



PEF President's Message

In 2023, we have witnessed many activities and events aimed at promoting postharvest practices and technologies to reduce losses. Recently, at COP28 in Dubai, speakers highlighted the importance of reducing food loss for climate benefits within the context of sustainable agrifood systems. "Walk-In Cold Rooms: A Practitioner's Technical Guide," one of the most comprehensive guides for designing and operating walk-in cold rooms, co-authored by PEF board members along with many other practitioners, was also launched at COP-28. As we look to 2024, we expect to maintain the same momentum and expand the outreach to reduce food losses.



Dr. Vijay Yadav Tokala
President

vijayyadav.t@postharvest.org

Walk-In Cold Rooms: A Practitioner's Technical Guide

WALK-IN COLD ROOMS, A PRACTITIONER'S TECHNICAL GUIDE

Design and Operation of Walk-In Cold Rooms for Precooling and Storage of Fresh Produce in Hot Climates, in Off-Grid and Unreliable Grid Situations



DECEMBER 2023



EFFICIENCY
FOR ACCESS

"Walk-In Cold Rooms: A Practitioner's Technical Guide - Design and Operation of Walk-In Cold Rooms for Precooling and Storage of Fresh Produce in Hot Climates, in Off-Grid and Unreliable Grid Situations" published by Efficiency for Access, International Institute of Refrigeration is now available for [download](#).

The WICR guide was developed by team of 50 scientists, consultants and practitioners working with IIR, WB ESMAP and professors at universities in the EU, Africa and the UK. **Lisa Kitinoja, Vijay Yadav, Deirdre Holcroft and Odeyemi Olubukola** of The Postharvest Education Foundation and Jan Verschoor of WUR authored Part 2 on fresh produce handling, pre-cooling and cold storage considerations, and assisted with reviews and development of case studies for the other sections of the guide.

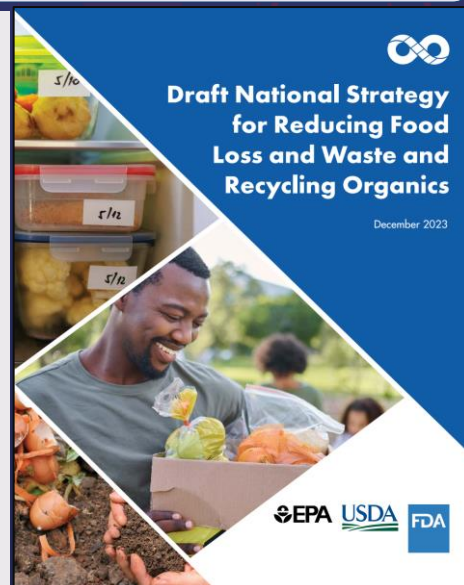
Website: <http://tinyurl.com/26sr8zpd>



Draft National Strategy for Reducing Food Loss and Waste and Recycling Organics

The Environment Protection Agency (EPA), the U.S. Department of Agriculture (USDA), and the U.S. Food and Drug Administration (FDA) released the "Draft National Strategy for Reducing Food Loss and Waste and Recycling Organics."

This strategy is part of a series of strategies on building a more circular economy for all. The goal of the strategy is to prevent the loss and waste of food and increase recycling of organic materials, reduce greenhouse gas emissions, save households and businesses money, and build cleaner communities.



The four main objectives in the strategy are:

1. Prevent the loss of food where possible.
2. Prevent the waste of food where possible.
3. Increase the recycling rate for all organic waste.
4. Support policies that incentivize and encourage food loss and waste prevention and organics recycling.

EPA, USDA and FDA are looking forward to have public comments on the draft strategy. Submit your comments at <https://www.regulations.gov/commenton/EPA-HQ-OLEM-2022-0415-0001>

Keep It Cool!!

