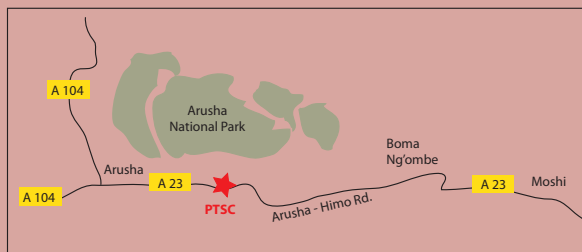




USAID
FROM THE AMERICAN PEOPLE

AVRDC - The World Vegetable Center
University of California - Davis
World Food Logistics Organization (WFLO)

Funding provided by USAID HortCRSP
<http://hortcrsp.ucdavis.edu>



AVRDC - The World Vegetable Center

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How can the PTSC help you?

The Postharvest Training and Services Center (PTSC) is designed to help growers, associations, and marketers with all of the postharvest steps that occur from the moment produce is harvested to the moment it is eaten.

Is your produce getting damaged?

The Center sells and rents reusable crates and packaging supplies to protect your produce.

Can't find a buyer?

The Center can conserve your produce at the correct lowest safe temperature so it lasts longer, giving you more time to sell at a higher price.

Can't find transport?

The Center can help you arrange cool transport for your products.

Not making enough money?

The Center can train you on how to build a reputation for quality products, giving you access to new markets and premium prices.

Once you know the best postharvest practices, you can ensure that your produce is food-safe and will have the best quality, highest nutritional value, and longest shelf life. You will be able to make the most of opportunities in the market.



AVRDC
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Postharvest Training & Services Center

PTSC

Tanzania HORT PTSC



Just as farmers buy seeds and fertilizer from a farming store, they can buy (or rent) plastic crates, insulated boxes, and other postharvest tools and services at the **Postharvest Training and Services Center (PTSC)**.

Just as farmers pay workers to harvest their fields, they can pay the Center to select, classify, and pack their produce, or store their produce for a few days at the correct low temperature.

The Center does not buy produce. The Center has a store, but it does not sell produce. It sells postharvest tools and items, like plastic crates, containers, liners, labels, thermometers, and insulated boxes. You can even buy materials to make your own insulated boxes or on-farm cool chambers.

You always own your produce. The Center simply offers you a menu of services that ensure your product retains its best quality.

You choose which products and services you want to use. You can start with just one and try others when you're ready.

Products and Services

The Center sells:

- ◆ cartons of various sizes and shapes
- ◆ vented paper liners and dividers
- ◆ vented plastic bags
- ◆ labels and stamps
- ◆ tools (thermometers, sizing rings, etc.)
- ◆ quality plastic crates of various sizes
- ◆ cleaning supplies
- ◆ chlorine (for wash water sanitation)
- ◆ grading/packing tables
- ◆ small-scale coolers
- ◆ insulated cool boxes
- ◆ plans and materials for building your own insulated boxes, packing tables, cool chambers, etc.

The Center also offers services (with a fee per kilogram or per day):

- ◆ sorting/grading
- ◆ packing (includes proper cartons)
- ◆ pre-cooling to 13°C
- ◆ cool storage (overnight, a few days, a week, or longer)
- ◆ returnable plastic crates (rental)
- ◆ insulated cool boxes on trailers (rental, pull with your own vehicle)
- ◆ shipping services
- ◆ plastic crate cleaning
- ◆ truck sanitation

If you need assistance with something else during marketing, ask us! We are here to help.

Training

The most powerful postharvest tool is **knowledge**. The Center can train you on a variety of topics, including how to:

- ◆ maintain quality and protect your produce with:
 - correct temperatures
 - gentler handling
 - less handling
 - improved packaging
- ◆ reduce losses
- ◆ wait for higher market prices by using cool storage
- ◆ predict whether a new practice will be worth the cost by performing a cost-benefit analysis
- ◆ build your own packing tables, small-scale coolers, insulated boxes, display cases, etc.

Learning about the **best postharvest practices** will help you ensure that your produce is food-safe and will have the best quality, highest nutritional value, and longest shelf life. You will be able to make the most of **new marketing opportunities**.

