

### POSTHARVEST LOSS ASSESSMENT OF GREEN CHILIES 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 Chilies 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

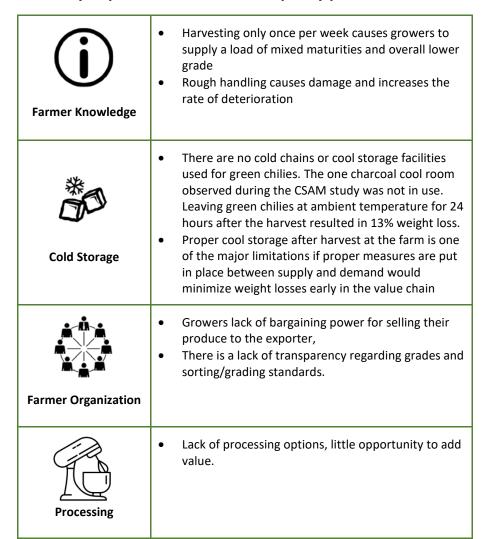








#### Summary of postharvest losses and quality problems



#### **Recommendations for Reducing Postharvest Losses**

Training of trainers (capacity building) in improved practices

Leaders of cooperatives involved in production should be trained in use of high quality seed, harvest indices, planning for multiple harvests/week, gentle harvesting, use of picking bags, improved postharvest handling, sorting/grading standards, use of shade.

Demonstrations that are recommended for the Postharvest Training and Services Centers on cost effective practices for reducing postharvest losses in green chilies (and other similar chili peppers) include:

- Maturity indices, quality and shelf life
- Use of aprons/wearable harvesting bags (picking bags)
- 2 Use of shade (various types of simple, low cost structures and portable shade such as market umbrellas)
  - Management of the Charcoal cool room and Zero Energy Cool Chambers (brick and sand, 100 kg capacity) for temporary cool storage
  - Small-scale green chili processing methods (solar drying, sauce making, chili oils)

## Postharvest agri-business opportunities for green chilies should be promoted.

These include:

- Exporter/grower partnerships, where improved green chili production, harvest practices and postharvest handling on the farm leads to increased profits for both the growers and the buyers.
- Local manufacture of dried diced green chilies, green chili paste, sauces, salsas, dried powders and oils (with flavors, package sizes and prices targeted to local consumer preferences), especially for adding value to Grade 2 or rejected produce.

















