



Dr. Lisa Kitinoja
President & Founder
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The first few months of 2021 have been active and rewarding. Our board members Dr. Vijay Yadav Tokala and Dr. Majeed Mohammed have been busy for the past year editing a new book for CRC Press on cold chain development for the fresh produce industry in developing regions. We have one new e-learning graduate, Deogracious Ayile (Uganda). PEF sponsored postharvest training programs under the Cooperative Ventures grant awards are well underway in Cameroon and Ghana, and several of our e-learning graduates in Uganda and Kenya have launched new initiatives. Alexis Mugisha and POSCO in Rwanda received the Hudson Global Grant from GCCA for field training on the use of harvesting aprons for improving quality and reducing losses for vegetable crops.

The PEF board and I am excited to see the results of all these new initiatives. Please continue sending us your training updates, photos and postharvest news so we can share them in our next newsletter.

3rd All Africa PostHarvest Congress And Exhibition

3rd All Africa Postharvest Congress and Exhibition (3rd AAPHCE), a Pan-African convening is scheduled for the 13th to 17th September 2021 and being hosted by the African Union Commission (AUC). The event is organized by diverse partners, including development partners, private sector actors, academic/research institutions, and civil society. Due to travel restrictions occasioned by the COVID-19 pandemic, the 3rd AAPHCE will be a hybrid event with virtual sessions and limited physical sessions/activities at the AUC Headquarters in Addis Ababa, Ethiopia. Since its inception in 2017, the AAPHCE has evolved into an important event to create awareness about food loss and waste and showcase sustainable solutions in the African context. The AAPHCE also provides a platform to network and establish partnerships for research, outreach and investment initiatives towards food loss and waste reduction.

Dr Kitinoja is serving on two of the organizing committees so please let us know if there is a keynote speaker you think should be invited.

1 May 2021 – Deadline for abstracts submission

Website: <https://aaphce.com/>



3RD ALL AFRICA POSTHARVEST CONGRESS AND EXHIBITION

THEME: POSTHARVEST LOSS REDUCTION FOR SUSTAINABLE FOOD SYSTEMS

SAVE THE DATE

SEPTEMBER 13-17, 2021

Call for papers/abstracts, speakers, exhibitors & sponsors

VIRTUAL & PHYSICAL EVENT

AFRICAN UNION COMMISSION ADDIS ABABA, ETHIOPIA

Website: www.aaphce.com E-mail: info@aaphce.com



The Postharvest Education Foundation

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

The United Nations Food Systems Summit: How to Incentivize Food Loss and Waste Reduction?



SPECIAL EVENT

The 2021 United Nations Food Systems Summit: How to Incentivize Food Loss and Waste Reduction

WELCOME

Troels Vensild

Minister Counsellor of Food, Agriculture
and Fisheries, Embassy of Denmark, USA

OPENING REMARKS

Johan Swinnen

Director General, IFPRI

KEYNOTE SPEAKERS

Agnes Kalibata

UN Secretary General's Special Envoy to
the 2021 Food Systems Summit

Rasmus Prehn

Minister for Food, Agriculture and
Fisheries, Denmark

RAPID FIRE PRESENTATIONS

Nnaemeka

Ikegwuonu

CEO, Coldhubs Nigeria

Richard Swannell

Director, WRAP Global

Maximo Torero

Chief Economist, Food and Agriculture
Organization of the United Nations (FAO)

Jessica Vieira

Director of Sustainability, Apeel Sciences

CLOSING REMARKS

Craig Hanson

Vice President For Food, Forest, Water &
The Ocean, World Resources Institute

MODERATOR

Rob Vos

Director, Markets, Trade and
Institutions, IFPRI

The 2021 United Nations Food Systems Summit: How to Incentivize Food Loss and Waste Reduction was co-organized by the International Food Policy Research Institute, Embassy of Denmark in Washington D.C., World Resources Institute, and Champions 12.3) on 12th March 2021. The policy seminar served as a platform to discuss actionably game-changing solutions to reduce food loss and waste on a global scale (SDG 12.3) and provide inputs to the UN Food Systems Summit (UNFSS) agenda.

Podcast Recording : <https://vimeo.com/510826938>

6th International On-line Course on Postharvest and Fresh-cut Technologies (15th April to 15th November 2021)

The 6th International on-line course on postharvest and fresh-cut technologies is being offered by Universidad Politécnica de Cartagena (Spain) from 15th April to 15th November 2021. The updated course consists of 51 recorded videos of 30 min each, with a total Course duration of 25 h. 42 course instructors were gathered from the 5 Continents, 22 Countries and 31 Universities/ Research Centres.

Website: <https://www.upct.es/gpostref/>

Universidad Politécnica de Cartagena SPAIN

6th International ON-LINE Course on Postharvest & Fresh-cut Technologies

15th April to 15th November 2021

SAKATA
Naturally Postharvest

DECC
Naturally Postharvest

SANI FRUIT

Postharvest
FRUITS, VEGETABLES & CONDIMENTS

UC Davis – Fruit Ripening and Ethylene Management



The Science and Art of Quality and Safety

UC Davis Fruit ripening and ethylene management – Spring 2021 virtual workshop will be conducted from 13th April to 22nd April 2021. This workshop is intended for shippers, fruit handlers (wholesale and retail) and produce managers who are involved in handling and ripening fruits and fruit-vegetables. For more information visit UC Davis Postharvest Center Website



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The United Nations Food Systems Summit: How to Incentivize Food Loss and Waste Reduction?

Dr. Jane Ambuko (2012 PEF Graduate) gave a presentation on “Technologies and innovations for food loss reduction in smallholder zero-loss aggregation and processing centers: Mango case study” in the online webinar organized by the Consortium for Innovation in Post-harvest loss and waste reduction on 3rd March 2021. She has presented a case study on the mango value chain in Kenya.

Webinar recording:

<https://www.youtube.com/watch?v=8MprJyOWNsl>



Prof. Jane Ambuko
Department of Plant Science &
Crop Protection



CONSORTIUM
FOR
INNOVATION IN POST-HARVEST
LOSS & FOOD WASTE REDUCTION



4th All Africa Horticultural Congress (29th to 31st March 2021)



ALL AFRICA
HORTICULTURAL
CONGRESS

The 4th All Africa Horticultural Congress was organised from 29th to 31st March 2021 at Dakar, Senegal, for the first time in a francophone African country. Guy Kodjogbe (PEF board member) was in attendance and PEF also sponsored the participation of Dr. Beth Mitcham (UC Davis, USA).

Albert Fosso (2016 PEF graduate) reported on his FAO work on Micro-garden Technologies in Africa: Lessons learned. He wrote a study case with Dr. Wilfried Baudoin on the topic. CIRAD and FAO announced a digital book launch on Horticulture in celebration of the International Year of Fruits and Vegetables. The weblinks will be shared as soon as they are made available.

CGIAR – Value Chains knowledge portal

The Value Chains Knowledge Portal (<http://tools4valuechains.org/>) is a repository of tools and methods, publications, training content, and information about events related to value chain research undertaken by CGIAR and its partners.

The website primarily aims to serve CGIAR researchers working on value chains as well as the broader community of value chain researchers and practitioners.



Value Chains



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Australian Food Pact – Stop Food Waste



Stop Food Waste Australia is a powerful independent long-term partnership that reduces food waste and food insecurity, drives innovation, and improves the Australian food system's productivity and resilience. As a vital part of the National Food Waste Strategy, Stop Food Waste Australia's establishment brings together the people and programs needed to halve food waste in Australia by 2030. They have launched their new website with interesting programs:

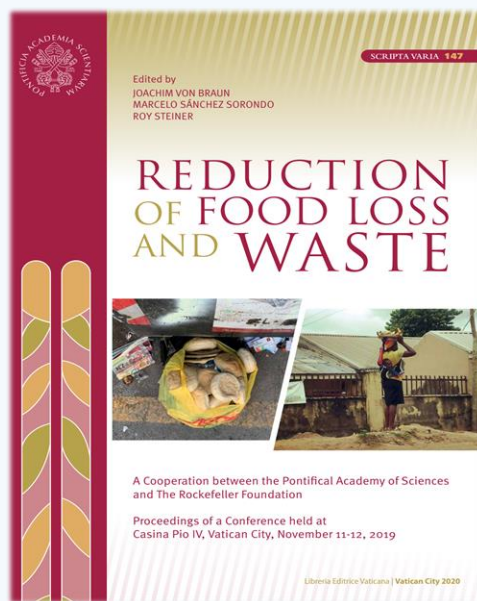
<https://www.stopfoodwaste.com.au/>

Workshop on Reduction of Food Loss and Waste, Casina Pio IV, Vatican City – 11th to 12th November 2019

Workshop on Reduction of Food Loss and Waste was held in Vatican City on 11-12 November, 2019. The conference was motivated by the UNSDGs as well as by the Encyclical "Laudato Si" where Pope Francis calls for changes to overcome the "throwaway culture." The key objectives of the conference were to: (1) share the latest scientific evidence on how to reduce food loss and waste (FLW) and thereby contribute to global food security; and (2) provide recommendations for expanded global and national action by citizens, corporations, governments, and international organizations, and (3) broaden the alliance of actors for more significant impact.

