



PEF President's Message



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The year 2022 has been positive with many jobs, activities and events bouncing back from the havoc caused by the pandemic situation. With less than eight years remaining to meet the goal of the 2030 Agenda of SDG, there is an immediate necessity to scale up the actions to reduce food loss and waste. Every one of us, especially young people, needs to contribute to a better future by acting with more accountability and awareness. The world observed 29 September as IDAFLW with several organisations arranging activities and awareness programs is a positive sign. PEF wishes everyone a successful time in the year 2023 and we are looking forward to more activities and events towards the reduction of postharvest losses.

International Day of Awareness of Food Loss and Waste (IDAFLW)

Reducing food loss and waste is one of the best way to assure better planetary and nutritional results for the present and future generations. This also presents an opportunity for immediate climate benefits while also enhancing the overall sustainability of our food systems. The food loss and waste are accounting for 8 -10 % of total global GHGs.



The IDAFLW, which was observed for the third time on 29th September 2022, is an opportunity to call to action both the public (national or local authorities) and the private sector (businesses and individuals), to prioritise efforts and initiatives to cut food loss and waste to enhance efficient use of natural resources, mitigate climate change and support food security and nutrition. Check out the [IDAFLW website](#) how to get involved and understand the possible areas of actions to reduce food loss and waste.

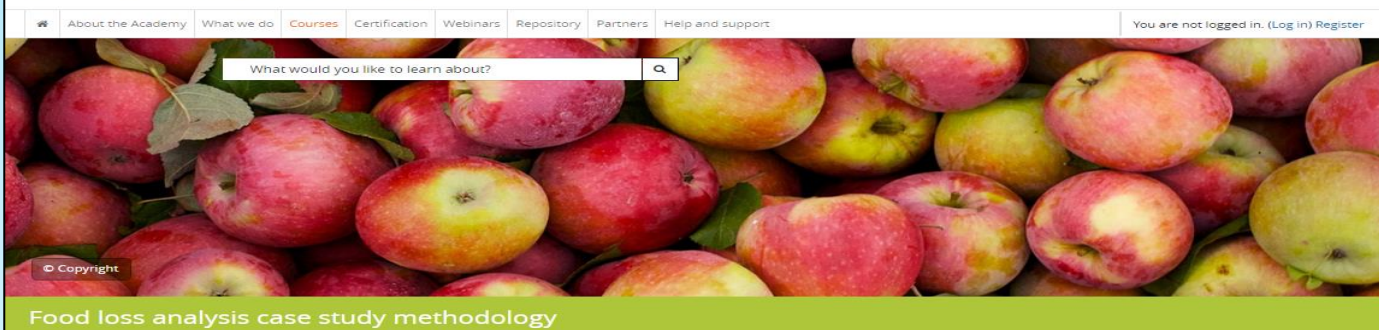


The Postharvest Education Foundation

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FAO e-Learning Academy – Food Loss Analysis Case Study Methodology

FAO elearning Academy



FAO is offering free e-learning course which introduces the a **Case study methodology for the analysis of critical food loss points**. This method focuses on revealing and analysing the multidimensional causes of losses in selected food supply chains, identification of critical loss points, and recommendation of feasible food loss reduction solutions and strategies. This course consists of 12 lessons, ranging from approximately 20 to 50 minutes duration, grouped into three units.

For more details: <https://elearning.fao.org/course/view.php?id=374>

Upcycled Food for Sustainable Future of the Planet

Dr Vijay Yadav represented PEF and gave an keynote lecture in a virtual event organised by **Parul University, India** on occasion of International Day of Awareness of Food Loss and Waste (IDAFLW) on 29th September 2022. He presented on the topic '**Upcycled food for sustainable future of the planet**' and discussed food upcycling as intervention to reduce food wastes. The presentation included a brief discussion on the idea of food upcycling, its significance, examples of various upcycled food products, the market potential, and protocol standardisation.

Watch the recording of the presentation: <https://fb.watch/fQSfllCGjm/>

Publications

Tapsoba, L. D., Kiemde, S. M., Lamond, B. F., & Lépine, J. (2022). On the Potential of Packaging for Reducing Fruit and Vegetable Losses in Sub-Saharan Africa. *Foods*, 11(7), 952.

Tokala, V.Y. (2022). Reducing Losses for Horticulture Crops. *Pachmach World. Institute of Packing Machinery Manufacturers of India*. 21(3) : 9-10.



Tracking progress on food and agriculture related SDG indicators 2022

The new publication from **FAO** discusses the selected indicators for which FAO is a contributing agency and/or have key implications for food and agriculture across these Goals. These indicators provide valuable information on agricultural losses due to disasters, the distribution of land tenure rights, and the impact of international trade policies and regulations on agricultural trade, especially in developing and Least Developed Countries.

Download report at <https://www.fao.org/documents/card/en/c/cc1403en>



Tracking progress on food and agriculture-related SDG indicators 2022



PEF Graduates' Interviews



Angelique Uwamahoro conducting a training

FOOD WASTE

Cutting Postharvest Food Loss and Waste



Fanny Ipinge



Angelique Uwamahoro (2017 PEF E-learning graduate) has co-founded **Food Sustainability Initiative (FSI)** whose mission is to build the capacity of people to sustain food and nutritional security through innovative approaches. They group small-scale farmers into cooperatives and supports them through cooperative professional development by providing business development services like strategic planning, business management, supply and operations management training. The blog about the services of FSI has been published on the webpage of **ADMI Institute for the Prevention of Postharvest Losses**.

