



PEF President's Message



Dr. Vijay Yadav Tokala
President
vijayyadav.t@postharvest.org

The year 2023 has been very busy one with many activities and events. The 4th All Africa Postharvest Congress and Exhibition was a success with participants from more than 40 countries. PEF along with WFLO trained more than 80 trainers, horticulture farmers and cooperative leaders from Rwanda and Kenya. As we approach the halfway mark of the Sustainable Development Goals, the annual update study published by Champions 12.3 reports that governments and corporations around the world are not making the necessary progress towards reaching SDG 12.3 goal of reducing FLW by 50%. This is a reminder that still a lot has to be done. PEF wishes everyone happy holidays and the best for the upcoming year 2024.

4th All Africa Postharvest Congress and Exhibition (4AAPHCE)



A huge congratulations on successful organization of the 4th All Africa Postharvest Congress and Exhibition (AAPHCE) held from 19th to 22nd Sep 2023. It was hosted by AU Union and had presentations and discussions from academicians, policy makers, organizations and other stakeholders from more than 40 different countries.



4th All Africa Postharvest Congress and Exhibition (4thAAPHCE)



PEF Graduates at African Union

Several PEF e-learning graduates participated in the 4thAAPHCE either in-person or virtually. **Dr. Vijay Yadav**, President - PEF and **Dr. Olubukola Odeyemi**, Member - Board of Directors, PEF participated on the organizing and technical committees of the congress. and presented a paper on postharvest capacity building. **Prof. Jane Ambuko** (2012 PEF graduate) has chaired the technical committee.

Gerefa Sefu and Gezai Abera (2015 PEF graduates) received travel grants from PEF to cover their registration, stay and travel expenses for the participation in congress. Gerefa flew from Jiangsu, China to present his paper on the topic "A Commodity-Based Postharvest Lost Assessment of Tomato at Fogara, Woreda, Northeast Ethiopia".

Hadijah Nantambi (2016 PEF graduate) won best oral presentation award for topic "Potential of a Solar-Powered Walk-in Cold Room in Extending Shelf Life of Fruits and Vegetables"

Other presentations from PEF E-learning graduates:

- **Kukom Edoh Ognakossan** (2013 PEF graduate) - Strengthening the livelihoods of agrifood value chain actors in sub-Saharan Africa through postharvest management interventions
- **Esa Abiso** (2015 PEF graduate) - Bio-controls as an alternative strategy to control postharvest diseases of fruits and vegetables
- **Ramadhani Majubwa** (2012 PEF graduate) - Small changes in fiscal policy or purchase conditions increase the adoption of hermetic storage among smallholders
- **Vijay Yadav and Olubukola Odeyemi** (2012 PEF graduate) - The Postharvest Education Foundation: A Case Study of Postharvest Capacity Building via E-Learning Programs

Why Africans Avoid Refrigerating Produce and How to Fix it?

A **lack of trust and poor accessibility** is impeding adoption, of cold chain. The cold-store innovation hub Ecolife Foods assessed the problem through a three-week summit in Kampala, Uganda. The article discusses what they have learned.

Website: <https://www.engineeringforchange.org/news/why-africans-avoid-refrigerating-produce/>





Africa Centre of Excellence for Sustainable Cooling and Cold Chain (ACES) - Kenya

PEF collaborated with Global Cold Chain Foundation (GCCF) to provide postharvest workshops and field-based training for **horticultural farmers/administrators in Kenya** for the the Africa Center of Excellence for Sustainable Cooling and Cold Chain (ACES). ACES is working with the **African Center for Technology Studies (ACTS)** in Kenya.

Dr. Vijay is Project Director for WFLO, and **Dr. Lisa** is serving as Senior Technical Advisor. **Eng. Samuel Njuguna** (2012 PEF graduate, presently in Jomo Kenyatta University of Agriculture and Technology (JKUAT), Nairobi) is WFLO's country lead and is being supported by **Dr Florence Kiburi** and **Mr Felix Kariuki**. Four postharvest training and workshops introduced the topics of improved postharvest management, pre-cooling, cold storage and cold transport as well as value addition and marketing options. A total of **80 horticultural farmers and cooperative leaders** were trained and were provided with postharvest tools for using improved handling practices, cooling and cold chain management.



Postharvest training workshops held at Kimende, Kenya



Postharvest training workshops held at Limuru, Kenya

Africa Centre of Excellence for Sustainable Cooling and Cold chain (ACES) - Rwanda

PEF is leading an Introductory Course in Rwanda with WFLO as part of a **Training of Trainers Flagship Program** being organized by the ACES Project on sustainable cooling and cold chain management. During August and September **Dr Lisa and Dr Vijay Yadav** developed the curriculum with the assistance of the **ACES UK team** at Cranfield University.

In early October 2023, PEF e-learning graduates **Robert Nshizirungu** (WFLO Country Director) and **Solange Musanase** provided 3 days of classroom instruction and practical postharvest handling demonstrations at the Univ of Rwanda near Kigali, and **Alexis Mugisha** assisted with organizing a field trip to local packinghouses, cooling facilities and cold storage operations. Eight ToT participants in Rwanda are enrolled in this inaugural program, which will continue for 27 weeks. In 2024 a larger co-hort will begin their ACES ToT program.



ToT participants and the trainers at ACES facility in Rubirizi Campus, Univ of Rwanda

Visit to University of Nairobi, Kenya



Dr. Vijay Yadav along with Dr. Florence and Dr Bernard Rwubatsse met Prof. Jane Ambuko at the University of Nairobi, Kenya, and toured the **Food Processing Unit** developed with the support of Rockefeller Foundation program. They also visited **Innovative Cold Storage Technologies Centre**, which has many types of low-cost technologies installed for Research, Training and Outreach purposes.



The Postharvest Education Foundation

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The Hot Reality: Living in a +50°C World

This Forum was headed by the **UK's Centre for Sustainable Cooling** and **the Africa Centre for Sustainable Cooling and Cold-chain (ACES)**. It brings together a global community of experts from various fields and sectors to investigate, through the lens of the cooling, how people can adapt to living in a world where seasonal ambient temperatures are steadily rising, extreme



Participants at ACES Forum, Kigali, Rwanda

heatwaves are growing more frequent and prolonged, and other extreme weather is being experienced more widely. An inaugural meeting was held at the ACES Conference Centre on 17th-19th October 2023. The agenda of the conference-workshop was to explore opportunities for collaborations and feed into the groundbreaking and innovative project. Website: <https://coolingafrica.org/>

PEF Postharvest Training Leadership Awards

Three PEF e-learning graduates were selected by the Board of Directors in June 2023 to receive the PEF Postharvest Training Leadership Award. Each awardee will receive a postharvest resources/tools/training kit valued at \$1500 and have been invited to participate in a study tour in California, USA during May 2024. Congratulations to Vincent, Fanny and Olubukola!



Vincent Gasasira, from Rwanda is the founder of 'Post-Harvest Plus' with passion for reducing food losses and waste through hands-on postharvest management trainings and coaching. The affordable cold chain solutions are also supplied and installed. <https://www.linkedin.com/in/vincent-gasasira-58009b3a/>

Fanny Ipinge is the Co-Founder of Postharvest Tool Kit & Services (PTKS). In the coming few months PTKS plans to extend its services by donating easy to use postharvest toolkits to trainer of trainees in developing countries worldwide. She is a former Senior Agriculture Teacher, MSc International Horticulture at Botswana. <https://www.linkedin.com/in/fannygoosen-ipingee/>



Dr Olubukola Odeyemi is a Senior Lecturer in the Department of Horticulture, Federal University of Agriculture, Abeokuta in Nigeria. She consulted for several international projects towards reducing postharvest loss along the value chain of some selected crops and is a member of the PEF board of directors. <https://www.linkedin.com/in/olubukola-odeyemi-58593559/>



Designing optimal (M)SME business models - Ethiopia

Losses during the postharvest processing significantly lowers Ethiopian farmers' potential for revenue and food security. Resilient Agriculture for Inclusive and Sustainable Ethiopian Food Systems (RAISE-FS) is a four-year program funded by the Dutch Embassy in Addis Ababa and hosted by Stichting Wageningen Research Ethiopia based in Addis Ababa, to bring about transformation in the Ethiopian food system. RAISE-FS will develop and implement a demand-driven and interdisciplinary approach to Research for Food System Transformation (R4FST) and as such contribute to the Government of Ethiopia's transformational agenda.

This report aims to assess Ethiopia's postharvest processing potential and difficulties for a number of prioritized crops.