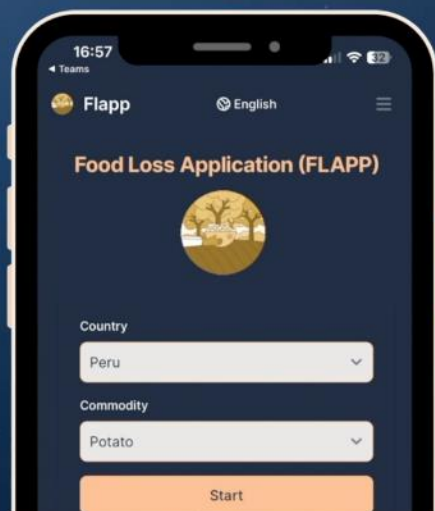


The brief 'Keep it cool: harnessing cold storage to reduce food loss & support sustainable food systems in emerging economies' provides insights on the state of the cold chain market in Low and Middle Income Countries (LMICs), and highlights innovative technologies, partnerships, and business models that have the potential to transform the cold chain landscape.

The technology trend brief was authored by Nyamolo Abagi (Efficiency for Access), Liz Goodwin (WRI), and Bas Hetterscheid (Wageningen University & Research).



FAO launches Food Loss App (FLAPP)



Introducing FLAPP FAO FOOD LOSS APPLICATION

On International Day of Awareness of Food Loss and Waste, FAO launched the new FAO **Food Loss App (FLAPP)**. As mentioned in the FAO's presentation video "The FLAPP empowers farmers, companies, producer associations, and cooperatives to make informed decisions. By enabling crowd-sourcing information from farmers, it enhances FAO's ability to analyze where and why food losses happen at the farm level. Currently reporting on 10 countries (China, Ethiopia, Ecuador, Ghana, Guatemala, Honduras, Mozambique, Peru, Rwanda and Tanzania) and 7 commodities, this dynamic app, with adaptative content, will expand its coverage, both in terms of countries and commodities, as the users base grows becoming more specific and comprehensive."

Website: [https://www.fao.org/agroinformatics/news/news-detail/knowledge-for-action--the-launch-of-fao-food-loss-app-\(flapp\)/en](https://www.fao.org/agroinformatics/news/news-detail/knowledge-for-action--the-launch-of-fao-food-loss-app-(flapp)/en)

PEF Website update!



Our website www.postharvest.org is undergoing reconstruction and will be ready soon with updated resources. Some of the weblinks shared earlier might not be functional. If you have any queries regarding our documents and manuals, contact us at postharvest@postharvest.org, vijayyadav.t@postahrvest.org, or Kitinoja@postharvest.org



Scaling energy-efficient cold storage solutions across Africa



InfraCo Africa, part of the Private Infrastructure Development Group (PIDG), has announced the signing of an agreement with Enterprise Project Ventures (EPV), committing €5 million to scale the company's InspiraFarms™ Cooling offering across Kenya, Zambia, Zimbabwe and Ghana.

The investment will enable InspiraFarms Cooling to pilot its 'Cooling-as-a-Service' model

which seeks to ensure that services are affordable for customers and will generate the data necessary to unlock future investment.

<https://www.inspirafarms.com/infraco-commits-e5-million-to-scale-inspirafarms-cooling-solutions/>

Productive Use Leveraging Solar Energy (PULSE)

The report gives a summary of the market for productive use appliances powered by solar energy in sub-Saharan Africa, known as "PULSE." Its aim is to guide the plans of industry, government, and development organizations and to stimulate the market for PULSE solutions in the region. The report was created by Lighting Global in partnership with Dalberg Advisors.

Download: <https://www.lightingglobal.org/wp-content/uploads/2019/09/PULSE-Report.pdf>



Post Harvest Women Foundation

The Post Harvest Women Foundation established by PEF E-learner Patience Kpeda is gearing up to distribute PICS bags to women farmers during the upcoming donation event on January 25, 2024.

For sponsorship and partnership opportunities, please contact the foundation's team lead <https://www.linkedin.com/in/patience-kpeda-8b533675>. We wish the best luck for the event planned.





ADMI receives funding for two new projects to empower smallholders and women farmers in Indonesia



ADM Cares, the social investment program of ADM funded two new projects for empowerment of smallholders and women farmers in Indonesia. The ADM Institute for the Prevention of Postharvest Loss (ADMI), based in the College of Agricultural, Consumer and Environmental Sciences (ACES) at University of Illinois will be managing these projects.

The two new projects are:

1. Empowering Smallholders in Indonesia through Strengthening Female Led Farmer Organizations
2. Women's Participation on Indonesian Oil Palm Plantations: How Can Plantations and Policy Support Gender Equity?

Check out other updates of ADMI - <https://emails.illinois.edu/newsletter/04/105000504.html>

Fresh Food Quality - Course by Wageningen Academy

Wageningen Academy is offering on-campus course on **Fresh Food Quality**. New in this edition's program is that participants do hands-on activities by working in a team on demo experiments in the postharvest facility of WUR.

Website: <https://www.wur.nl/en/show/fresh-food-quality.htm>

Price: 2,450 Euros; **Date:** 11-14 June 2024;

Venue: Wageningen Campus



On-campus

Fresh Food Quality – hands-on experiments with postharvest technology

Congratulations Wilberforce...!!



Wlberforce Muyomba (Uganda e-learning grad) received his degree as "Master of Science in Agro-ecology" in Oct 2023 from Makerere University.

Dissertation title " Assessing the Effect of Chemical Preservatives on Shelf Life and Quality of Pasteurized Guava Juice".

We wish him the best for his future endeavors!!



Fruit Logistica

FRUIT LOGISTICA

FRUIT LOGISTICA is one of the world's largest trade fairs for the fresh produce industry with direct access to the global market. It promises to offer complete range of products, services and technical solutions from every part of the value chain - whether in seed, fruit and vegetable development or packaging and automation.

Venue: Berlin, Germany ; Dates; 7- 9 February 2024

Website: <https://www.fruitlogistica.com/en/>

Asia Fruit Logistica:

Venue: Hong Kong; Dates: 4-6 September 2024

Website: <http://www.asiafruitlogistica.com/>

ASIA FRUIT LOGISTICA

Some new resources...

- * Aline U, Bhattacharya T, Faqeerzada MA, Kim MS, Baek I and Cho B-K (2023) Advancement of non-destructive spectral measurements for the quality of major tropical fruits and vegetables: a review. *Front. Plant Sci.* 14:1240361 <https://www.frontiersin.org/articles/10.3389/fpls.2023.1240361/full>
- * Sonka S, Lee H and Shah S (2023) The YieldWise Approach to Post-Harvest Loss Reduction: Creating Market-Driven Supply Chains to Support Sustained Technology Adoption. *Agriculture*, 13 (4) : 910. <https://doi.org/10.3390/agriculture13040910>
- * Schneider et al. (2023) The state of food systems worldwide in the countdown to 2030. *Nature Food*, 4: 1090-1110. <https://www.nature.com/articles/s43016-023-00885-9>
- * Snider A, Adraki PK, Lolig V and McNamara PE (2023) Assessing gendered impacts of post-harvest technologies in Northern Ghana: gender equity and food security. *Gender Technology and Development*. <https://doi.org/10.1080/09718524.2023.2273153>
- * Defraeye et al (2023). Passive evaporative coolers for postharvest storage of fruit and vegetables: Where to best deploy them and how well do they perform. *Frontiers of Food Science and Technology*. Volume 3 - 2023 | <https://doi.org/10.3389/frfst.2023.1100181>
- * Yuan MS and Lin HX (2022). People-oriented service design of postharvest handling resource integration knowledge service platform. In: XXXI International Horticultural Congress (IHC2022): International Symposium on Value Adding and Innovation Management in the 1380 (pp. 97-104).



Mokokchung, Nagaland, India

May the new year lead a path towards
loads of cheer and happiness in your life
Happy New Year 2024



The Postharvest Education Foundation



The Postharvest Education Foundation

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

The Postharvest Education Foundation (PEF) has a mission to provide innovative programs that motivate and empower people to reduce global food losses, maintain quality, market value, nutritional value and food safety.

Our Strategy:

- Conducting a variety of postharvest e-learning programs for young professionals who work with small scale farmers in developing countries.
- Providing free access to postharvest training materials for those who are involved in extension work and training of farmers, produce handlers, small scale food processors and marketers.
- Supplying postharvest tools and basic equipment for use in applied research and for improving practical field operations.
- Organizing postharvest workshops for e-learners who successfully complete their online programs.
- Long term mentoring for participants in e-learning programs via social networking websites
- Conducting short courses, study tours and workshops
- Providing advice and guidance for establishing local postharvest training centers

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.

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

Email us at newsletter@postharvest.org to subscribe to the PEF newsletter

Connect with us on:

