

Postharvest physical risk factors along tomato supply chain: A case study of Fiji

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Background

Problem: Fiji growers currently have limited access to high-value domestic market due to consistency of supply and product quality constraints

Our approach: Develop a participatory guarantee scheme between growers and hotels based on agreed quality and supply. Support this with relationship with grower collaborative network assistance and improved postharvest handling protocols.

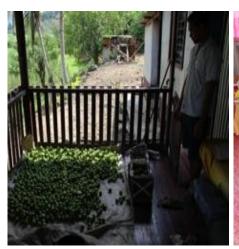
Postharvest handling element:

Analyse pre-existing postharvest vegetable supply chains in terms of risk, quality and losses. Then develop tailored low-cost solution specific to local conditions.

Range of production practices

Various on-farm postharvest











Various packing options









Multiple transport modes





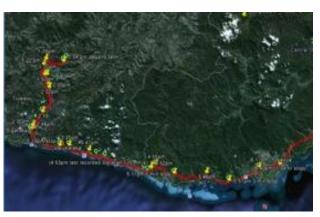


We measured the physical postharvest risk factors along the supply chain

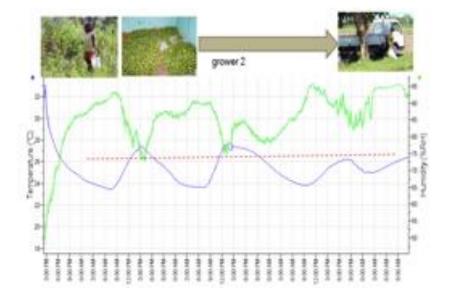
Compared different modes of transport, road conditions, time to market, packaging, maturity, as well as post-market shelf to find out where were the problems occurring

