



The Postharvest Education Foundation Newsletter



President
[Dr. Vijay Yadav Tokala](#)

President's message

The recent global initiatives and discussions, including the focus on the International Day of Zero Waste, observed annually on March 30, highlight that reducing food waste is a powerful yet underutilised solution. The early months of 2026 have reinforced the urgent need to address food loss and waste as a critical climate and development challenge, particularly in a time of global uncertainty affecting food systems, supply chains, and economic stability.

At the same time, progress is being constrained by key barriers, including limited investment, infrastructure gaps, and lack of measurement systems. Addressing these challenges requires stronger collaboration and a more integrated, systems-based approach. We are also in the process of revising the PEF E-manual, updating key information and incorporating new and relevant topics, which will be published soon to further support knowledge sharing and capacity building. PEF remains committed to advancing practical solutions, building capacity, and supporting global efforts to reduce postharvest losses.

Throwing away our future: Why preventing wasted food is a powerful, and neglected, climate solution- Oxford University

Food waste remains a major yet under-prioritised global challenge, with up to one-third of food produced being discarded and contributing 8–10% of global greenhouse gas emissions. Despite being a proven and cost-effective climate solution, progress toward reducing food waste is relatively slow, and most countries are yet to integrate it into climate strategies. Evidence shows that effective policies, business initiatives, and citizen engagement can significantly reduce waste, lower emissions, and generate economic benefits.

In a recent talk at the **Oxford Martin School for the Future of Food**, examined the significance of food waste, financially, socially, and environmentally, along with effective solutions and global progress.

Key barriers include limited investment and lack of measurement, which prevents organisations from understanding the scale of the issue. Reducing food waste can also improve food security indirectly by increasing efficiency, lowering costs, and enabling redistribution, particularly in urban areas where access is a major concern.

[Read more](#)

Oxford Martin Programme on
the Future of Food 



Post Harvest Connect 2026 - Nigerian Stored Products Research Institute (NSPRI) (22 - 23 April 2026)

Unlock the future of agriculture!

Join industry leaders, innovators, farmers, and policymakers at the Root, Tuber & Banana Conference – where ideas turn into real impact.

THEME: Scaling Post Harvest Technologies for Enhanced Productivity & Competitiveness

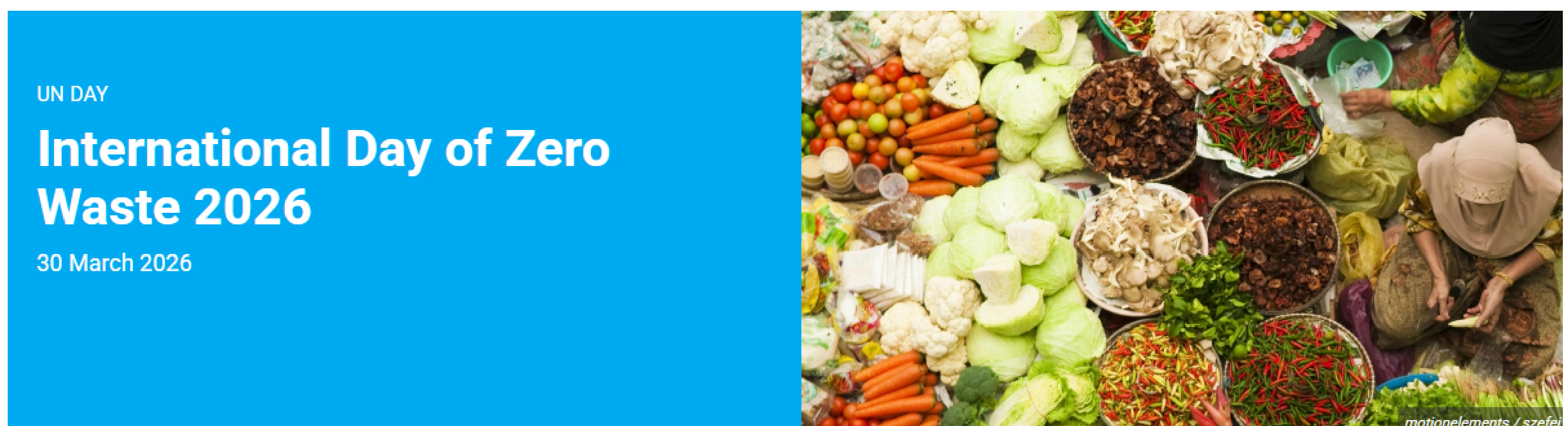
Date: 22 to 23 April 2026

Venue: NAF Conference Center, Abuja

[Link to register](https://nspri.gov.ng/phc)