Scoping and landscape analysis

Designing optimal (M)SME business models for the provision of postharvest processing services to smallholder farmers in Ethiopia

Shane Bohrmann¹, Helen Götze², Akalu Tesfayoh³, Agnes Bekele⁴, Tesfaye Letta⁵, Anteneh Mekuria⁶, Buddhi Lamoll⁷, Kevin Agnew⁸, Alexandros Spiliadis⁹, Stefano Perugini¹⁰

¹ Stichting Wageningen Research Ethiopia

² Bountifield International

SWRE-RAISE-FS-working paper # 004



U.S. and Tanzania Announce a \$24 million Food Security Project



The United States government and the United Republic of Tanzania announced USAID's new food security activity Tuhifadhi Chakula ("Let's Save Food"), a five-year, \$24 million initiative that will target and reduce food loss and waste to be implemented by the Tanzania Horticulture Association in partnership with the Southern Agricultural Growth Corridor of Tanzania (SAGCOT) Center. The project will increase food security, improve livelihoods, increase employment, and generate export opportunities for Tanzania - especially among women and youth. Website: <https://shorturl.at/hOQTW>

Your Virtual Cold - Operators Manual

The manual - **'Your Virtual Cold - Operators Manual'** offers cold room operators a thorough overview of the fresh produce value chain along with helpful advice on how to operate solar-powered cold rooms that combine the storage of several crops. Operators may guarantee that smallholder farmers get the most out of using the cold rooms by adhering to the instructions in this handbook. Download at: <https://shorturl.at/qw057>



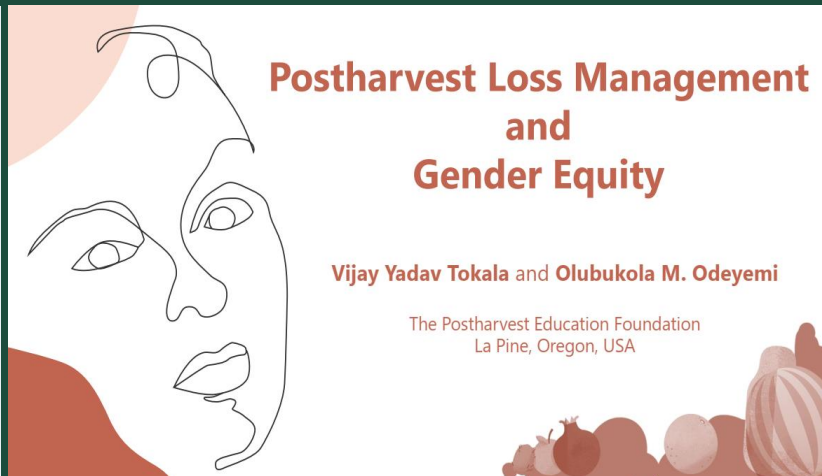


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Postharvest Loss Management and Gender Equity

Dr Vijay and **Dr Olubukola** members, Board of Directors, PEF presented on the topic '**Postharvest Loss Management and Gender Equity**' on Oct 19. They have discussed the impact of and need to address the gender issues in food loss management. The different strategies to ensure gender equity were also discussed.



The online National Conference organized by **Jaipur National University**, India and **ICAR - Central Institute for Women in Agriculture**, Bhubaneshwar, India. The theme of the conference was 'Changing Roles of Gender in Agriculture'.

Ways To Improve Cold Storage Efficiency



Maintaining the ideal temperature for fruits, vegetables, dairy products, pharmaceuticals, flowers, and other perishable goods is the top goal for the cold chain business in order to prevent these goods from losing their nutritional value before they are consumed by consumers. By using the guidelines mentioned in the article, cooling facilities can be correctly controlled for temperature, relative humidity, air movement, space between storage containers, and mixing compatible produce.

<https://www.coldhubs.com/coldhubnews/2023/9/28/ways-to-improve-cold-storage-efficiency>

SDG Target 12.3 On Food Loss And Waste: 2023 Progress Report

An annual update report published on behalf of Champions 12.3, highlighted that when compared to the Champions 12.3 Road Map to attaining SDG Target 12.3, **global government and corporate progress towards attaining SDG 12.3 is less rapid than is necessary** at the nearly halfway point of the Sustainable Development Goals. New research suggests that food loss and waste may be an even more significant problem than previously thought, and may be increasing at the consumer level.

Download full report at : <https://shorturl.at/eguy2>



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Methodology For Reducing Food Loss And Waste



VCS Methodology

VM0046

METHODOLOGY FOR REDUCING FOOD
LOSS AND WASTE

Verified Carbon Standard (VCS) Methodology Version 1.0

was developed by Quantis, Inc. and Kai Robertson. This methodology is based on the following protocols: Food Loss and Waste Accounting Standard (FLW Standard) (FLW Protocol, 2016) and The GHG Protocol for Project Accounting (WBCSD & WRI, 2005).

Website: <https://shorturl.at/kqJKP>

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).
- o 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:

The Postharvest Education Foundation

PO Box 38, La Pine, Oregon 97739 USA

Office telephone: 1 (916) 708 7218

Email: postharvest@postharvest.org

Website: www.postharvest.org

Connect with us on:

