



PEF President's Message

The year 2020 has been an unusual one, with many events being postponed or cancelled, and a lot of training activities and workshops moved online. We at PEF held our Annual Board Meeting via Skype in May and elected our first "President-Elect" Dr. Vijay Yadav Tokala, who will take over as President in early 2021. Vijay and PEF board members are at work on several new projects, including a book for CRC Press on the cold chain for developing countries, a webinar series on postharvest capacity building for Egyptian extension workers, and developing an online postharvest forum in West Africa. We look forward to sharing the results of these activities later in the year.

Take good care of your health as the pandemic continues to affect the world, and please remember to share news of your postharvest training activities with us at PEF.



Dr. Lisa Kitinoja
President & Founder
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International Day of Awareness of Food Loss and Waste - 29 Sept

Say NO To Food Loss And Waste



The Food and Agriculture Organization of the United Nations (FAO) has designated **29 September** as the **International Day of Awareness of Food Loss and Waste**. This day will be the occasion to raise awareness about food loss and waste and to promote global efforts that help resolving this important issue.

Addressing food loss and waste is essential in a world where tons of food are thrown away while more than 820 million people continue to go hungry every day. Food loss and waste also has an impact on climate change, agriculture sustainability, human livelihoods and food supplies. The SDG 12.3 already calls on halving the per capita global food waste at the retail and consumer levels, as well as reducing food losses along production and supply chains by 2030. By adopting an International Day of Awareness of Food Loss and Waste, the UN referenced **The State of Food and Agriculture (SOFA) 2019**, a publication that provides guidance for policy interventions.



UNFAO – Food Loss Analysis (FLA) reports and factsheets

FAO Food Loss Analysis (FLA) reports and factsheets



Food Loss Analysis (FLA) case study methodology was developed by UNFAO in the framework of the SAVEFOOD Global initiative on food loss and waste reduction. It is designed on the basis of several reports undertaken to analyse critical loss points along the different food value chains and identify feasible solutions for food loss reduction solutions and strategies.

FLA reports for Burkina Faso, Cameroon, CARICOM countries, D.R. Congo, Ethiopia, India, Malawi, Uganda and Timor Leste are published on the website: <http://www.fao.org/food-loss-reduction/resources/faofoodlossanalysisreports/en/>

100 Under \$100 : Tools for Reducing Postharvest Losses

The **100 Under \$100 : Tools for Reducing Postharvest Losses** published by The Postharvest Education Foundation (PEF) has been listed as one of the ***Best Environmental Books*** by 'Green That Life', a guide for sustainable living.

The book has also been featured in the ***Your Impact*** blog of ***Scientific Animations Without Borders – SAWBO***. SAWBO is an one-step educational system transferring knowledge from global experts to end users through short animated videos featured in more than 100 languages.

100 Under \$100 : Tools for Reducing Postharvest Losses is a compilation of postharvest techniques covering every step of the value chain.



UNFAO - Code of Conduct on Food Loss and Waste

Food and Agriculture Organisation of United Nations (UNFAO) have drafted a Code of Conduct to provide guidance to different stakeholders of food supply chain to prevent, reduce and manage Food Loss and Waste (FLW). **Vijay Yadav Tokala**, President-Elect of PEF participated in the workshop on May 21, 2020 to discuss the approach used and contents of the document. Divine Njie and Silvia Gaiani of UNFAO organised the webinar and collected feedback from participants from representatives from different organisations.



Humanity Rising: A Global Solutions Summit

Humanity Rising represents a global movement of people and organizations coming together to take counsel on how to create an international coalition strong enough to transform conversations that matter into actions that make a difference.



PEF is participating in the Humanity Rising: A Global Solutions Summit (livestreams beginning May 22 and continuing daily through August 2020). The summit is aimed at the opportunities for international dialog on how to identify and apply sustainable solutions to global problems and current issues. It holds a platform for innovation, in the spirit of radical collaboration, working together as one humanity living in a shared ecosystem. Website: <https://humanityrising.solutions/agenda/>

ReFED – Economic Analysis of Food Waste



ANALYSIS SOLUTIONS STAKEHOLDERS ENGAGE

FOOD WASTE IS A SOLVABLE PROBLEM

ReFED has identified 27 of the best opportunities to reduce food waste supported by a detailed economic analysis. The solutions were analysed using the EPA Food Recovery Hierarchy

-- which prioritizes prevention first, then recovery, and finally recycling -- as a starting point. Additional filters of economic value and feasibility were incorporated to understand the potential for scaling solutions.

Website: www.refed.com/solutions/?sort=economic-value-per-ton

Dr Jane Ambuko – SMART FARM | Mango value addition

Dr. Jane Ambuko and her team were featured on a SMART FARM TV news segment in Kenya. This segment demonstrated the training and value addition work that the University of Nairobi is accomplishing in the mango value chain. The segment also features **Betty Kibaara** from The Rockefeller Foundation.





The Postharvest Education Foundation

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

Consortium for Innovation in Post-Harvest Loss and Food Waste Reduction



Preserving nutrients, improving livelihoods, and realizing an efficient food system

Consortium for Innovation in Post-Harvest Loss and Food Waste Reduction formed with The Rockefeller Foundation and 10 academic and research institutes. Wageningen University and Research, Netherlands have developed a new methodology for assessing and quantifying loss and waste within a value chain.

A webinar was organised on 28 May 2020 with title "Post-Harvest Food Loss & Waste Monitoring Protocol" by Wageningen University. The presentations described the new protocol for measuring Food Loss and Waste "hot-spots" and a greenhouse gas calculator worksheet. Consortium will be using this methodology for future value chain assessments.

[\[Click here for the Webinar recording\]](#)

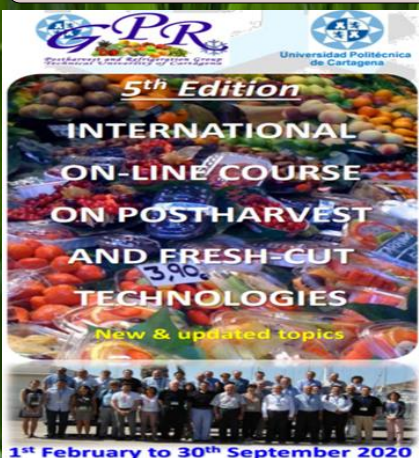
UC Davis - Postharvest Technology of Horticultural Crops Short Course

University of California, Davis is offering a 7 week virtual short course on postharvest technology of horticultural crops (June 11 – July 29, 2020). The course includes interactive sessions in virtual format and include pre-recorded video presentations, weekly live overview, highlights and Q&A sessions with instructors and demonstrations.



PEF sponsored full-registration grants to **Olubukola Odeyemi** (Nigeria), **Hadijah Nantambi** (Uganda), **Esa Abiso** (Ethiopia) and **Vijay Yadav** (India) to attend the course.

5th International on-line Course on Postharvest & Fresh-cut Technologies



The Universidad Politécnica de Cartagena, Spain is offering '5th International on-line Course on Postharvest & Fresh-cut Technologies' with 41 prestigious professors from 20 countries and 30 universities/research centers as instructors. The course material consists of 50 recorded videos of 30 min length each. Each participant can watch them at their convenience as many times as needed, learn at your own pace and finish the course from 1st February to 30th September 2020. Website: <http://www.upct.es/gpostref/>



DIY - CoolBot Mobile Cooler Trailer

Store It Cold, LLC published 'Do-It-Yourself' guide and video to construct mobile cooler trailer the patented CoolBot digital controller.

CoolBot is a device which can transform any well-insulated room into a walk-in cooler by harnessing the cooling power of a standard air conditioner.



The guide provides step-by-step process as well as detailed description of all the required components and their specifications.

[\[Download Guide\]](#) [\[Step-by-step DIY video\]](#)

Challenges and initiatives in reducing postharvest food losses and food waste: sub-Saharan Africa

BURLEIGH DODDS SERIES IN AGRICULTURAL SCIENCE

Challenges and initiatives in reducing postharvest food losses and food waste: sub-Saharan Africa

Tanya Stathers, Natural Resources Institute (NRI) – University of Greenwich, UK; and Brighton Mvumi, University of Zimbabwe, Zimbabwe



burleigh dodds
SCIENCE PUBLISHING

Challenges and initiatives in reducing post-harvest food losses and food waste: sub-Saharan Africa is the topic of a recently released book chapter by **Tanya Stathers (NRI, UK)** and **Brighton Mvumi (University of Zimbabwe)**. The chapter focuses on the postharvest food losses occurring in sub-Saharan Africa and compares 'objective measurements' with 'perceptions' of food losses occurring during and after harvest. The chapter goes on to discuss various challenges and initiatives in reducing food losses and waste and concludes by providing a general summary and several resources for further information.

[\[For more details about the book\]](#)

Congratulations to Jean Claude Dusabumuremyi (Rwanda)

Jean Claude Dusabumuremyi (2019 PEF e-learning graduate) won a scholarship to pursue his PhD in Food Security and Agribusiness at the University of Ghana, the oldest and largest public university in Republic of Ghana. Presently, he is working as a lecturer at the Food Biotechnology Department, INES-Ruhengeri, Rwanda. Heartfelt congratulations to him and we wish the best luck for his future endeavours.





Postharvest Training and Service Centre (PTSC), Uganda

It has been planned to establish a Postharvest Training and Service Centre (PTSC) at Muni University campus, Arua, Uganda. A team from Finland visited the Muni campus to assess the project area and explore resources for the construction.

Wilberforce Muyomba (3rd from right) is a PEF graduate (2013) and is involved in this project. The project is being supported by RIELA and BHB, private firms from Germany.



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:

E-mail us at postharvest@postharvest.org if ever you have any postharvest related questions.

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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