Food for Thought: Tackling Food Waste is the Central Theme of International Day of Zero Waste 2026

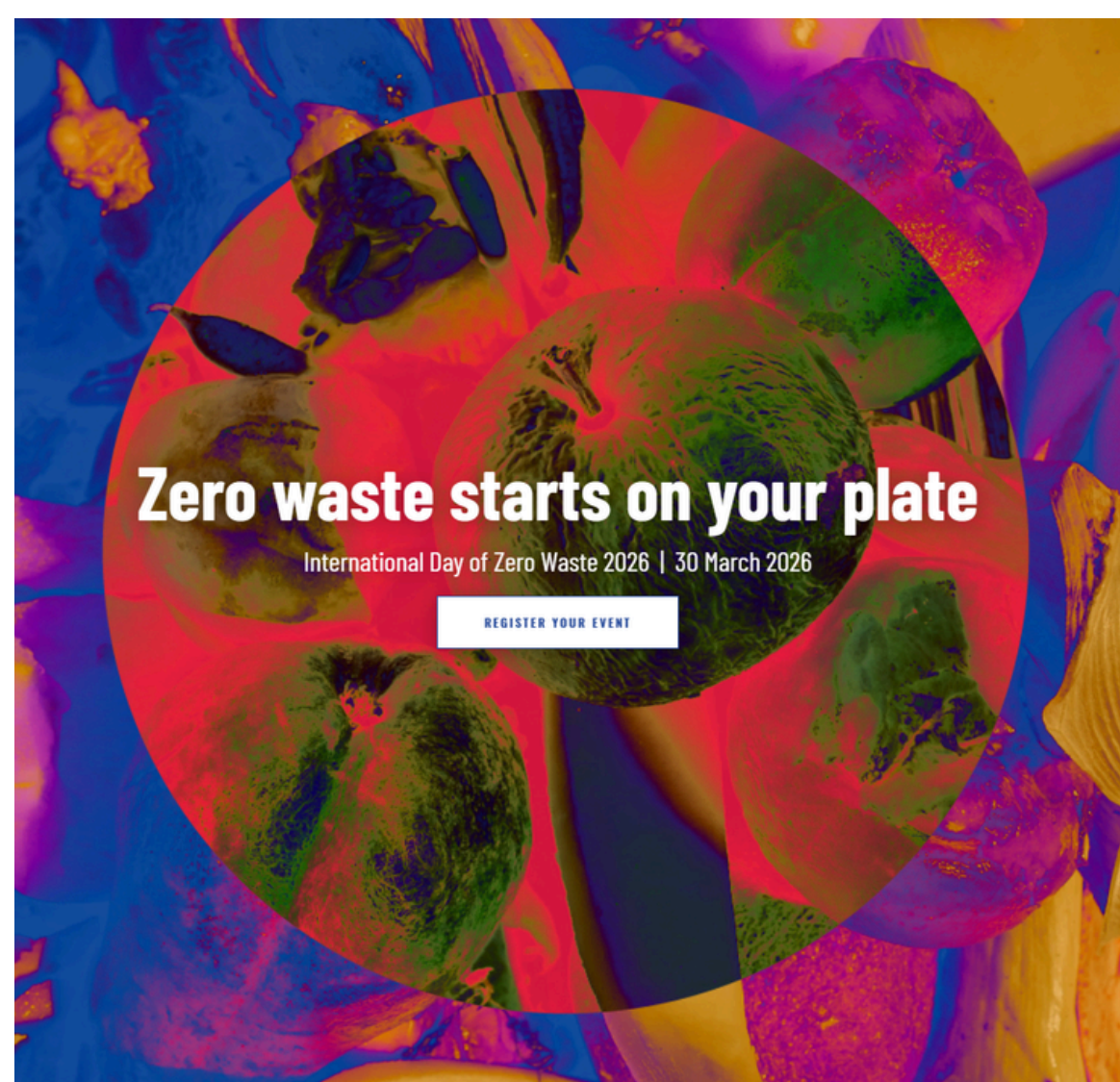


On March 30, 2026, the United Nations observes the **4th Annual International Day of Zero Waste**, with this year's spotlight firmly on the elimination of food waste. The UN Environment Programme (UNEP) and UN-Habitat have designated food waste as the primary focal point for 2026, calling for a radical transformation of food systems from farm to fork.

As food waste accounts for a large share of global emissions and resource use, the 2026 campaign aims to address unsustainable consumption and supply chain inefficiencies. The initiative calls for a transformation of food systems, emphasizing improved supply chains, technological innovation, and responsible consumption. It also encourages governments, businesses, and individuals to adopt measures such as better food management, redistribution, and composting to reduce waste and support sustainability.

Read more

Reflecting on the International Day of Zero Waste



On 30 March 2026, the world came together to mark the **International Day of Zero Waste**, led by UNEP and UN-Habitat. This annual observance reminds us of the urgent need to reduce waste, especially food waste, which undermines food security and accelerates climate change. By registering events with UNEP, governments, organizations, businesses, and communities joined a global movement dedicated to eliminating waste, conserving resources, and embracing circular economy solutions.

Together, these efforts protect land, water, and energy while advancing toward a sustainable, zero-waste future. Although the official day has passed, the momentum continues. As we move further, let's carry forward the spirit of Zero Waste, integrating circular solutions into our daily practices and strengthening collaborations that build a cleaner, healthier planet.

Read more

Date: 1 March to 5 April 2026

Organise your own **Zero Waste Day**

[Link to register](#)

Asian Regional Symposium on Food Loss and Waste Successfully Concludes in Surat, India



The Asian Regional Symposium on Food Loss and Waste, held in Surat, India, on January 21–22, 2026, brought together policymakers, market leaders, researchers, and international organisations to address food waste challenges across Asia.

Organised by global partners including FAO, WUWM, and COSAMB, the event focused on transforming food loss into economic and environmental opportunities.

Discussions highlighted innovative solutions such as waste-to-resource models, including bio-CNG production, composting, and food redistribution. The symposium emphasised the role of wholesale markets in reducing waste while improving food security and sustainability.

Read more

FAO experts assess risk of antimicrobial resistance (AMR) spreading via food loss and waste



A review by Food and Agriculture Organization highlights that food loss and waste may play a significant yet overlooked role in the spread of antimicrobial resistance (AMR).

Food waste provides a favourable environment for bacterial growth, enabling the survival and spread of antimicrobial-resistant microbes and genes. Studies have identified high levels of resistance genes in food waste from various sources, including households and institutions.

The review indicates that food loss and waste can act as both a reservoir and transmission pathway for AMR across the agri-food system and environment. It also emphasises that improved waste management and treatment processes could help reduce the risks associated with the spread of antimicrobial resistance.

Read more

Structurally Enhanced Evaporative Cooling- ColdEasy (Temperate technologies)

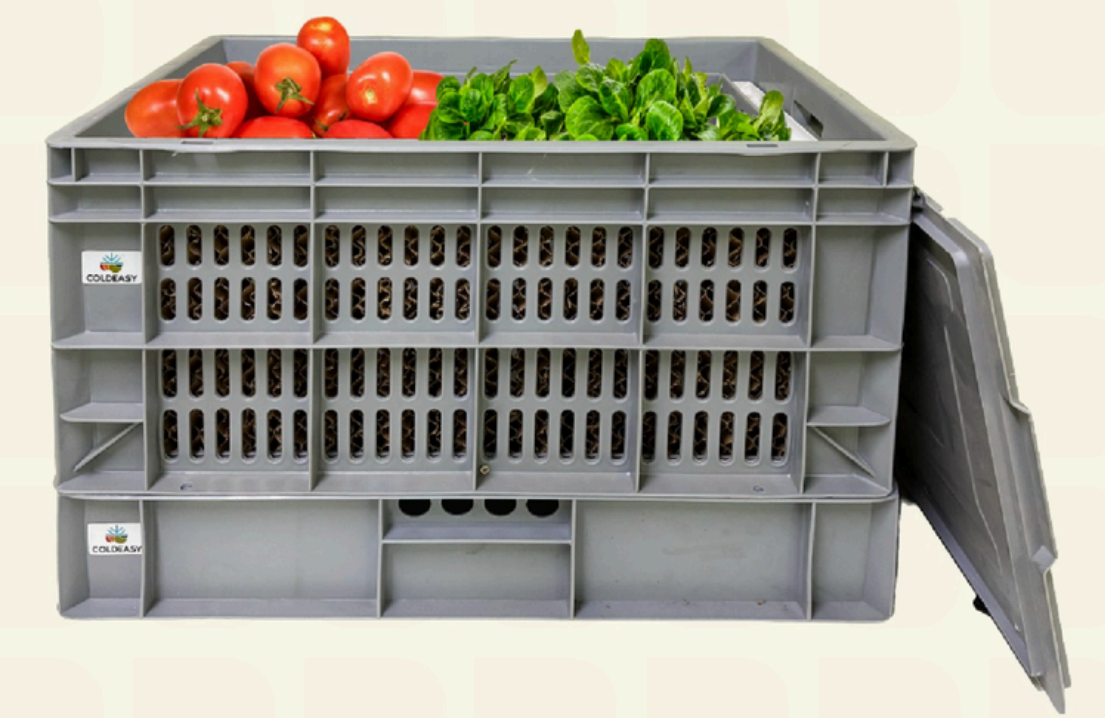
The ColdEasy Box uses Structurally Enhanced Evaporative Cooling (SEEC) technology to maintain high humidity and lower temperatures, reducing transpiration in produce.

The concept of SEEC is claimed to be an eco-friendly method designed to preserve produce using only water, without relying on electricity, fans, or motors. By enhancing the natural evaporation process, it can cool the produce up to 3.5 times faster than passive methods while maintaining a high humidity level of around 90%. This controlled environment significantly reduces transpiration losses, helping fruits and vegetables stay fresh longer. Its simplicity, energy independence, and efficiency can make it one of the sustainable solutions for postharvest storage, particularly in tropical regions with limited access to conventional refrigeration.

Read more

What does SEEC technology mean for post-harvest food loss?

A 48-hour storage comparing Structurally Enhanced Evaporative Cooling vs Standard Crate Storage



Harvesting sunshine: WorldVeg Tanzania goes green with major solar investment

A major solar power installation at the World Vegetable Center's Eastern and Southern Africa office in Arusha, Tanzania, is set to power more than half of the facility's operations. The system includes 128 solar panels supplying electricity to research laboratories, office buildings, and cooling systems used for seed storage at Africa's Vegetable Genebank. The investment aims to reduce electricity costs by at least 50% while improving energy efficiency and lowering carbon emissions.



Read more

From field to fork | Building a network to end agro-food waste: COST(European Cooperation in Science & Technology)



The **COST Action FoodWaStop** aims to reduce food loss and waste through innovative scientific approaches and wide international collaboration of different committed researchers and stakeholders. The initiative seeks to extend the shelf life of perishable Euro-Mediterranean food products and to disseminate research outcomes to stakeholders through practical measures.

Practical measures will be provided to grower associations, plant doctors, packinghouse technicians, retailers, food managers, and consumers to reduce fruit and vegetable loss and waste by at least 15%.

It aims to extend the shelf life of perishable products, promote knowledge exchange, and provide practical solutions for stakeholders. The initiative also seeks to influence policy, raise awareness, and support the development of sustainable and resilient food systems.

Read more

African Food Fellowship

The African Food Fellowship is inviting applications for Cohort 6, offering a transformative opportunity for mid-career professionals (aged 27–50) working in food systems in Kenya, Rwanda, and Zambia. A total of 120 leaders will be selected, 40 from each country, to join this dynamic network dedicated to building healthier, more sustainable, and inclusive food systems.

Fellows will embark on the Food Systems Leadership Programme (FSLP), a 10-month blended learning journey beginning in September 2026, with online sessions, collaborative projects, and in-person modules. Participants will gain access to world-class training, mentorship, and a vibrant community of over 230+ Fellows, supported by Wageningen University & Research and Wasafiri Consulting.

The programme requires a fee of USD 1000, with limited scholarships available. Applications close on 26 April 2026 (midnight EAT). Don't miss this chance to elevate your leadership and drive bold change in Africa's food systems.

Apply now

African Food Fellowship | Leading the change in Africa's food systems

APPLY NOW!

Applications are now open for new Fellows!

