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# Developing the Regional Horticulture Innovation Center Lusaka, Zambia



*AgriSmart: Innovative Technology and Research  
for Sustainable Development*



**Natural Resources Development College**

Telephone +260 211 282496  
Fax: +260 211 282497

No 7132 Off Great East Road  
Private Bag CH99, Chelstone  
Lusaka, Zambia



# Regional Horticulture Innovation Center Lusaka, Zambia

- Developing a Foundation
  - Establishing public and private partnerships
  - Cross-sector institutional support
  - Intellectual Property (IP)
  - Promote income for small holder farmers
- Strategic planning:  
filling the gaps in food security
  - International food safety certification
  - Minimum Standards
  - Production and marketing
  - Post-harvest facilities
  - Actual training center where technologies can be demonstrated; growers and industry can come together; where government and development organizations can come together



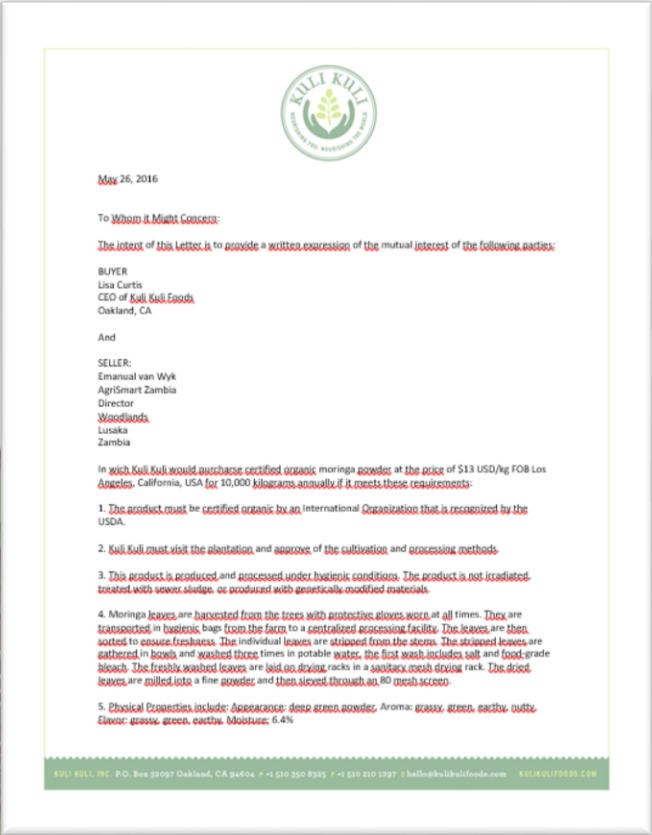


# Public-Private Partnerships

Establishing contracts to connect growers with high-value markets for continual production:



Zambian supermarkets  
Consumer packaged goods



# Cross-sector institutional research and training support

- Multi-purpose development efforts to institutionalize central demonstration site with regionally active organizations
  - Water sanitation and governance (GIZ & SNV)
  - Dairy innovation center (GIZ & SNV)
  - Horticulture innovation center (World Bank, USAID)
- Collaborative international research projects with Universities
  - UC Davis, Rutgers, Purdue, Princeton, UNZA



## Sustainable production for more resilient food production systems: case study of African indigenous vegetables in eastern Africa

S.C. Weller<sup>1</sup>, E. Van Wyke<sup>2</sup> and J.E. Simon<sup>3\*</sup>  
<sup>1</sup>Dept. Horticulture & Landscape Architecture, West Lafayette, IN 47907-2010, USA; <sup>2</sup>AgriSmart, Lusaka, Zambia; <sup>3</sup>New Use Agriculture and Natural Plant Products, Dept. Plant Biology & Plant Pathology, Rutgers University, New Brunswick, NJ, 08903 USA.

**Abstract**  
African indigenous vegetables are an important crop for providing nutrition, improved health and income security to African populations. Often considered as underutilized crops, these indigenous and naturalized fruits and vegetables generally harvested from wild populations are easy to grow, often require lower inputs than the European and 'western' vegetables, are more adapted to local conditions and environmental stress, and could provide local opportunities for income generation and improved health and nutrition. This paper focuses on the incorporation of African indigenous vegetables as additional crop enterprises to their traditional agronomic ones to provide more resilient food production systems for smallholder farmers in sub-Saharan Africa. This work highlights only a few such indigenous vegetables including amaranth (*Amaranthus* spp.), African nightshade (*Solanum scabrum*, *S. villosum*) and spiderplant (*Cleome gynandra*) while others including African kale (*Brassica carinata*), cowpea (*Vigna unguiculata*) leaves and African eggplant (*S. acethyricum*), are common staple crops for smallholder farmers and rural populations in eastern Africa. We posit that by strengthening the African Indigenous Vegetables (AIVs) using a market-first approach to overcome constraints along the value chain leading to improved production practices, supply, postharvest handling, distribution and consumer acceptability of AIVs, opportunities for smallholder farmers to become more engaged in the supply chain will emerge. These key ingredients are needed to develop a sustainable and resilient AIV system providing opportunities to smallholders. We suggest that focus is needed first on improving AIV genetic materials, then ensuring systems are put in place for growers to access such materials, coupled with the development of sustainable production and postharvest systems that allow for year-round production as well as seed production/saving techniques. By doing this in parallel and in partnership with industry and the private sector, greater gains can be made in improved market access and building capacity of stakeholders through outreach programs across the AIV value chain while creating awareness of health and nutritional benefits of AIVs which further serve to drive market demand.

**Keywords:** African indigenous vegetables, traditional vegetables, amaranth, moringa, nightshade, spiderplant, *Amaranthus* spp., *Cleome gynandra*, *Moringa oleifera*, *Solanum scabrum*, *S. villosum*, *S. nigrum*, diversity, health and nutrition, income generation, market-first, science-driven

**INTRODUCTION**  
Sub-Saharan Africa (SSA) is the only major region in the world where poverty is increasing rather than decreasing and where human development indicators are worsening. An estimated 925 million of the world's population are undernourished. Of these, 239 million (representing 26%) are inhabitants of sub-Saharan Africa (FAO, 2010) and

\*E-mail: jimsimon@rci.rutgers.edu



# Strategic Pillars for Success

- Establish strong and proactive government support: **This is now their first formal public: private sector government partnership!**
- Secure land which will not have titling issues for long-term success
- Private partnerships strengthen capacity building potential & bring in resources and technologies and their stakeholder
- Support from multiple organizations ensures access to resources and expertise
- Operating using a business model that fosters economic and scientific growth



**Ministries formally and actively Participating:**

- Ministry of Agriculture**
- Ministry of Commerce & Trade**
- Ministry of Finance**
- Ministry of Water & Livestock**



# Innovation Center Initiatives

- **Production ( improved varieties, drought tolerant varieties)**
- **Germplasm ( improved varieties by leading breeding programs )**
- **Post-harvest handling ( to reduce losses )**
- **Mobile postharvest cleaning and grading lab**
- **Packing and grading ( to acceptable minimum standards as demanded by supermarkets )**
- **Food safety ( accreditation to export )**
- **Drip irrigation, water collection systyems**
- **Solar irrigation**
- **Solar drying**
- **Solar CoolBot**
- **ShadeBot**
- **Vegetable grafting**
- **Zeolite Drying beads (improve self-harvested seed quality)**
- **Rapid diagnostic *Phytophthora* kits**
- **Protected Agriculture ( pest exclusion nets**
- **Nutrition ( improving household nutrition with focus on African Indigenous Vegetables – AIV**

# Production and marketing


- Demonstration center and cultivated land to showcase best practice management
- Open-air market farmers can utilize in central Lusaka on major highway



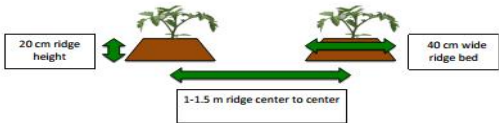
**GROWING GUIDE** **Tomato Production**

**Step 1: SEEDLING PRODUCTION**


- ▶ Build a raised bed 20 cm high and 1 m wide.
- ▶ Incorporate manure in the seedbed.
- ▶ Sow seeds in rows 10-15 cm apart and 2 cm between seeds.
- ▶ Sow seed 5-10 mm deep and gently cover with soil.
- ▶ Sow seed at 15% higher rate than needed for planting.






**Step 2: FIELD PREPARATION**






**Step 3: TRANSPLANTING**



- ▶ Seedlings are ready for transplant at 4-5 leaf stage.
- ▶ Carefully remove seedlings.
- ▶ Only transplant seedlings with well-developed roots.
- ▶ Transplant seedlings at 40-50 cm spacing between plants on ridges.
- ▶ Mulch transplanted seedlings with hay, grass, or green manure after transplanting. This stops soil from splashing onto the leaves.








# Technology research, training, and adoption

- Develop training manuals
- Crop budgets
- Specification sheets

**SOIL GUIDE**      **Composting**

**WHAT IS COMPOST & WHY USE IT?**  
Compost is a community of micro-organisms working together to decompose organic material into nutrients that plants can use for better growth. Compost helps to:


- ▶ Maintain or increase soil fertility
- ▶ Improve tolerance to disease and pests
- ▶ Provide vital nutrients to plants
- ▶ Decrease use of chemical pesticides and fertilizers
- ▶ Utilize leftover crop material from previous harvests



**WHAT DOES COMPOST NEED?**

1. **AIR:** to maintain an aerobic environment or enough oxygen for the material to decompose. Not enough air results in an anaerobic (no oxygen) environment which causes foul odors.
2. **MOISTURE:** a compost pile should have about 40-60% moisture. Too much water will cause anaerobic conditions. Too little water will slow down decomposition.
3. **CARBON & NITROGEN:** Compost needs a mixture of carbon (dry/brown material) and nitrogen (moist/green material) to properly support micro-organisms. The ratio of carbon to nitrogen (or brown to green) is important. For every 1 part nitrogen, you must add 3 parts carbon. That means one bucket of moist/green material must be balanced with four buckets of dry/brown material.

**Step 1: IDENTIFY A GOOD LOCATION FOR COMPOSTING**  
Look for a level, well-drained area to start a compost pile. Build the pile over soil or grass to take advantage of the earthworms, beneficial microbes, and other decomposers, which will migrate into the compost pile. An ideal compost pile is 1.5m tall. The pile can be in the open or contained by items such as used pallets.



**Step 2: IDENTIFY AVAILABLE MATERIALS FOR COMPOSTING**  
Compostable material is everywhere: in the kitchen (fruit and vegetable scraps, egg shells), in the fields (leaves, branches, straw, hay, grass clippings, cow manure), and in the fire pit (ashes). The most important thing to remember is the ratio of carbon (brown) to nitrogen (green):

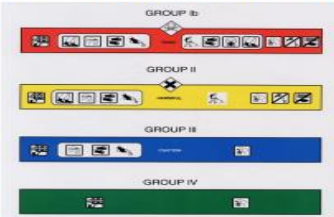
<p style="text-align: center;"><b>3 PARTS BROWN</b></p> <p>Items with high levels of carbon or carbohydrates: Leaves, branches, twigs, sawdust, paper, ashes, cardboard, straw or hay</p>	+	<p style="text-align: center;"><b>1 PART GREEN</b></p> <p>Items with high levels of nitrogen or protein: Grass, flowers, eggshells, tea bags, fruit &amp; vegetable scraps or cow manure</p>
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**DO NOT ADD**

- Meat & bones
- Poultry & fish
- Fatty food waste
- Whole eggs
- Dairy products
- Human & pet feces
- Pernicious weeds

SAFETY GUIDE
Chemical Use

**Step 1: READ THE WARNING LABEL CAREFULLY**




**RED label = TOXIC.** Take extreme care and use the protective clothing shown on the label. Keep away from children.

**YELLOW label = HARMFUL.** Take care and use the protective clothing shown on the label. Keep away from children.


**BLUE label = CAUTION.** Use basic protective clothing.

**GREEN label = LOW RISK.** Wash hands after use.

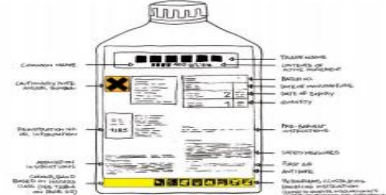
**Step 2: WEAR PROTECTIVE CLOTHING AS SHOWN ON THE LABEL**






**Step 3: READ THE APPLICATION INSTRUCTIONS**



Only apply chemicals to the pests or diseases shown on the label. Apply chemicals at the rates indicated on the label.



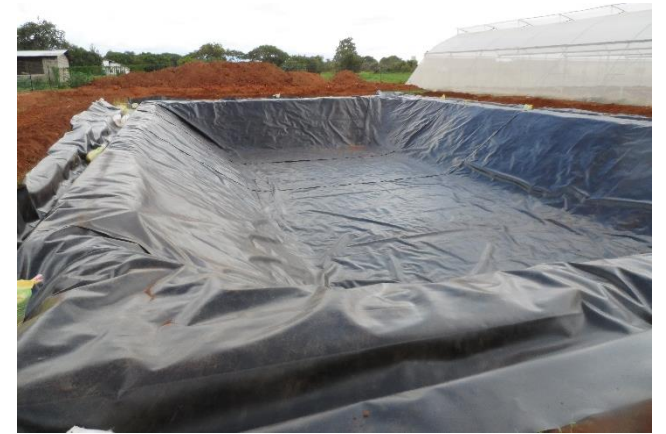
Always remember to check your application equipment before use!



# Irrigation and water management

Providing best-practice management and technology to improve dry-season productivity



MAINTENANCE GUIDE

Drip Irrigation

Drip irrigation is an excellent water saving technology, allowing growers to produce more with fewer inputs and labor. But drip irrigation systems need to be cared for properly or else they can quickly get blocked with sediment or residue. A block results in uneven water distribution and failure to deliver sufficient water for strong growth and good yields.

**AFTER EACH CYCLE**  
After fertigation flush system with clean water to clear out fertilizer which can create precipitates that can block the drip.

**WEEKLY**  
**Check filters.** If filters are not checked regularly, the water flow rate can decrease and result in the irrigation system not being able to deliver sufficient water to the crop.

**Step 5:** Check for leaks – mark areas where leakages have been identified

**Step 6:** Check system flow and pressure differential over filters (more important for pump based systems).

**Step 7:** Record the following in the maintenance logbook:

- a. Date of inspection
- b. Name of person inspecting
- c. Problems identified – where and what.
- d. Any corrective action taken



# Post-harvest facilities

- Best-practice post-harvest facilities for training and providing access to high-value market opportunities for farmers
- Cleaning
- Packaging
- Cold Storage

**A Diverse Guide to Increase Horticulture Production**

**Cold-Chain Management: ShadeBot™ & CoolBot™ Basics**

Cold-chain management is the most important factor in keeping your produce fresh and in extending the length of its shelf life in storage or on the shelf. Taking care to manage temperature of produce will increase your profits and extend your produce's shelf life.

**SHADEBOT™** is any structure used to keep your harvest or fresh produce out of the sun. This can be built from local materials or purchased from a commercial vendor. The key is to keep your harvest out of direct sunlight at all times. Produce kept in the sun for one hour can reach a temperature of 18°C higher than air temperature. The goal is to reduce temperature a week's worth of heat (5 to 6°C per day).

As soon as area is harvested, shade should be installed. If possible, use a regulated cold room system.

- Shade is especially effective at prolonging post-harvest life when provided at all stages beginning right after harvest through sorting & grading, packaging, handling & marketing.
- Trees, umbrellas, structures topped with palm leaves, more formal construction materials may be used effectively.

**COOLBOT™** is a good investment for smaller farmers who are seeking to incorporate a refrigerated cold room into their operation to extend the life of their harvested crops. CoolBot™ costs about 2/3 the cost of commercial systems, making it an income alternative.

Developing a cold room, several factors must be considered: the size of the cold room, air conditioning, unit design, insulation, electrical, labor, O&M, management, and financing.

The size of the cold room should be considered when making decisions about what air conditioner to use. Typically, window units are considered for cold rooms up to 10,000 STU and 10,000 STU. A 12,000 STU A/C is best used to effectively cool a 2.4 x 2.4 m room. An 18,000 STU A/C is best used to effectively cool a 2.4 x 3.9 m room. The 30,000 STU A/C is best used for each unit to cool for every 2.4 x 3.9 m.

Installing a cold room can cost up to \$10,000 for a cold room that will hold 2 to 4 m³ of produce. This can be saved by using association or cooperative. Users may be able to cover costs and be repaid over time.



Some of design factors some key points should be taken into consideration to maximize efficiency and usefulness of your cold room:

- A/C unit must be a single unit for CoolBot™ insulation.
- Insulate the entire cold room, under shade.
- Raise the A/C unit out of direct sunlight.
- Use a single, light-colored door located on a shelter wall. This should be the only entrance. The A/C unit should be closed with no leaks.
- Paint the exterior surface should be used to keep the cool air inside when doors are opened.
- The floor should be a way to clean surface (i.e. cement).
- The room should be about 2.2 x 2.75 m high.

CoolBots are recommended to have R10 insulation for the walls and R20 insulation for the floor and roof. If you are a standard unit for insulation, higher ratings for more insulating ability. For example a 2-door compact block is R1, an inch of wood sheathing, concrete, or stone block is R2 insulation material can be used. Use stone blocks, grass, sand, mud, bricks, etc.

CoolBot™ cold rooms require a power source of 110 or 220 volts. To avoid using a generator, a battery generator is needed to provide temporary electricity if the power goes down. Make a backup generator is a possibility in some locations and may be the best option for regions which have little to no electricity. All CoolBot™ when used individual or family for 10,000 STU and 18,000 STU.

Location of fully operational cold room should be well located and protected. Labels should be used to identify who owns what if the cold room is shared. Produce should be organized and stored in such a way that it is easily accessible. In order to maximize the product freshness, a "first in/first out" policy should be standard when delivering the produce to market which arrived in the cold room first. CoolBot™ does not need to be run all the time you may find it more economical to run cold during harvest or transportation.

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# Thank You



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