



Postharvest losses and value chain approach to loss reduction

35th International Vegetable Training Course 17 October, 2016

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Value Chain and Postharvest









Flow of presentation:

- 1. Overview of global population, food demand and supply
- 2. Distinguishing different kinds of food loss and waste
- 3. Global postharvest food loss / waste situation
- 4. Postharvest system, PH activities and Value chain approach













1. Global population, food demand and supply







Global hunger, food demand, population









Global population, how much and where by 2050 ?



2.2 % 8 Bangladesh 162,910,864 2.23 26 34.9 % 9 Russia 143,439,832 1.9 % 1.66 39 73.2 % 128,632,004 10 Mexico 1.7 % 2.29 27 78.3 %

http://www.worldometers.info/

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Slide 6

Global hunger





65% of these in Asia, and Pacific



28% of these in Africa



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Countries' Vulnerability to Global Food Price Shocks



Source: World Bank (2011) *Responding to Higher and More Volatile World Food Prices,* Development Committee Paper prepared by the Agriculture and Rural Development Department using data from FAOSTAT for net cereal imports as a share of consumption and the USDA for food share in household expenditures.



Slide 9

Causes of global hunger/ food shortage

Not enough food produced?

Social and economic factors?





Nobel laureate Amarthya Sen (Sen, 1982)

Causes of food shortage/ hunger:

- Not scarcities of food per-se BUT other social and economic factors:
- Low wages/ unemployment/ poverty/ inequality/ rising food prices/ Poor fooddistribution systems (alternative use, loss & waste)



Slide 10

Source: FAO, 2016





Law of demand





Alternative uses and human food losses

In reality: Global food production > Global human food demand

If so, why 805 million people go hungry ?

Of harvested food is lost or wasted

Of human food used for animal feed

of human food used in production

of biofuels

32%

30%

10%







Source: etc group, Nov, 2009): Who Will Feed Us?

Slide 12



1. Global food demand and supply

How much more we need to produce by 2050 (with current loss/ waste, and alternative use of human food) ?

Global estimate: increase in current food supply



100%

70%

Developing countries estimate increase in the current food supply (production)

Can we do that? Not impossible but not easy either, what are the options?







https://www.youtube.com/watch?v=IoCVrkcaH6Q





Potential Options to increase food supply

Option 1: Expansion of acreage for food production

- Possible but limited by scarcity of the accompanying production resources
- Share of world's food that comes from hunting/gathering 12.5% 50% 30% Share of world's food Share of world's cultivated that comes from the food produced by peasants industrial food chain Share of urban food produced by city-dwelling peasants

Peasants Feed at Least 70% of the World's Population

(Source: etc group, Nov, 2009): Who Will Feed Us?

- Seed, fertilizer, credit, water, good land Access / Afford ?
 - Environment and climate change problems associated with acreage expansion (deforestation, greenhouse gases etc.).



Drought: At least 330 million people are affected in India (source: BBC)

PHOTO: AFP/GETTY IMAGES



Slide 15

US drought 'worst for decades' 2 July 2014

Source: BBC



US drought bakes cattle and crops 3 August 2012



Area expansion has impact on environment

Ag. Activities contributed to:

- 24% of global greenhouse gas emission in 2010.
- 70% of the freshwater withdrawn from rivers, lakes, and aquifers.

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Option 2: Increasing agricultural productivity



- Global productivity trends 4 major crops in the last few decades not sufficient to increase the supply to meet the food demand by 2050 (Ray *et al.*, 2013).
- Four major food crops (maize, rice, wheat and soybean) that account for 2/3 of global agricultural calories





Option 3: Reducing food loss and waste

This is what we will focus on today

Opportunities with PHL/W reduction:

- Saving can potentially feed more people
- Production resources don't go in vain (e.g. 23% of total fertilizer use)
- Lesser negative impacts to environment (e.g. PHL/ W account for 24% of total freshwater resources used in food crop production)
- Less pressure on acreage expansion (loss equivalent to 23% of total cropland area used)





2. Distinguishing food loss and waste

32% of the global food either lost or wasted= 1.3 billion tones, 24% in global food calories

Food waste in rich countries ≅ Net food production of S-Saharan Africa
222 million tons ≅ 230 million tons







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a. Production Loss: On the field, Loss of potential harvest



Bangladesh

Natural causes







Sri Lanka



Michigan Apple, Labor shortage



Social and economic causes



Bumper Cherry Crop Turns Sour Unharvested, Under Government Program to Keep Prices Stable (WSJ, 2009)

An angry farmers dumps onions in Gujarat streets, 2016 India)

Slide 19



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2. Distinguishing food loss and waste

b. Food waste: Consumers/ and big retailers: Buy too much, cook or serve too much, and do not store properly (do not eat within certain period)





JAGABAN

UNCLE AJALA







Nigerians Watching Spain Celebrating Tomato Throwing Festival,When four pieces of Tomatoes is N200 in Nigeria.

2 Follow





- Leaf Miner : destroyed 80% of tomato
- Price: \$1.20 to \$40 for a basket

40 metric ton, one hour, last Wed of August





Quantity loss vs. quality loss

- c. Postharvest Loss: Harvest Retailers
- Quantity loss



Weight loss due to: Leakage in transportation, handling, moisture loss, not consumable can not be sold, not consumable

Quality loss



Price drop:

Visual damage, Non-visual: Nutritional/ food safety

Slide 21



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- <u>Video 2</u>
- https://www.youtube.com/watch?v=Md3ddmtja6s

Video 2a

https://www.youtube.com/watch?v=8mjd95U1_yM









3. Global food loss and waste situation







Production volume for regions (million tons)



Food waste and food loss around the world, millions of metric tons¹

Unlike consumer driven waste in the developed world, over 90% of all wastage in developing Asia and Africa occurs during production, postharvest, processing, and distribution





Slide 25

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Food Waste: Example Britain (Source: Guardians)





*Value of wasted (food & drink): 60-pounds/ families in a month

*Area to produce wasted food & drink: 91% of Wales (8000 sq. miles)

Buy if you can save / use

Cook/ Serve amount that you can eat







Loss and waste of vegetables and fruits (% of production)





Stage of PH technology & Countries



4. Postharvest system, PH activities and Value chain approach









Commodity system and PH activities



Figure: Agriculture Commodity System (pre and postharvest activities) Source: Adapted from La Gra *et al.*,1990; PEF, 2013)

PH activities:

• Technical activities: grading, packaging, storage etc.

• Economic activities: marketing, admin and management etc.

Reduction in PH Loss improves efficiency of the commodity system

Slide 30

What is Value Chain (VC) Approach?

COMPETITIVE

ADVANTAGE

CREATING AND SUSTAININ SUPERIOR PERFORMANC

Michael E.

Porter

 Value Chain: Internal processes or activities a company performs "to design, produce, market, deliver and support its product."

A Company to stay in business must meet two criteria:

- (1) Must supply what customers value
- (2) Must survive the competition (Price)

Porter's Value Chain Model

Alternative strategies for Competitive Advantage

Key concept in understanding VC approach is CA

" An advantage over competitors (greater sales or margins and/ or retain more customers than its competition)"

Competitive Advantage Strateties

		Lower cost	Differentiation
	Broad Target (industry-wide)	Cost Leadership (economies of scale in production and marketing)	Differentiation leadership (product distinct from those of competitors
	Narrow Target (segmentation)	Cost focus	Differentiation focus

Position relative to competitors (based on Porter, 1985)

Value Chain vs Supply chain

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Value Chain or Supply Chain (Images collected from Google)

- Manufactured/ Uniform products
- Non perishable (generally)
- Marketing and sale
- Warehousing
- Bulk transportation
- Short Chains (95% domestic)

Source: nonprofit.causecast.org (web)

Slide 34

Value Chain vs. Supply Chain

Aspects	Supply Chain Management	Value Chain Management
Focus	Cost/ price/ Time	Value/ quality
Product	Commodity (Present the good for sale)	Differentiated products (offer product market will pay for)
Relationship	Supply Push (Market push approach)	Demand pull (Market pull approach)
Organizational structure	Independent	Interdependent
Philosophy	Self optimization	Chain optimization
Communication	Little	Extensive
Objective	To reduce: # links, reduce friction (Reduce cost/ time to market.	Maximize gross revenue and sustain it over time.

Why VC being popular in agriculture?

VC modified and used in other areas including Int. dev.

1. Farming as a business rather than a way of life

Competition and competitive advantage, margin, value addition are important considerations

2. VCA assesses potential to apply/adopt knowledge and technology

Based on available resources, capacities, infrastructure, and raw materials and need of the stakeholders.

3. VCA pays attention to both direct and indirect effects

Economic: Poverty reduction, employment Social: Gender , linkages among beneficiaries Other: Food safety and nutrition, environment

5. Demand driven not supply driven: very important one

- End markets are the starting point of the value chain analysis.
- Understand what customers' value

Which market (domestic or international)

- Study the market, identify the customers, decide the product you want to produce etc.
- Design project to improve the value chain
- Be clear how you can be competitively positioned

WorldVeg approach

1. Structured Surveys of VC actors, FGDs at farmers' level.

2. Quality assessment along the VC

Extent of PH Loss along the chain (tomato)

Slide 40

3. Know the current PH practices

4. Test/ adopt new technologies/ practices

Based on the value chain analysis develop an project implementation approach

• World Vegetable Center approach

And don't forget project evaluation: what worked and what did not?

Postharvest Loss Calculation

- 1. Farmer harvested 100 kg of tomato (H = 100 kg)
- 2. 1 kg had insect damage (can not be sold) (L1 = 1 kg)
- 3. 2 Kg was used for home consumption (C = 2 kg)
- 4. Total that reached market was 94 kg (L2 = ? kg)
- 5. 1 kg produce had some damage (bruises and pressure damage) but still could be sold at reduced price (L3 = 1 kg)
- 6. Price of good tomato (P1 = 50 Baht/ kg)
- 7. Price of quality damaged tomato (P2 = 20 Baht/ Kg)
- 8. What is the total monetary value of postharvest loss ???

Formula: Post harvest weight loss = (P1 * L2)Postharvest quality loss = (L3) (P1 - P2)Total postharvest loss

= 150 Baht = 30 Baht = 180 Baht

Slide 43

- <u>Video 3</u>
- https://www.youtube.com/watch?v=kotp43vuy94

there will be **9 billion people** to feed in the world, **9 00**

BY 2050

more than the 2013 number of

billion.

If food loss is not reduced, food production will need to increase by an estimated

70% and require investment of an astonishing

\$83 billion

per year to meet that new demand.

Take Away of this Session

1. Up to 50% loss of horticultural crops in developing countries.

2. 90% percent of loss/wastage from within the VC.

3. Directly impacts poor producers: lower income, reduced food availability, increased price, and decreased nutritional content.

4. PH interventions (technology / practices can help reduce PH loss)

5. VC approach to PH loss is an effective but need to follow basic steps to plan, implement and evaluate the projects.

Slide 45

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