We are recruiting 120 food systems leaders in Kenya, Rwanda, and Zambia, 40 for each country, working in these impact areas:

- KENYA**
 - Horticulture for Inclusive Markets
 - Blue Economy for Food
 - Agri-finance
- RWANDA**
 - Access to Healthy and Nutritious Foods
 - Climate Smart Agriculture
 - Inclusive Markets and Trade
- ZAMBIA**
 - Access to Healthy and Nutritious Food
 - Resilient Food Systems
 - Inclusive Markets and Trade

Apply here:
<https://tinyurl.com/ybb3e55r>
Deadline: 26 April 2026

wasafiri | WAGENINGEN UNIVERSITY & RESEARCH

Innovate for Impact Challenge- World Food Prize Foundation



The World Food Prize is a prestigious international award recognizing individuals who have significantly improved the quality, quantity, or availability of food worldwide. Established in 1986 by Nobel Peace Prize laureate Norman Borlaug, it is often regarded as the “Nobel Prize for food and agriculture.” The award is presented annually by the World Food Prize Foundation and includes a monetary prize of \$500,000. It honours contributions across diverse fields such as agriculture, nutrition, food technology, and food security.

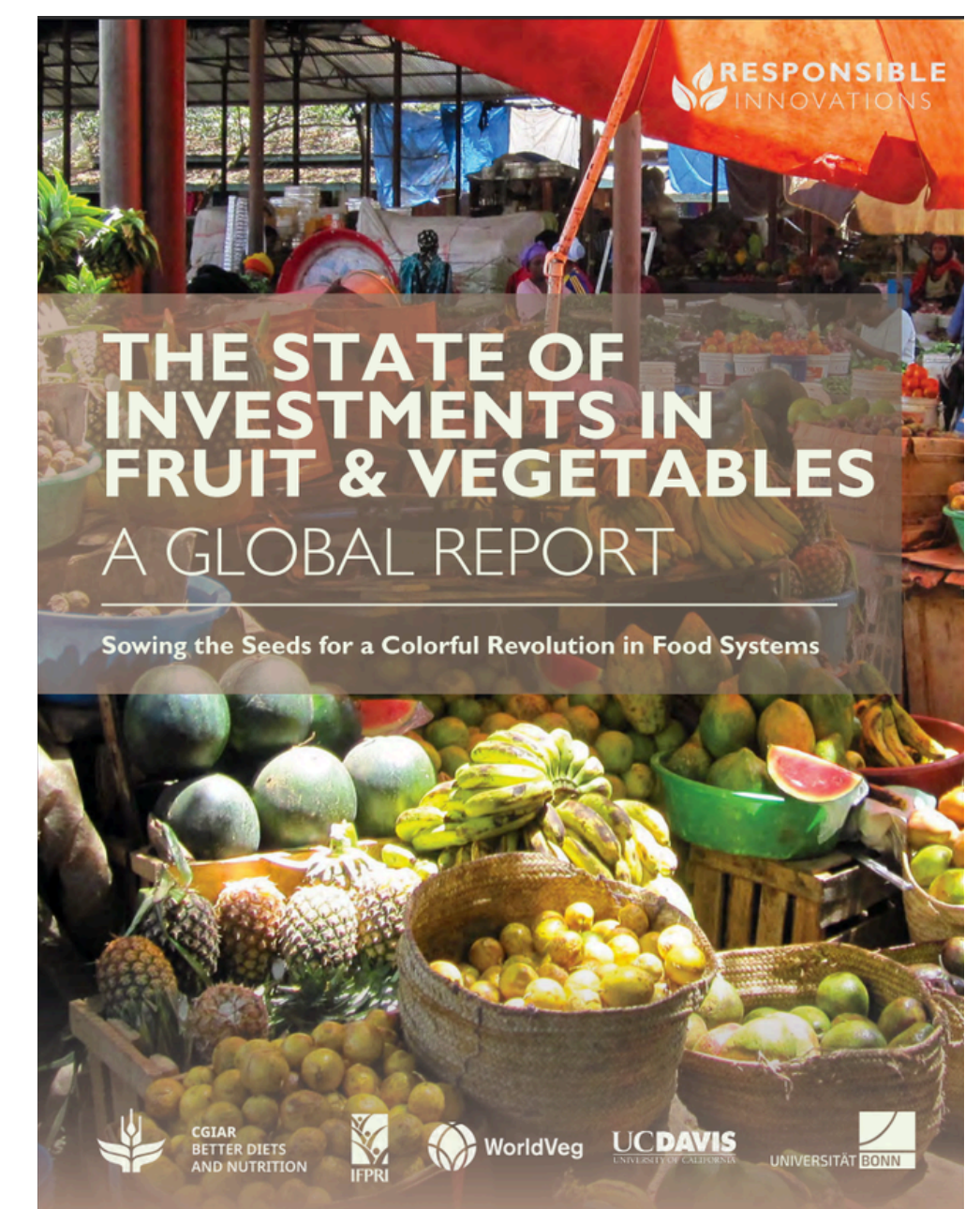
Laureates are celebrated for advancing human development through innovative solutions that address global hunger and improve food systems, with the award ceremony held each year in Des Moines, Iowa.

The World Food Prize Foundation, in collaboration with America's Cultivation Corridor, hosts the Innovate for Impact Challenge—a pioneering initiative dedicated to accelerating agricultural technology (AgTech) innovation. This Challenge seeks to identify and support early-stage, tech-driven startups whose transformative solutions address the critical challenges of global food security and sustainability.

Read more

The State of Investments in Fruit & Vegetables: A Global Report

Responsible Innovations, in collaboration with leading partners including the World Vegetable Center, CGIAR’s FRESH Initiative, UC Davis, and the University of Bonn, has released the 2025 Global Report: The State of Investments in Fruit & Vegetables. This study provides one of the first expert-driven, cross-country estimates of R&D investments in fruits and vegetables, covering nine nations across Africa, Asia, and Latin America. The findings reveal that fruit and vegetable research remains significantly underfunded compared to staple crops, limiting innovation, infrastructure, extension services, and equitable access.



The report highlights the consequences of this gap—ranging from persistent nutrition shortfalls to missed opportunities for climate resilience and smallholder livelihoods. It identifies five priority investment areas: **reducing postharvest losses, strengthening seed systems, enhancing extension through digital innovation, boosting nutrition and consumer demand, and improving market access for women.** By spotlighting these strategic pathways, the publication provides actionable evidence for governments, donors, and private sector actors to redirect resources toward fruits and vegetables.

This report is a call to action: investing in fruits and vegetables is not optional - it is essential for healthier diets, resilient food systems, and inclusive economic growth.

Read more

IFAMA 2026 World Conference



CONFERENCE THEME
ROOTED IN RESILIENCE
Revitalizing agri-food systems
for an uncertain tomorrow

CONFERENCE PARTNERS
CUS CORK UNIVERSITY BUSINESS SCHOOL
UCC University College Cork, Ireland
Coláiste na hOileánuí Corcaigh

The International Food and Agribusiness Management Association (IFAMA) 2026 World Conference will be held in Cork, Ireland, 15–19 June 2026, under the theme “Rooted in Resilience: Revitalizing Agri-Food Systems for an Uncertain Tomorrow.” This global gathering will bring together the executives, policymakers, academics, producers, and students from over 40 countries to

explore strategies for resilient food systems in the face of climate change, technological disruption, and shifting consumer demands.

Highlights include the Global Business Forum, Academic Symposium, and Student Case Competition, alongside agri-tech tours in County Cork. The conference also includes the Global Student Case Competition and AgriTech Tours showcasing Ireland’s agri-food sectors.

Theme: Rooted in Resilience
Date: July 15 to July 19, 2026
Venue: University College Cork - CAO, College Road, Cork, County Cork, IE, 0000
[Link to register](#)

Register Now

Best practices and innovations in fruits and vegetables value chains: Call for nominations



FAO invites submissions of replicable and adaptable case studies showcasing best practices and innovations with demonstrated impacts or strong potential across fruit and vegetable value chains. Case studies may cover agronomic, biological, nutritional, socioeconomic, or environ-

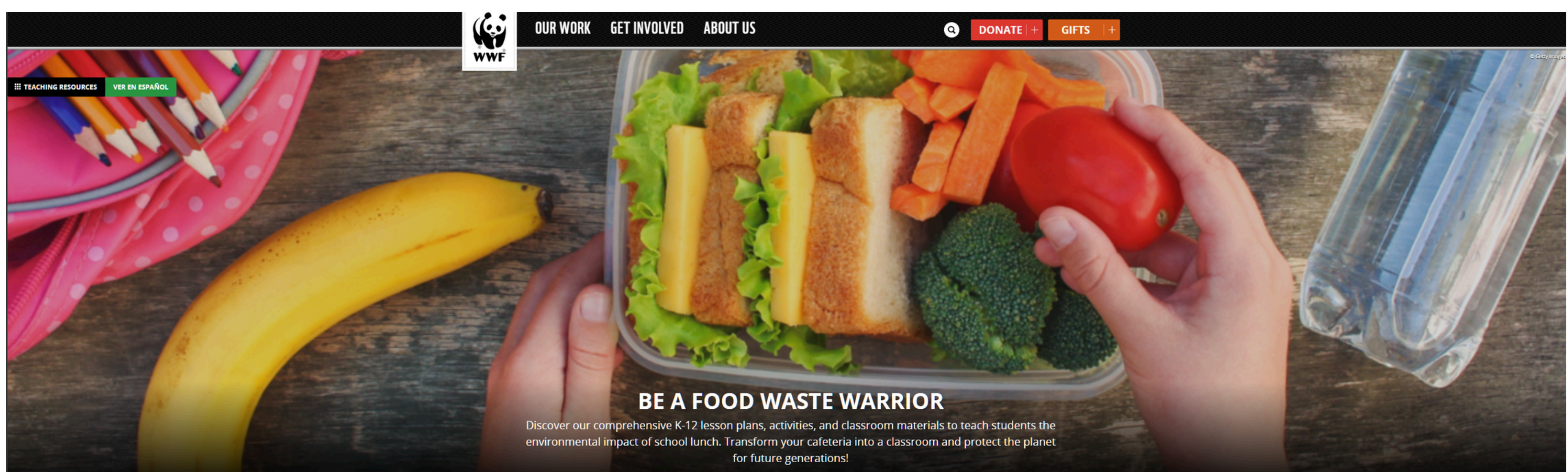
mental aspects of these value chains. As defined by the International Year of Fruits and Vegetables 2021, fruits and vegetables include edible plant parts—such as leaves, stems, roots, flowers, buds, and fruits—whether cultivated or wild, and consumed raw or minimally processed. Submissions will be accepted until 27 April 2026.

Read more

Be a food waste warrior - World Wildlife Fund (WWF)

Explore WWF’s comprehensive K–12 lesson plans, activities, and classroom resources designed to help students understand the environmental impact of school lunches. Turning cafeteria into a learning space while empowering students to contribute to a more sustainable future.

Read more



Future Food 500 Summit

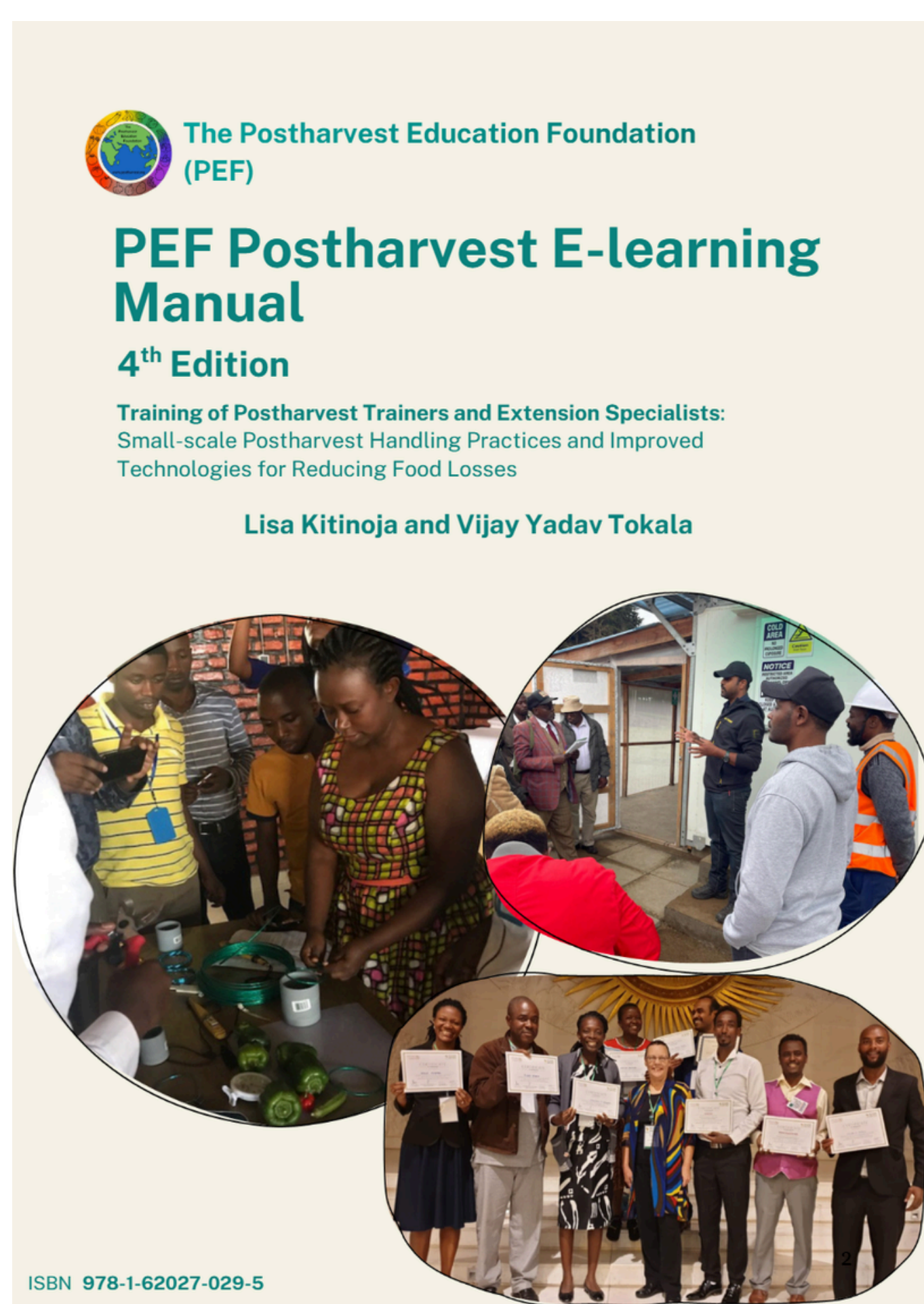
Future Food500 at Gulfood 2026 in Dubai brought together global food supply chain partners, innovators, and industry leaders focused on building a more resilient and equitable food future. The event highlighted sustainability, AI-driven transformation, and cross-border collaboration as defining elements of future food systems.

Mr. Gurbinder Gill, represented The Postharvest Education Foundation at Future Food 500.



Mr. Gill at Gulfood 2026, Dubai

PEF E-Learning Manual (4th Edition)



The fourth edition of the PEF E-manual brings together revised information, updated resources, and new topics to strengthen project design and implementation. It includes key areas such as integrating GESI, designing PTSC, developing food rescue projects, and essential considerations for writing effective project proposals. The manual will be useful for extension workers, trainers, and stakeholders working with smallholder farmers to build practical skills in reducing postharvest losses and improving food system efficiency.

The updated manual is currently in the final stages and will be published soon.

Postharvest digest:

- Mwambi, M., Opiyo, P., Wafula, A., Schreinemachers, P., Roothaert, R., & de Bruyn, J. (2026). **The price of safety and convenience: Urban shoppers' willingness to pay for hygienic market stalls and minimal processing of leafy vegetables in Kenya.** *PLoS one*, 21(3), e0340495. <https://doi.org/10.1371/journal.pone.0340495>
- Ewell, H., Lenero, E. V., Bailey, A., Woltering, L., Schiller, K., & Hellin, J. (2026). **No systems transformation without systems literacy: Insights from CGIAR.** *Agricultural Systems*, 234, 104662. <https://doi.org/10.1016/j.agry.2026.104662>
- Elolu, S., Byarugaba, R., Opiyo, A. M., Nakimbugwe, D., Mithöfer, D., & Huyskens-Keil, S. (2023). **Improving nutrition-sensitive value chains of African indigenous vegetables: current trends in postharvest management and processing.** *Frontiers in Sustainable Food Systems*, 7, 1118021. <https://doi.org/10.3389/fsufs.2023.1118021>



Our mission

The Postharvest Education Foundation (PEF) has a mission to provide innovative programs that motivate and empower people to reduce global food losses and 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 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 centres

PEF's 'Global Postharvest E-learning Program' is FREE to all
NOW AVAILABLE IN *ESPANOL* AND *FRANCAIS*

Check the website for further details :

<https://postharvest.org/programs-e-learning-capacity-building/>



Thank you for reading!

**THE POSTHARVEST
EDUCATION FOUNDATION**

Email:
vijayyadav.t@postharvest.org

Website: www.postharvest.org

Connect with us on:

