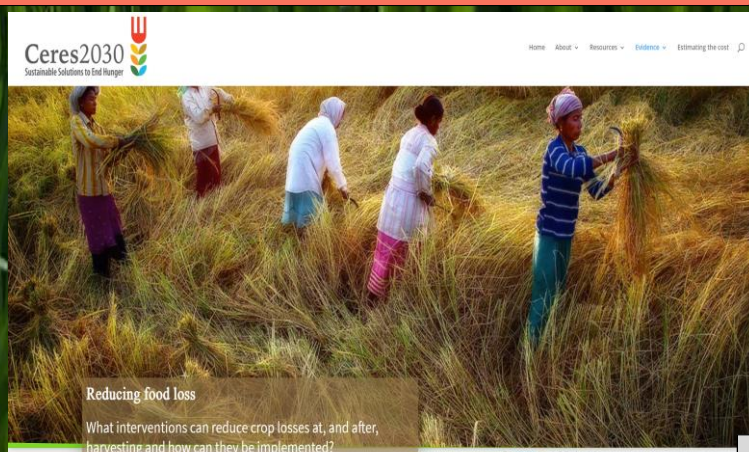
The ‘**Playbook for Guiding Diners Toward Plant-Rich Dishes in Food Service**’ published by **World Resources Institute** help food service companies support diners in choosing more plant-rich meals. The book is designed to be used by anyone working in the food service sector wishing to make changes within their operations to encourage diners to choose more sustainable, plant-rich options — including chefs, food servers, managers, sales people, marketing and communications professionals, food operators, distributors, researchers, nutritionists, dieticians, and procurement teams.

[Download the book]

CERES 2030

Dr Lisa Kitinoja and Dr Deirdre Holcroft from PEF are part of the research team of CERES 2030 and have been searching for evidence to support innovations related to achieving SDG2 and SDG12.3. Check out the website for updates on literature reviews.

<https://ceres2030.org/reducing-food-loss/>





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Training programs in Nigeria - APPEALS project



Munir Abba Dandago with the trainees at Kano, Nigeria

Dr Munir Abba Dandago (2012 PEF graduate, Nigeria) and his faculty at Kano University of Science and Technology, Wudil (KUST) conducted trainings in Kano and Kaduna states as a part of **APPEALS** (6 year World Bank funded project). Different stakeholders in the supply chain were trained on topics related to postharvest management and processing of fruit, vegetables, poultry and fish. A total of about 1000 trainees camped for 2 weeks and training activities included lectures, practicals, excursions and sporting activities.

OTACCWA joined GCCA

Organization for Technology Advancement of Cold Chain in West Africa (OTACCWA) was created as part of the Global Alliance for Improved Nutrition (GAIN) Postharvest Loss Alliance for Nutrition Project (PLAN) project with an objective of promoting and facilitating the development of the effective cold chain system in West Africa. OTACCWA has now joined Global Cold Chain Alliance (GCCA) effective from February 24, 2020. This will increase possibilities of collaboration between member companies of OTACCWA in West Africa and GCCA, for better investment plans to improve resources. **[Full report]**



4th All Africa Horticultural Congress (AAHC 2020)



Dates: 22 to 25 November, 2020

Location: Dakar, Senegal

The All Africa Horticultural Congress (AAHC) is a major event for the African and global horticulture scientific community. This event, organized under the auspices of the International Society for Horticulture Science (ISHS). **[Conference website]**



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Bill & Melinda Gates Agricultural Innovations, LLC

**BILL &
MELINDA
GATES**
foundation

The Bill & Melinda Gates Foundation is in the process of creating a new non-profit organisation, **Bill & Melinda Gates Agricultural Innovations LLC**, to conduct essential research for accelerating the innovations in agriculture, supported by the foundation's Agricultural Development team.

The entity, to be known as **Gates Ag One**, aims to speed up efforts to provide smallholder farmers in developing countries, many of whom are women, with access to the affordable tools and innovations they need to sustainably improve crop productivity and adapt to the effects of climate change. [BMGF Press release]

Course on Postharvest Technology – Wageningen University

Course on **Postharvest Technology** by Wageningen Academy (6 October 2020 until Fri 9 October 2020): <https://www.wur.nl/en/Education-Programmes/Wageningen-Academy/Plant/Course-Postharvest-Technology.htm>



Few other courses of **Centre for Development Innovation with scholarships:**

<https://www.wur.nl/en/Research-Results/Research-Institutes/centre-for-development-innovation/short-courses.htm>

Few **free online course options (MOOCs)** at Wageningen University & Research: <https://www.wur.nl/en/Education-Programmes/online-education/MOOCs.htm>

UKRI announces new Quality and Food Loss Network

21 Jan
2020



UKRI announces new Quality and Food Loss Network

A new UK network that aims to use bioscience research to address this significant food loss has been launched on 21st January, 2020 by UKRI's Biotechnology and Biological Sciences Research Council (BBSRC).

Jointly-led by Professor Carol Wagstaff from the University of Reading

and Professor Leon Terry from Cranfield University, the network will stimulate links between academics and industry, attract a new cohort of early career researchers, and commission a diverse range of projects. [Full report]



New Book - Controlled and Modified Atmospheres for Fresh and Fresh-Cut Produce

Controlled and Modified Atmospheres for Fresh and Fresh-Cut Produce



Edited by
Maria Isabel Gil
Randolph Beaudry



The book 'Controlled and Modified Atmospheres for Fresh and Fresh-Cut Produce' edited by Dr M.I. Gil and Dr R. Beaudry has been published recently by Elsevier publishers. It is an ultimate reference book of CA/MA recommendations for selected horticulture commodities. The book is divided into three parts each focussing basic principles of CA/MA, requirements and recommendations for fresh and fresh-cut fruit as well as vegetables. The book has been dedicated in memory of Professor Adel A. Kader. **[For further details – Click here]**

Download - Postharvest Biology - Kays, S. J. and Paull, R. E.

Free download of 'Postharvest Biology by Stanley J. Kays and Robert E. Paull' is available on ScholarSpace - an open-access, digital institutional repository for the University of Hawaii, Manoa community.

<https://scholarspace.manoa.hawaii.edu/handle/10125/65829>

Explore the website for some more free downloads in the University repository.

Rwanda success story: PTSCs help a French bean exporter

The 'Feed the Future - Innovation Lab for Horticulture' project team has established three Postharvest Training and Services Centers (PTSC) in Rwanda. These PTSCs are providing training, demonstrations and services on postharvest handling, improved management, and appropriate technologies. A 'fee for service' model is instituted for activities such as grading, packing, pre-cooling and cold storage. French bean exporter Dan Muzungu has been using the facilities of PTSC packhouse and cold room expressed that these practices improved his business as well as receiving positive feedback on the quality of the produce. **[Full report – Click here]**

Publication by PEF E-learning graduate

Godana, Esa Abiso, Qiya Yang, Kaili Wang, Hongyin Zhang, Xiaoyun Zhang, Lina Zhao, Mandour H. Abdelhai, and Ngolong Ngea Guillaume Legrand. "Bio-control activity of *Pichia anomala* supplemented with chitosan against *Penicillium expansum* in postharvest grapes and its possible inhibition mechanism." LWT (2020): 109188.
<https://www.sciencedirect.com/science/article/pii/S0023643820301766>



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1st Global Congress on Safe Food & Noncommunicable Diseases



Dates: 26-27 August, 2020

Location: The Nairobi Hospital Convention Centre, Nairobi, Kenya.

Website:

<https://www.congress.organicconsumers.co.ke/>

The 1st Global Congress on Safe Food & Non-Communicable Diseases will be an annual Congress that represents the largest gathering of public and private-sector stakeholders in health and agricultural sector. The forum is convened by World Food Preservation Center (WFPC) in partnership with Organic Consumer Alliance (OCA), Noncommunicable Diseases Alliance of Kenya (NCDAK) and Ministry of Health Kenya.

Note: Please check the respective website updates for any change in dates or venue of the conferences/workshops/trainings due to the restrictions being imposed because of COVID-19.

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

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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