

PEF President's Message



Dr Lisa Kitinoja President & Founder kitinoja@postharvest.org

So many postharvest activities and events have been happening during late 2019 that we have decided to publish another newsletter now, rather than waiting for 3 months as usual. Deirdre Holcroft and I are still working on the CERES2030 Project, and our Postharvest Team will be publishing a journal article in early 2020 to share our research results and new database. In October, FAO published the manual and training materials for a training program on 'Measuring postharvest losses for grains'. In November, Dr. Olubukola Odeyemi will be representing PEF at the OTACCWA Summit in Nigeria, and PEF Board Member Bertha Mjawa will attend FAO-Consultative Workshop in December to develop an e-course on 'Leveraging SMEs for nutrition sensitive food systems'.

Since our last newsletter we have published another new White Paper (Postharvest Management for Tomatoes in Rwanda), a technical report on cost effective cold storage from E-learning graduate Hadijah Nantambi (Uganda) and the 2nd edition of the PEF Training of Trainers E-learning Manual. Looking forward to hearing from all of our e-learning graduates and sharing your news!

2nd All Africa Postharvest Congress & Exhibition

The Africa 2nd All Postharvest Congress Exhibition hosted bv African Union (AUC) was a big success. The main theme of the conference is 'Postharvest Loss Reduction and Agro-processing: Drivers of Agricultural Transformation in Africa'.



The conference organising committee has made the congress Communiqué and outcomes, all the presentations and the photos open for download.

- O The congress Communiqué and outcomes
- Congress photos and all 6 plenaries and workstream activities
- O Plenary 4 Capacity development and outreach programs in postharvest management and agro-processing





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

Champions 12.3 - An Action Agenda for Halving Food Loss and Waste





 Betsy (right) with Komla Bissi of the African Union Commission
 Brian Lipinski, Jillian Holzer and Liz Goodwin of World Resources Institute (left to right) with 100 under \$100 book

CHAMPIONS 12.3

Event title:

An Action Agenda for Halving Food Loss and Waste

Event Organiser:

Champions 12.3

Event kit (key messages, sample posts, graphics and press release):

[Click here to Download]

Champions 12.3 organized an event on September 24, 2019 at New York, USA inviting several world leading public and private sector executives working to achieve SDG 12.3 – to fight against food loss and waste and reduce them to half by 2030. The event had an interesting set of speakers and discussed where the momentum is picking up in achieving SDG 12.3. **Betsy Teutsch**, author of 100 under \$100 – Tools for reducing postharvest losses, represented PEF in the event.

Cold Chain Certificate Workshop – GCCA/WFLO







Vijay Yadav Tokala presenting in workshop

Global Cold Chain Alliance (GCCA)/ World Food Logistics Organization (WFLO) organized the 'Cold Chain Certificate Workshop' on October 16, 2019 at New Delhi, India. The cold chain owners, third party logistics companies, representatives of GCCA, WFLO and other stakeholders involved in the cold chain business participated in an intensive one-day workshop. Vijay Yadav (PEF Board Member) was invited to the workshop to present on the topic 'Getting the Cold Chain Started in India' and discuss farm level best practices, the status of cold chain and scope for development in India.



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Ecolife foods -cost effective cold storage







Design and test of an affordable Cold Room powered by solar for improving storage quality and reducing wastage of horticulture produce.

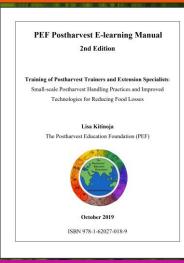


Hadijah Nantambi & Sylvia Namazzi EcoLife Foods Uganda. July, 2019.

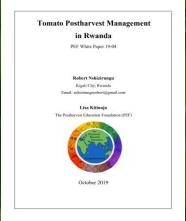
Ecolife foods, co-founded by Ms. Hadijah (2016 PEF e-Learning graduate) developed a design, built and tested an energy-efficient and cost-effective solar powered cold room in Uganda. They have used PET bottles as insulation material and tested the efficiency of the cool room with different fruit and vegetables. A technical report with interesting details of design, experiments and results have been published. [**Download the report**]

PEF Postharvest E-learning Manual – 2nd Edition

PEF is pleased to publish and share the 2nd Edition of 'Training of Postharvest Trainers and Extension Specialists'. This is a free pdf e-learning manual of 12 self-managed assignments on practical postharvest extension methods. Each participant can select their own crops of interest and conduct their assignments (readings, fieldwork and written reports) on the topics that they want most to learn more about. This training manual, first published in 2016, moved the postharvest e-learning program into the public/open access space, so individuals or groups can participate at no cost, and on their own schedules. [Download Manual]



New White Paper by PEF



The Postharvest Education Foundation (PEF) have published a new white paper titled "Tomato Postharvest Management in Rwanda" authored by Robert Nshizirungu and Lisa Kitinoja. The white paper highlights some concepts and problems of postharvest food losses in perishable crops, and critical factors governing postharvest losses and food waste for tomatoes in Rwanda. It covers losses occurring along the entire food chain and highlights some options and alternative ways of preventing and reducing these losses. [Download White Paper] [Other PEF White Papers]

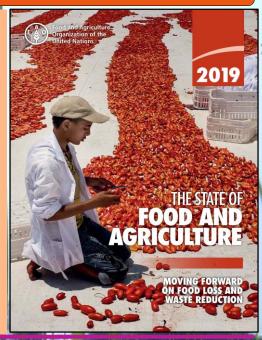


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UNFAO - The State of Food and Agriculture

UNFAO recently published a report – **2019 The State** of Food and Agriculture - Moving forward on food loss and waste reduction. The report provides recent estimates of the percentage of the world's food lost from production up to the end-user (consumer) level. It also highlights a vast diversity in existing estimates of losses, even for the same commodities and for the same stages of the supply chain. Exactly identifying and understanding critical loss points in a specific supply chain is crucial to identify appropriate measures. The report provides some guidelines interventions to reduce food loss and waste.

> [Download the report - Free] [Interactive report - Online]



UNFAO - Food Loss and Waste Database

Food Loss and Waste Database

Take an in-depth look at what food is being lost and wasted, and where



The Food Loss and Waste database is the largest online collection of data on both food loss and food waste and causes reported throughout the literature. The database contains data and information from openly accessible reports and studies

measuring food loss and waste across food products, stages of the value chain, and geographical areas. In October 2019, more than 480 publications and reports from various sources (e.g., subnational reports, academic studies, and reports from national and international organizations such as the World Bank, GIZ, FAO, IFPRI, and other sources), which have produced more than 20 thousand data points, were included. Data can be queried, downloaded, and plotted in an interactive and structured way. The database can be used by anyone who wishes to know more about food losses and waste.

[Website: http://www.fao.org/food-loss-and-food-waste/flw-data/en/]

30 Business Titans join UN Push to achieve SDGs

The UN announced on 30 16, 2019 that influential corporate leaders



of 24 different countries, will work together over the next two years in a bid to free up trillions of dollars from the private sector to finance the SDGs. The work of the group will be coordinated by the UN Department of Economic & Social Affairs. UN system and other partners include UNCTAD, Global Compact, PRI, UNEP FI, UNDP, UNCDF, the UN Regional Commissions, and the World Bank Group. [Website - Press release]



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Global Cooling Prize



The Global Cooling Prize The Global Cooling Prize is an international competition that was launched on November 12, 2018, to call upon participants around the world to develop a breakthrough

residential cooling technology that has at least 5x less climate impact when compared to a baseline unit. It is rallying a global coalition of leaders to solve the critical climate threat that comes from growing demand for residential and commercial air-conditioning. The Finalist Award Ceremony will be hosted in New Delhi, India on November 15, 2019. This event is being co-hosted by the Department of Science and Technology, Government of India; Rocky Mountain Institute (RMI); and Mission Innovation. The ceremony will feature the global announcement of the breakthrough cooling technologies selected as the Finalists of the Global Cooling Prize and keynote presentations on the technologies.

These cooling solutions will be selected based upon their potential to have at least five times (5X) less climate impact than standard entry-level room AC units being sold in the market today, while demonstrating performance on all the other prize criteria. Each of these selected teams will be awarded the first instalment of the US\$200,000 award to develop and deliver two working prototypes of their cooling technology for testing in India over the summer of 2020. The event will feature the global announcement of up to 10 teams selected as Finalists of the Prize, presentations on their breakthrough cooling technologies, and special remarks from global leaders and policymakers on the dais.

FLW Conference 11-12 November 2019 (Vatican City, Italy)

Food Losses and Waste



Reducing the amount of nutritious food that is being either lost or wasted is a global priority, enshrined in SDG 12.3. Besides the SDGs, the conference is motivated by the Encyclical "Laudato Si" where Pope Francis calls for changes to overcome the "throwaway culture." The key objectives of the conference are 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. [Conference webpage]



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2019 Food Waste Summit - ReFED

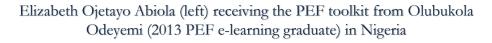
The **2019 Food Waste Summit**, hosted by ReFED, is this year's premier event that will gather influential thought leaders and decision-makers from across sectors, who have a shared interest in sustainable food systems, including food businesses, investors, foundations, national non-profits, governments, innovators and academics.

[Website: https://summit.refed.com/]

Date: 28-30 October 2019. Location: City View at Metreon, San Francisco, CA, USA.

PEF Toolkit Award for a Top E-Learning Graduate

Ms. **Elizabeth Ojetayo Abiola** (2018 PEF e-learning graduate) received the PEF postharvest toolkit last week when she met with Dr. Odeyemi. Ms. Abiola is teaching postharvest topics at Osun State University, Osogbo, Nigeria.





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 <u>postharvest@postharvest.org</u> 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 the 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 kits: 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 and conferences (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 extension clientele in the field or via academic programs (\$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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