

Core Project Components:

Post-Harvest Handling and Storage

- ❖ Affordable and efficient drying
- ❖ Grain storage
- ❖ Improved post-harvest logistics from field to storage
- ❖ Value chain development and impact assessment

Food Processing/Preservation and Nutrition

- ❖ Product development, marketing and promotion
- ❖ Processing technology innovations
- ❖ Recovery of nutritional components for improved health; fortified food products using local crops
- ❖ Market expansion through Incubation Training Centers, entrepreneur processing enterprises, and public-private partnerships

Project Team:

Led by Purdue University
in collaboration with:

1. North Carolina A&T State University
2. North Carolina State University
3. University of Pretoria, South Africa
4. University of Eldoret, Kenya
5. Kenya Agricultural & Livestock Research Org, Kenya
6. CIMMYT, Kenya
7. Institut de Technologie Alimentaire, Senegal
8. Institut Senegalais de Recherches Agricoles, Senegal
9. A to Z Textiles, Tanzania
10. Bell Industries Ltd, Kenya

For More Information Contact:

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Processing of Sorghum and Millet flours

FOOD PROCESSING and POST-HARVEST HANDLING INNOVATION LAB (FPL)

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Project Overview:

Hunger, malnutrition, and poverty remain stubbornly persistent in many developing countries despite the advances made in agriculture productivity. This is in part due to high food losses, especially after harvest. Food Processing and Post-Harvest Reduction Innovation Lab (FPL) handling will support and strengthen the post-harvest segment of the value chain using a market-led approach to overcome constraints that create food losses in targeted USAID Feed the Future countries. This will be achieved through development and use of on-farm drying and storage technologies and food processing and nutrition innovations coupled with dissemination mechanisms that link farmers to markets. Gender and environment will be taken into account at all stages of the project cycle, from baseline assessment and analysis through research implementation, monitoring and evaluation.

Project Goal:

To develop sustainable market-driven value chains that reduce food losses, improve food and nutrition security, and contribute to economic growth for farmers in Kenya and Senegal, and other Feed the Future Countries.

Sustainable reduction of post-harvest losses and food wastes through technologies and innovations that link farmers to markets

FOOD LOSS AND WASTE REDUCTION SOLUTIONS FOR FEED THE FUTURE COUNTRIES



Purdue Improved Crop Storage
Photo by B. Damienne

Specific Objectives:

- Improve drying and storage of cereals in humid tropics of Africa
- Drive the value chain through processing to increase commercialization and improve nutrition
- Strengthen institutional and human capacities among actors along the value chains, with emphasis on gender sensitive approaches
- Establish and strengthen public-private partnerships to promote technology innovation and adoption

Expected Outcomes:

- Improved grain handling and storage capacity
- Safer and higher quality grains that meet local and international standards
- Safe, high quality, and nutritious food products in the marketplace
- Better and diversified diets for poor people
- Improved market opportunities and access for farmers



Focus Countries and Commodities:

- Kenya and Senegal
- Cereal crops

Project Duration:

May 2014 to May 2019