Fanny Ipinge (2014 PEF E-learning graduate) has co-founded **Postharvest Tool Kit and Services Foundation** and is providing simple and easy-to-use postharvest tools and services suitable for small-scale farmers in the developing countries at nominal cost. The foundation focuses on supplying up-to-date tools materials to combat postharvest food waste and losses. The interview of Fanny by **Foodtalk – the think tank for food** has been on the website with title 'Cutting Postharvest Food Loss and Waste'.



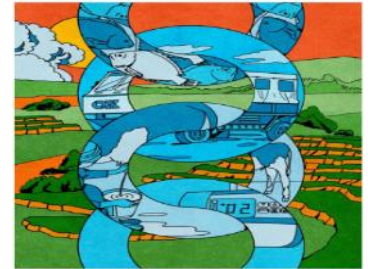
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Africa Centre of Excellence for Sustainable Cooling and Cold-chain (ACES)



Africa's Cold Rush and the Promise of Refrigeration



"For the developing world, refrigeration is growth. In Rwanda, it could spark an economic transformation."

Nicola Twilley | The New Yorker

ACES brings together commercial partners and multidisciplinary experts to collaborate on the development of innovative solutions. The Center of Excellence at the Rubirizi campus of **University of Rwanda** serves as the foundation of ACES, and it is here the joint research is done and the new technologies are tested, while building capacity through learning programmes and training of trainers. ACES is complemented with **Specialized Outreach and Knowledge Establishments (SPOKEs)** where the solutions are demonstrated and cascade the knowledge to local markets in order to accelerate deployment of sustainable smart cold-chain including the **Community Cooling Hubs (CCH)**.

An recent article in The New Yorker also rightly quotes that "*For the developing world, refrigeration is growth. In Rwanda, it could spark an economic transformation.*"

Food Loss And Waste Value Chain Selection Guide - 2nd Edition

The "**Food Loss and Waste Value Chain Selection Guide**" from **USDA, ABA and USAID** is a useful tool for teaching organisational stakeholders how to incorporate FLW reduction principles within the agricultural value chains when deciding which priority chains to engage in. The new manual leads users through a five-stage approach that aids in value chain selection while matching FLW objectives, developing ownership within the business, and gaining stakeholder buy-in. An **18-piece toolbox** with data collecting tools, templates, and presentations is included with the guide to help users navigate the process smoothly.

Download the guide at <https://bit.ly/3CHkGGK>



FOOD LOSS AND WASTE
VALUE CHAIN SELECTION GUIDE
SECOND EDITION

September 2022

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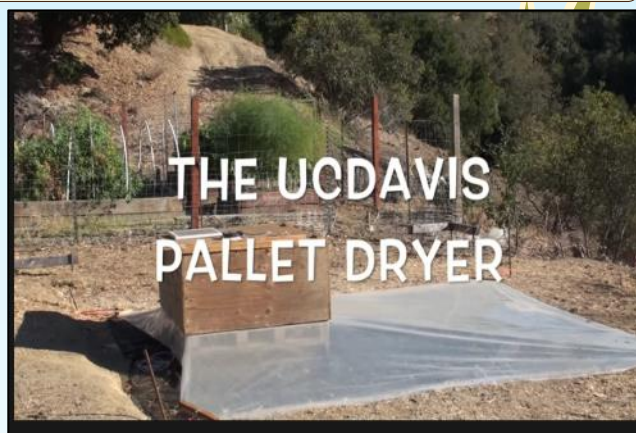
Champions 12.3 Consumer Guide



The manual from **Champions 12.3** focuses on household food waste, a complex yet serious issue in many nations. There are a number of factors and behaviours that contribute to food waste. Many organisations and others who interact with householders play a major role in assisting individuals to reduce the food waste. It can be done by **raising awareness** on the issue and then assist them to address any barriers, whether they are related to product or due to person's behaviours, skills, or knowledge. This guide will assist key players in the food chain to concentrate on how they can assist customers in reducing food waste through behaviour modification.

UC Davis Pallet Dryer

Jim Thompson and Michael Reid at **Horticulture Innovation Lab** have developed an inexpensive and efficient grain dryer that uses 2 pallets, a sheet of greenhouse plastic, a solar panel and computer cooling fan, and can dry maize from 20% to 10% Moisture Content in 2 to 3 days. It can be used as a bin dryer, and can dry about 200 kg of maize in a batch. When set up with serpentine air flow and 2 to 3 trays, it is also very efficient in drying fruits and vegetables.



Watch the recording of the presentation: <https://www.youtube.com/watch?v=KI5d-PC6bdQ>

Mango value chain of Kenya



The Kenya's mango value chain analysis with help of **Wageningen University & Research** explored the causes of losses and mentioned innovations to address the losses and ways to position the sector for export market. Integrated pest management, proper postharvest handling and processing have been discussed.

Video: https://www.youtube.com/watch?v=Zk_624eEwVA



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Thank you..!! 😊

Thank you to founding Director and former board member **Devon Zagory** for his donation in 2022 of an assortment of postharvest tools and training aids, including a handheld firmness tester, digital pH and quality measurement tools, postharvest books & reference manuals and a portable Dell video projector.

Thanks to **Karin Albornoz Molina**; **Karol Alpízar** and **Sofia Flores Vivar** for taking time to review the Spanish translation of the PEF E-learning manual

Thank you **Hala (Tsouvalakis) Chahine** and **Guy Kodjogbe** for reviewing the French translation of the PEF E-learning manual.

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

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