



Innovative post-harvest handling practice

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Post-harvest loss





Major causes of postharvest losses

- **PREMATURE HARVESTING**
- **OVER-MATURE HARVESTING/ROTTING,**
- **MECHANICAL DAMAGE,**
- **POOR HANDLING,**
- **IMPROPER MANAGEMENT OF TEMPERATURE AND RELATIVE HUMIDITY,**
- **HYGIENE PROBLEMS DURING HANDLING**

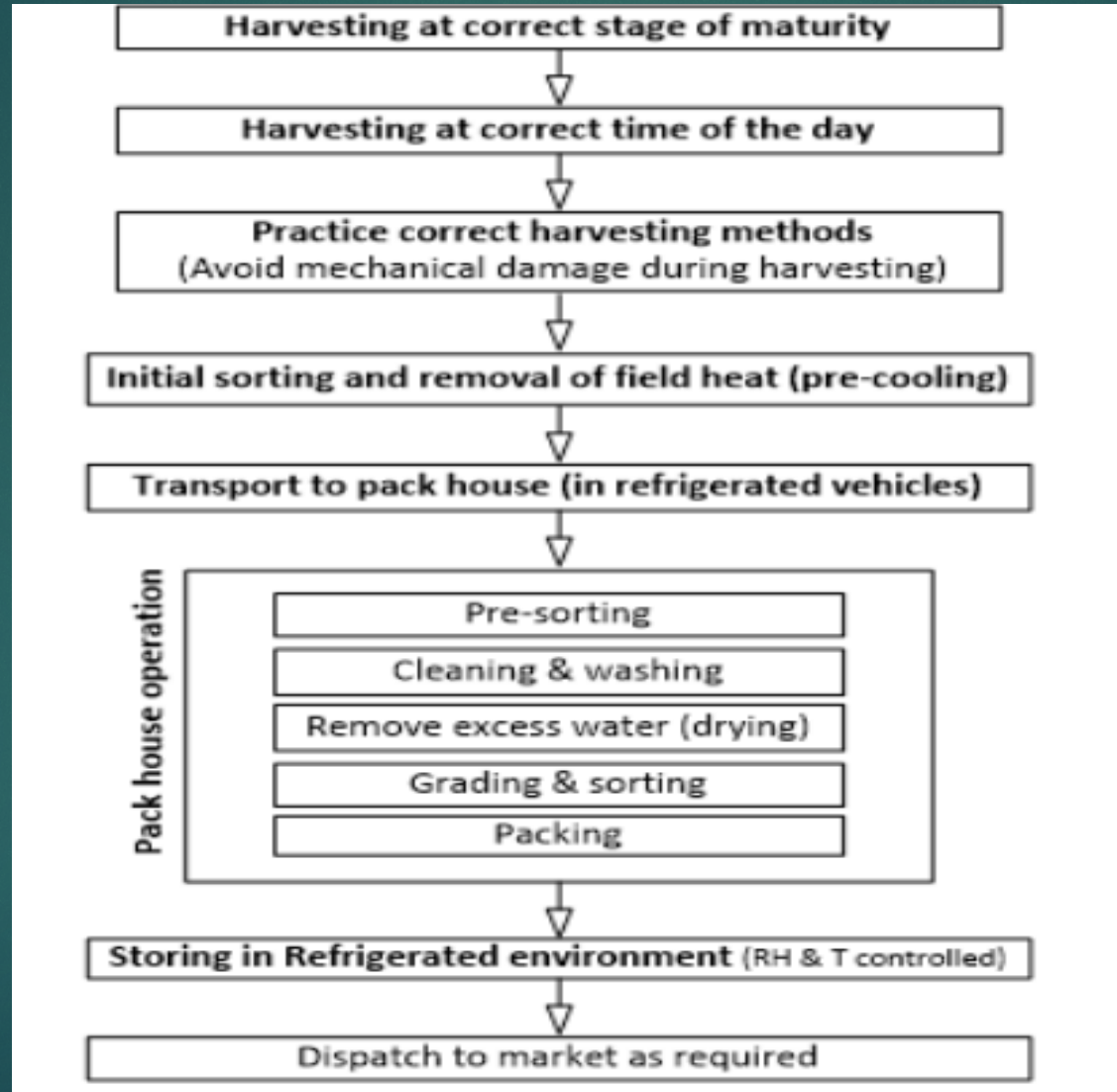
Quality of good fresh produce

Quality of fresh of produce

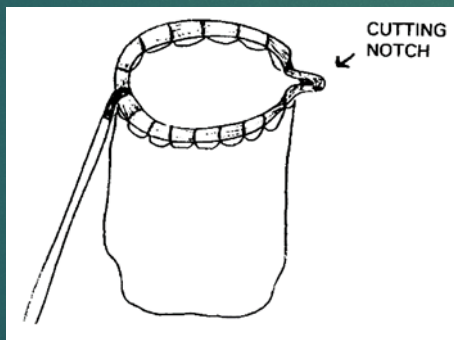
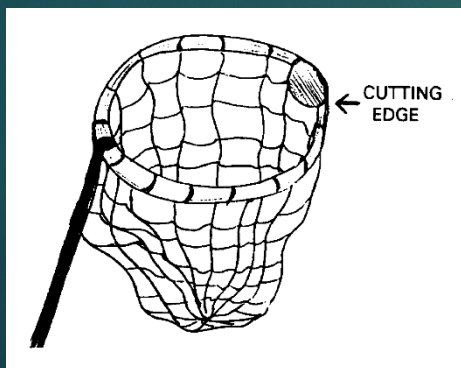
- Attributes or characteristics that give a product value as a food

Grower	Handler	Consumer
Good appearance	Good appearance	Good appearance
High yield	Shelf Life	Firmness
Resistant to diseases	Firmness	Flavor
Easy to harvest		Nutritional Value
Resist damage		

Required/correct practices during Harvesting and Post harvesting



Some equipment/ technologies recommended



Some innovation equipment/ technologies



Transport of fresh produce



Transport of fresh produce



Zero Energy Cooling Chamber (ZECC)



Cold room CoolBot





Thank you for your attention