PEF Newsletter

July 2023, Issue #28



PEF President's Message

The first half of the year was exciting, and we have busy involved in training activities. The preparations for the 4th All Africa Postharvest Congress and Exhibition to be held in September 2023 are at good pace and it has been decided that the event will be in hybrid mode allowing both in-person as well as virtual audience to come together with same excitement and zeal as before. Many PEF graduates have been actively involved and supporting in organizing the conference. PEF is looking forward for the sponsors to support the expenses of e-learning graduates to attend the conference. Hoping to meet the postharvest colleagues again at the conference.



Dr. Vijay Yadav Tokala Presidentvijayyadav.t@postharvest.org

4th All Africa Postharvest Congress and Exhibition - Registrations Open

CONCAESS AND EXMINITION

4TH ALL AFRICA POSTHARVEST CONGRESS AND EXHIBITION

Hosted By The African Union Commission

19th To 22nd September 2023



VENUE: African Union Commission, Addis Ababa, Ethiopia

THEME: Sustainable Postharvest Management: Boosting Intra-African Agricultural Trade And Enhancing Food And Nutrition Security.

SAVE THE DATE

Congress website: https://aaphce.com/

Registration: https://congress.aaphce.com/gvGEOO



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

The Feed the Future Market Systems and Partnerships Activity (MSP) Grant to For-profit Businesses



The Feed the Future Market Systems and Partnerships Activity (MSP) is inviting forprofit businesses in **Bangladesh**, **Kenya**, **Nepal**, **Niger**, **Nigeria**, and **Tanzania** to apply for co-investment through its Food Loss and Waste (FLW) Partnerships Facility. All applications submitted must range from **US\$250,000-\$2,000,000** and include at least 1:1 matching investment from the applicant.

Applicants can include financial institutions, investors, businesses, business service organizations, industry/sector organizations, trade or other private sector associations.

Applications due by: Friday August 18, 2023; 5:00PM EDT (Eastern Daylight Time)

For more details: https://www.mspgrants.com/flw2/

Key Cold Chain Infrastructure Markets - Nigeria, Kenya and India



The reports published by Efficiency for Access evaluated the cold chain technology markets in India, Kenya and Nigeria. Each report identified current trends, barriers and opportunities for market transformation, as well as strategies to accelerate the adoption of cold chain technologies for fresh food value chains at scale. Efficiency for Access is a global coalition to accelerate clean energy access through affordable, high-performing, and inclusive appliances.

Website: https://efficiencyforaccess.org/publications/key-cold-chain-infrastructure-markets



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Scholarships awarded to High School Students

During 2022, PEF organized a scholarship fund beginning with a major donation from Clara Bertucci, the mother of Lisa, Chris, Maria, John and Cathy Kitinoja. Friends, family and PEF supporters contributed in memory of John E, who passed away in May of 2007, and Maria, who passed away in May of 2022.



Cathy Kitinoja with Alexxander Correa and Talia Cadena

Two scholarships of \$1200 each were awarded to graduating high school students in Woodland, California in May 2023. The 'Maria T. Kitinoja scholarship' was awarded to **Talia Cadena** she will be going to California State University Long Beach; the 'John E. Kitinoja' scholarship was awarded to **Alexxander Correa** - he is planning to attend a trade school for Welding. Thank you again to all the donors who provided the funding for these memorial scholarships, and we wish the students the best for the future endeavors.

Congratulations to the PEF E-learners..!!!







Adams Abdul - Rahaman -2012 PEF graduate completed his PhD at Benue State Univ - CEFTER **Lucy Asare-Baah** (right) - 2016 PEF graduate - completed her PhD dissertation at Tuskegee University Karin Albornoz Molina -2016 PEF graduate - starting a new position as Assistant Professor, at Clemson University



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Publications

- Liz Goodwin (2023) The Global Benefits of Reducing Food Loss and Waste, and How to Do It
 https://www.wri.org/insights/reducing-food-loss-and-food-waste
- Amjad, W., Munir, A., Akram, F., Parmar, A., Precoppe, M., Asghar, F., & Mahmood, F. (2023).
 Decentralized solar-powered cooling systems for fresh fruit and vegetables to reduce post-harvest losses in developing regions: a review. Clean Energy, 7(3), 635-653.
 https://doi.org/10.1093/ce/zkad015
- Ayanwale, A. B., Orkaa, A. T., Adelekun, A. C., Natcher, D., Ogunwande, I. O., Oyedele, D. J., & Adebooye, C. O. (2023) Factors influencing adoption of postharvest practices among underutilised indigenous vegetables producers in Southwest Nigeria. Eur.J.Hortic.Sci. 1-8
 https://www.pubhort.org/ejhs/ahi/1090/index.htm
- Osei-Kwarteng, M., Mahunu, G. K., Abu, M., & Apaliya, M. (2023). Alternative Green and Novel Postharvest Treatments for Minimally Processed Fruits and Vegetables.
 https://www.intechopen.com/online-first/87391

Verified Carbon Standard (VCS) Methodology - Methodology For Reducing Food Loss And Waste

The methodology is applicable to project operations that decrease food waste and thereby enhance the amount of food available for human consumption. Depending on the stage of the food chain (farm level, food processing facility, retailer, foodservice/hospitality, residential), project actions may prevent food loss or waste.

The methodology takes into account downstream emission reductions by redirecting food away from food loss and waste (FLW) destinations, including those with and without value-added activities (e.g., landfills without biogas capture).

Website: https://verra.org/wp-

content/uploads/2023/07/VM0046_FLW_v1.0.pdf



VCS Methodology

VM0046

METHODOLOGY FOR REDUCING FOOD LOSS AND WASTE

Version 1.0

12 July 2023

Sectoral Scope 13



Alexis Mugisha, Vincent Gasasira (in photo) and Robert Nshizirungu attended a one-day workshop organized in Rwanda on cold chain business and financial models organized by organized by REMA and ACES, with speakers from the University of Birmingham, University of Wageningen & Research and The African Centre for Technology Studies.



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Unlocking agribusiness success: 4 Key wins for fresh produce exporters with Inspira Farms Cooling

Significant increases in energy efficiency, cooling efficiency, quality assurance, operational enhancements, and revenue growth seen by InspiraFarms Cooling clients were emphasized in the article.

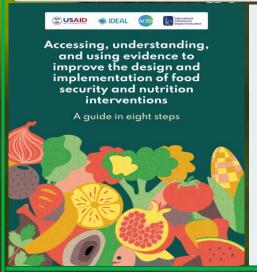
Inspira Farms Cooling has transformed how agribusinesses manage their post-harvest cooling by lowering electricity costs, extending cooling times, minimizing customer complaints,



improving cooling capacities, optimizing logistics, and raising profitability.

Website: https://www.inspirafarms.com/4-key-wins-for-fresh-produce-exporters-with-inspirafarms-cooling/

Evidences to Improve The Design and Implementation of Food Security and Nutrition Interventions



Making sure that data is obtained and applied to decisionmaking in a trustworthy manner is crucial. This can be done through making evidence available technically (simplifying and synthesizing evidence) as well as physically (creating, locating, and gathering existing evidence).

This manual offers guidance and best practices, supported by concrete examples, to decision-makers in the food security and nutrition sectors on their path to making decisions based on the best available evidence, both users and creators of the evidence will find this guidance to be helpful. [Download]

Forced-air Evaporative Cooling Chamber Design Documentation

The forced airflow cooling technique has proved to be economical option for pre-cooling fruits and vegetables in dry regions. The design document webpage explains specifications for establishing these units. Please reach out to Dr Eric Verploegen at ericv@mit.edu with any questions.

https://www.cooling-chamber.mit.edu/chamber-designs





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Good Hygiene Practices (GHP) and HACCP Toolbox for Food Safety



All food hygiene systems that support the production of healthy and appropriate food are built around Good Hygiene Practises (GHPs). The HACCP strategy does not merely rely on end-product inspection and testing but also focuses on control measures for important hazards. Free FAO Toolbox for GHP and HACCP:

https://www.fao.org/good-hygiene-practices-haccp-toolbox/en

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

NOW AVAILABLE IN ESPANOL AND FRANCAIS

Check the website for further details:

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:

- o Postharvest tool kit: For e-learners from developing country who complete their training (US\$400 each).
- o 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

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