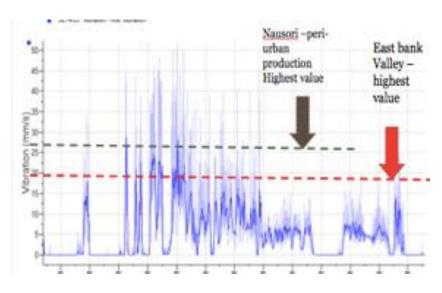












Day 0 – pre-harvest in the field





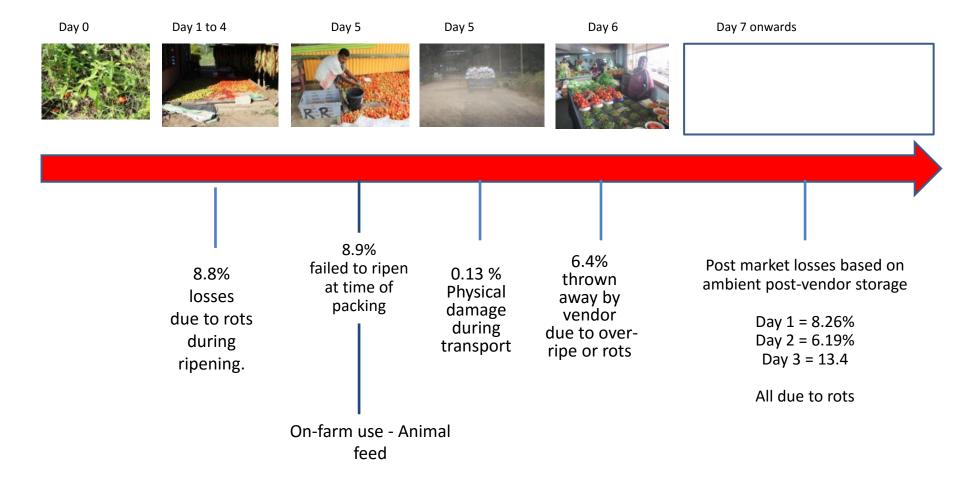






Day 5 – packing in plastic boxes





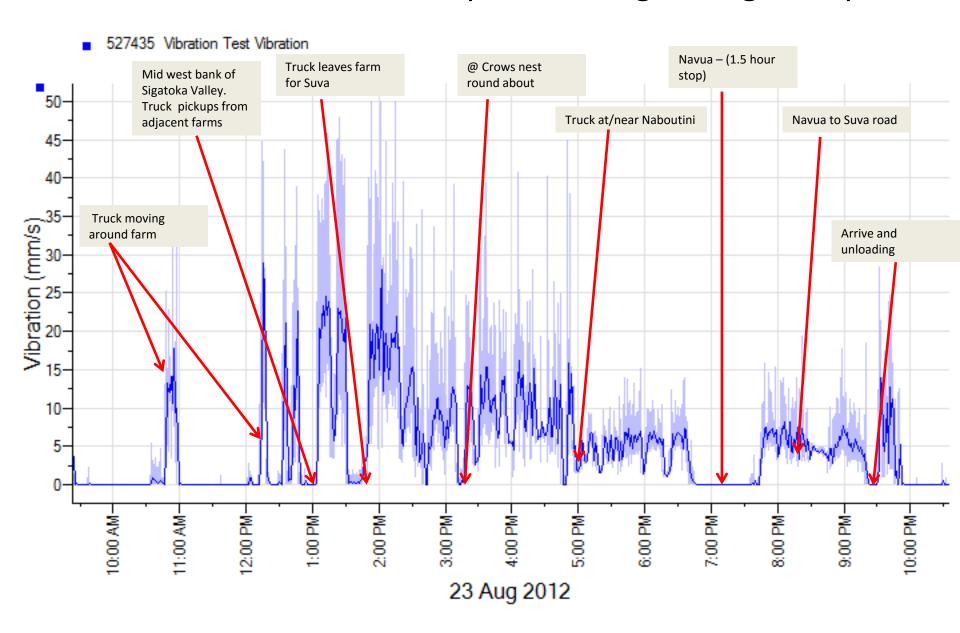
Commercial postharvest losses = 32.93% (farm to vendor)
Projected further 14.45 % loss post-vendor if fruit not consumed within 48hours

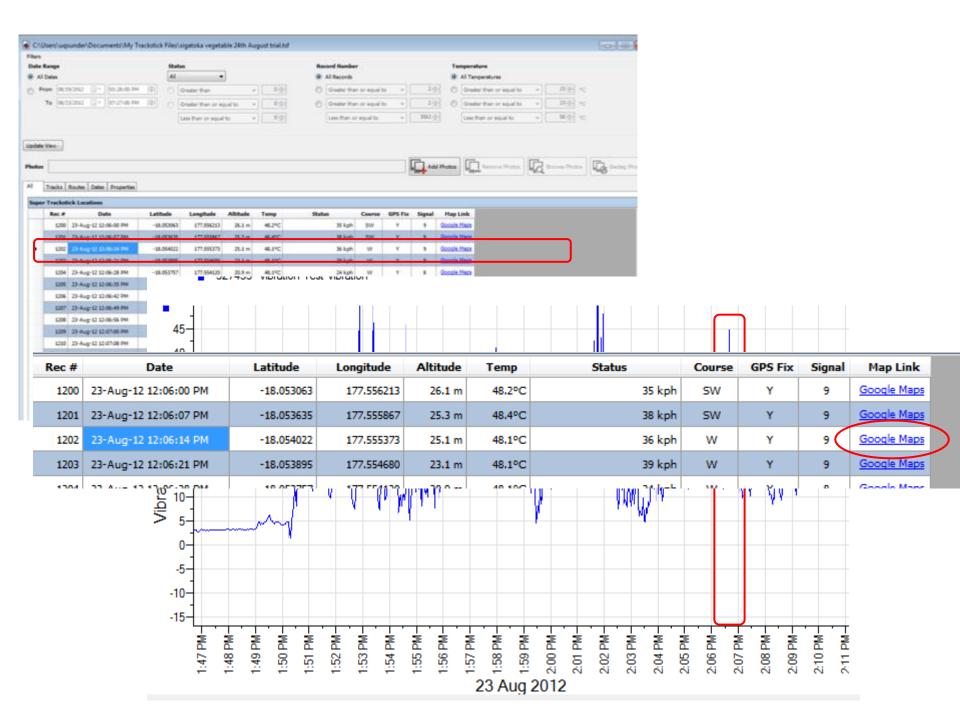
If there was a 1 day delay/break in the chain loses (and a 48hr post-vendor consumption) total postharvest losses = 60.78%.

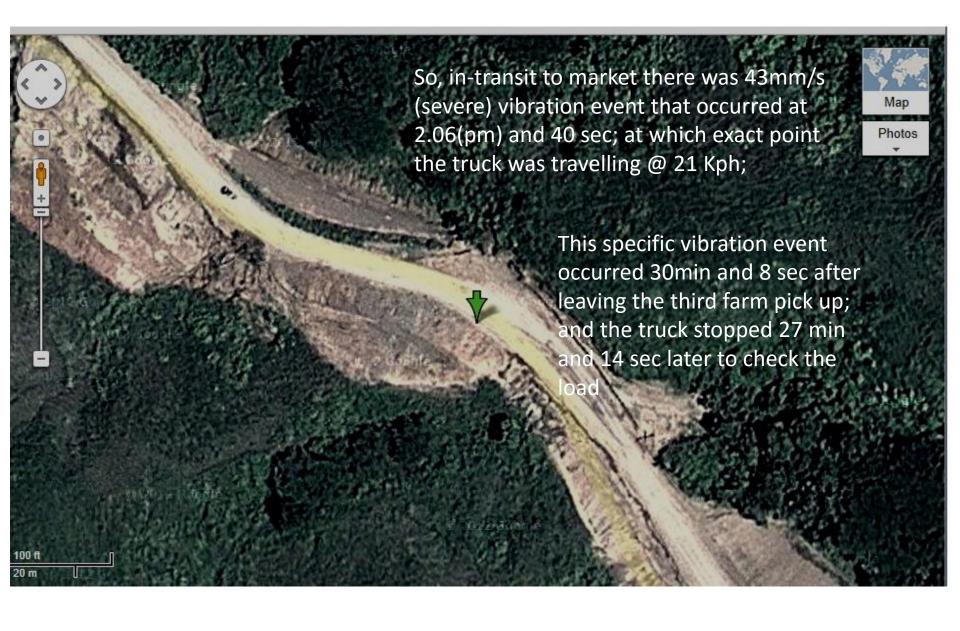
Fruit storage temperature on-farm and during transport to Suva markets



Incidence of vibration/impact loading during transport







The road are poor, the packaging not ideal and production practices variable, but the key postharvest challenge (the one much of the quality losses could be traced-back to) was poor on-farm ripening practices

Need for better ambient ripening practices and onfarm postharvest hygiene to reduce disease.



What we found

Postharvest behavioural contributors



Positive inadvertent behavioural

- 1. Packing and pre-loading tomato crates first **lowers** risk of vibration and impact loading stress.
- 2. Use of recycled plastic crates (to reduce cost) **better in-transit protection.**
- 3. Slow truck speed due to level of loading and vehicle age **reduction of impact loading**
- 4. On-farm ripened fruit (while market-based) less prone to vibration loading

Negative behavioural detractors

- 1. Stage of ripeness at harvest inconsistent with time available to harvest
- No sorting and removing rotten fruit during compounding pathogen losses



Postharvest capacity building approach we are applying in Fiji and Solomon Islands is all about gaining:

- Knowledge that supports better agribusiness decisions
- Explore alternatives postharvest strategies by providing simple low cost tools to do so.
- Using relatively high-tech equipment in participatory learning environment to highlight relatively fundamental handling practices.
- Highly targeted remediation