The full proceedings from the workshop are now available for free download at the link:

<http://www.pas.va/content/accademia/en/publications/scriptavaria/foodloss.html>



PEF E-learning manual translation into French and Spanish

Dr. Arturo Duarte Sierra, Assistant Professor of Postharvest Physiology at Laval University, Québec, Canada has volunteered to translate the new PEF E-learning manual into French and Spanish. This will help us reach more audiences. Thank you Arturo!



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DBS – Towards Zero Food Waste

The Development Bank of Singapore Limited (DBS) is offering grants and support for social entrepreneurs to reduce the food loss and wastes. DBS is awarded the Best Bank in World 2020 in Global Finance. For more information check out:

<https://www.dbs.com/sustainability/zero-food-waste>



ReFED – Roadmap to 2030: Reducing US Food Waste by 50%



ReFED's Roadmap to 2030 looks at the entire food supply chain and identifies seven key action areas showing where the food system must focus its efforts over the next ten years – plus it includes a detailed financial analysis to help direct the private, public, and philanthropic capital investments needed to fund these efforts. In line with the "Target-Measure-Act" framework for food waste reduction that's been adopted around

the world – and building on our landmark 2016 Roadmap to Reduce U.S. Food Waste – the Roadmap to 2030 is a comprehensive blueprint to help food businesses, governments, funders, non-profits, and more take action. Website: <https://refed.com/food-waste/the-solutions>

UN Food Systems Summit – International Foodicons Challenge

FAO and partners for the SDGs have been updating the language and symbols being used to refer to many of the topics and issues involved in sustainable food systems. Postharvest topics that involve packing, storage and transport are being referred to as "Food on the Move". Adobe, The Lexicon, The Noun Project, and AIGA announced five challenges for designers to develop a shared, open-source, and royalty-free iconographic language of our food systems to be unveiled for the 2021 UN Food Systems Summit. For more information visit: <https://ourfood.world/foodicons/join>





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Interview with Dr Vijay Yadav Tokala, PEF President-Elect



Dr Vijay Yadav Tokala was interviewed by 'The Interview Portal', an organisation which collects career stories of professionals who thought and acted differently, pursuing the careers they loved, to inspire next generations. Vijay shared his experiences, and his goal is to contribute to reducing food losses and ensuring global food and nutritional security.

Read the complete interview at – <https://theinterviewportal.com/2021/02/08/postharvest-horticulturist-interview/>

Changing the way we think and speak about Food Loss and Waste (FLW) – Dr Lisa Kitinoja

Dr Lisa Kitinoja shared her views to change some of the words and technical terms in the postharvest field to remove the overly negative connotations. The words such as "lost" and "wasted" food could be replaced with more positive terms such as food SURPLUS, food RECOVERY, food RESCUE and alternative UTILIZATION for foods. Read full article at:

<https://www.linkedin.com/pulse/changing-way-we-think-speak-food-loss-waste-flw-dr-lisa-kitinoja/>



Publications

- Cattaneo, A., Sánchez, M. V., Torero, M., and Vos, R. (2021). Reducing food loss and waste: Five challenges for policy and research. *Food Policy*, 98, 101974. <https://doi.org/10.1016/j.foodpol.2020.101974>
- Guo, X.; Broeze, J.; Groot, J.J.; Axmann, H. and Vollebregt, M. (2020). A worldwide hotspot analysis on food loss and waste, associated greenhouse gas emissions, and protein losses. *Sustainability*, 12, 7488. <https://doi.org/10.3390/su12187488>
- Duguma, H. T. (2020). Indigenous knowledge of farmer on grain storage and management practice in Ethiopia. *Food Science and Nutrition Technology*, 5(4), 000224.



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Cold Chain Management for the Fresh Produce Industry in the Developing World

The book project titled 'Cold Chain Management for the Fresh Produce Industry in the Developing World' edited by PEF board members Vijay Yadav Tokala and Majeed Mohammad is now completed and submitted to publishers. It is expected to be published by end of this year.

The book is comprised of three sections and eighteen chapters from the experts and practitioners of cold chain development in developing countries. It provides a scenario of cold chain management in different parts of the world. We convey our sincere thanks to all authors for their time and valuable efforts in their contribution to the chapters in this book.

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

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%.

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

- Postharvest tool kit: For e-learners from developing country who complete their training (US\$400 each).
- Postharvest Closing Workshops for e-learning graduates (Estimated as \$1200 per e-learner).
- 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).

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.

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

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

Contact Us:

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