

POSTHARVEST LOSS ASSESSMENT OF GREEN BANANAS IN RWANDA – BRIEF

Green bananas are a main staple crop in Rwanda, with widespread cultivation, consumption and cultural acceptance. To understand the postharvest losses in the green banana value chain, the project conducted three types of analysis – Value Chain Analysis, Commodity Systems Assessment Methodology (CSAM) and Environmental Lifecycle Analysis.

Green Banana losses

FROM FARM TO MARKET IN RWANDA



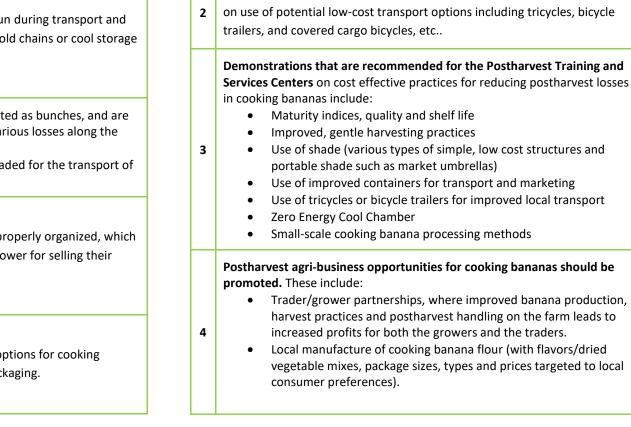
This brief is made possible by the generous support of the American people through the United States Agency for International Development (USAID). The contents are the responsibility of the Horticulture Innovation Lab's Reducing Postharvest Losses in Rwanda project and do not necessarily reflect the views of USAID or the United States Government.

Causes of Postharvest Losses in Photos



Summary of p	postharvest losses and quality problems	Recommendations for Reducing Postharvest Losses
Farmer Knowledge	 Harvesting practices are rough and cause damage to the produce 	Training of trainers (capacity building) in improved cooking banana handling on the farm. Leaders of cooperatives involved in cooking banana production should be trained in harvest indices, apply appropriate postharvest handling techniques, use of improved containers, sorting and grading systems, use of shade during harvesting and postharvesting steps, etc.
	 Bananas are exposed to the sun during transport and marketing, and there are no cold chains or cool storage 	 Training on methods of improved transport for cooking bananas. Training on use of potential low-cost transport options including tricycles, bicycle trailers, and covered cargo bicycles, etc
Temperature Management	facilities for bananas,	Demonstrations that are recommended for the Postharvest Training and Services Centers on cost effective practices for reducing postharvest losse
Transportation	 Cooking bananas are transported as bunches, and are handled roughly, leading to various losses along the chain Bicycles and trucks are overloaded for the transport of produce for long distances. 	 in cooking bananas include: Maturity indices, quality and shelf life Improved, gentle harvesting practices Use of shade (various types of simple, low cost structures and portable shade such as market umbrellas) Use of improved containers for transport and marketing
	Farmer cooperatives are not properly organized, which	 Use of tricycles or bicycle trailers for improved local transport Zero Energy Cool Chamber Small-scale cooking banana processing methods
Farmer Organization	has led to lack of bargaining power for selling their produce to traders	 Postharvest agri-business opportunities for cooking bananas should be promoted. These include: Trader/grower partnerships, where improved banana production
Processing	 There are limited processing options for cooking bananas, and poor-quality packaging. 	 harvest practices and postharvest handling on the farm leads to increased profits for both the growers and the traders. Local manufacture of cooking banana flour (with flavors/dried vegetable mixes, package sizes, types and prices targeted to local consumer preferences).











HORTICULTURE **INNOVATION LAB**





UNIVERSITY OF CALIFORNIA