

# Horticulture Innovation Lab



Together, we build  
international partnerships for  
fruit and vegetable research that  
improves livelihoods in developing countries.



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# Regional Centers

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# The Regional Centers: Encouraging adoption and scaling technologies



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# Horticulture Innovation Lab

- ▶ Scaling strategy

1. Regional Centers
2. Private sector partnerships and entrepreneurs
3. Extension and marketing



GOALS to improve:			
Income for smallholder farmers in the region	Access to nutritious fruits and vegetables within the region	Gender equity in the horticultural sector	Research and management capacity of host institutions

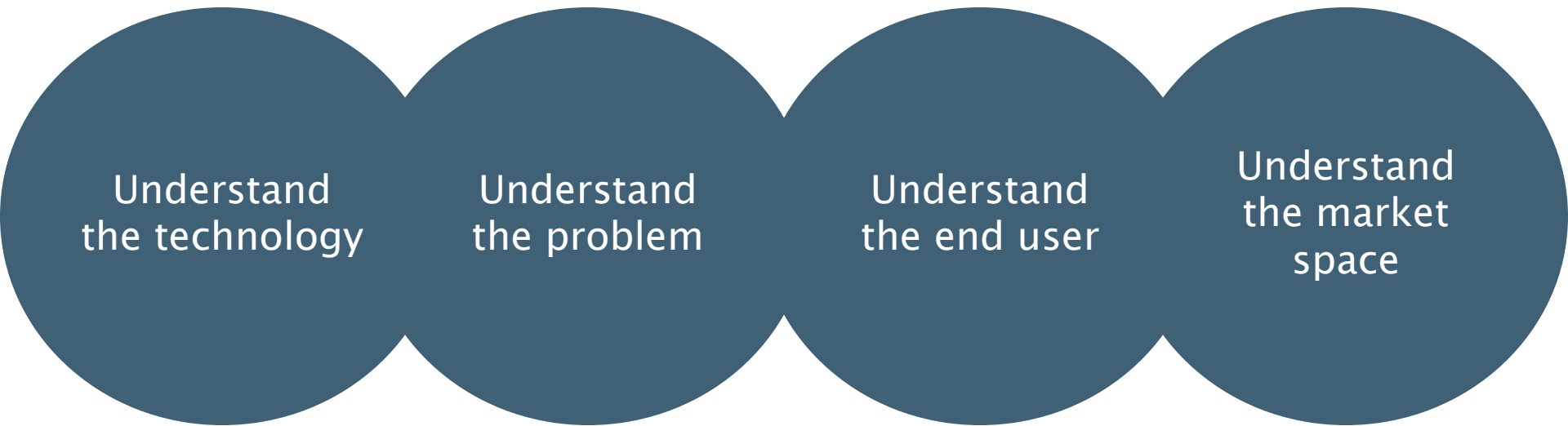
Gender-aware Strategic Objectives					
Increase farmer <b>knowledge</b> of improved horticultural practices	Increase the number of regionally specific horticultural <b>technologies</b>	Increase local <b>adoption</b> of horticultural technologies by smallholder farmers	Improve the research and management <b>capacity</b> of the host institutions	Increase investments and number of <b>entrepreneurs</b> working with horticultural technologies	Create a Global Horticulture <b>Knowledge Bank</b>



Outputs						
Inception workshop & establish technology toolbox	Evaluate, adapt and demonstrate technologies	New partnerships w/in the horticulture sector	Create training and technology plans at each center	Network with entrepreneurs to market technologies	3 workshops for farmers 3 workshops for industry	Curriculum development focused on technology innovation



## How do we evaluate new technologies?



# Regional Centers (postharvest technologies)

- ▶ South East Asia– Kasetsart University
  - Postharvest training (curriculum development), drying beads, solar drying drying and ZECooling, D-Lab
- ▶ East Africa–Kenya Agriculture Research Institute
  - Solar drying of mango, postharvest handling
- ▶ Central America– EAP Zamorano
  - Postharvest training (curriculum development), Solar drying and ZECooling, farmer field schools, D-Lab





# Technologies at the Centers



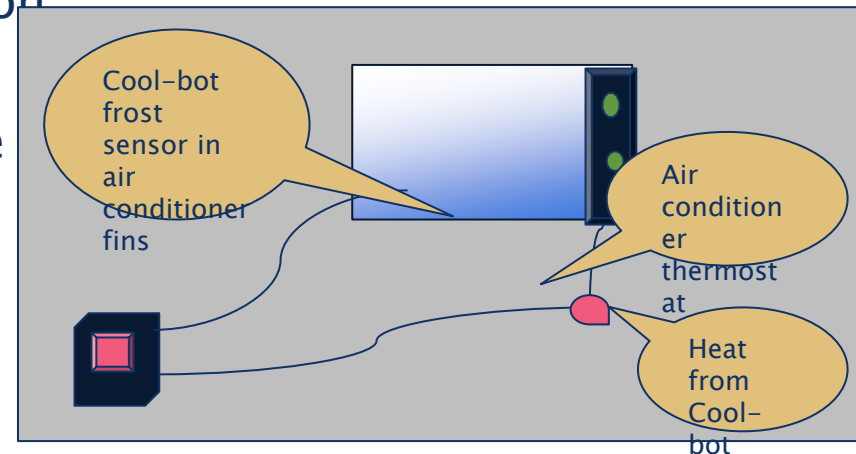
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# Cold Storage

- ▶ Cold storage is greatly underused in developing countries, due to their high cost and lack of knowledge of the importance of temperature control
- ▶ Cold storage needs two main pieces, a well insulated room, and a refrigeration component.
- ▶ Hort CRSP is looking for cost effective solutions to both of these.
- ▶ The CoolBot produced by Store-it-cold with adaption research done by Dr. Reid at UC Davis



## The CoolBot

- ▶ Overrides an air conditioner's temperature gauge, tricking it into working harder while preventing components from freezing.
- ▶ Converts an insulated room and an inexpensive, readily available, window air conditioner into a coolroom.
- ▶ Makes cool storage a viable option for farmers, cooperatives and market groups in the developing world.



## Affordable insulation

- ▶ Building your own low cost cool room is possible using new technologies or retrofitting existing rooms.
- ▶ 2 inches of R-7 spray foam can be applied to an 8x10 room for \$700
- ▶ Used panels can be used as seen below at UC Davis



# Protected Agriculture

- ▶ Improves initial quality of produce, which will reduce loss later on.
- ▶ Macro tunnels with antiviral mesh
- ▶ Permanent mesh structures



Some tips for successful development  
Pest exclusion nets/protection boost yield

**I**...

**Best practice**

**Benefits**

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# UC Davis Chimney dryer

- ▶ Large heat collection area
- ▶ Chimney provide air flow
- ▶ Flexible design



Technologies for horticultural development  
Solar drying adds value to crop surplus

**Efficient and easy design**

- The chimney structure is made of wood and is easy to assemble and disassemble.
- The structure is made of wood and is easy to assemble and disassemble.
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**Benefits**

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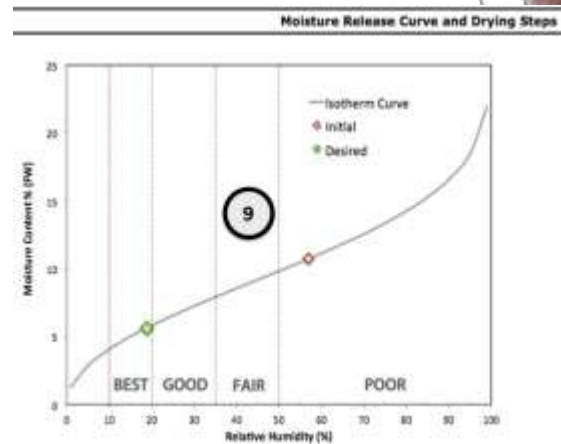
**What's next? Scaling up**

- The structure is made of wood and is easy to assemble and disassemble.
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# Zeolite Drying Beads

- ▶ Zeolite beads enable farmers to dry seeds to very low moisture contents under ambient conditions.
- ▶ Farmers plant better seeds that have higher germination rates and increased yield capacity.
- ▶ Better seeds lead to healthier crops that require fewer pesticides and suffer fewer postharvest losses.
- ▶ Farmers have greater incentive to invest in improved cultivars as the returns on their investment are higher.
- ▶ Local seed systems build capacity by creating a larger market for locally produced and improved cultivars.



	A	B	C	D	E	F	G
1	To dry 1 kg seed (FW) from initial equilibrium RH (cell D3) to desired final equilibrium RH (cell E3) for a given temperature and bead water holding capacity (%), enter relevant values in cells B2, B3, D3 and E3 and read the grams of beads required per kg of seed in Column G.						
2	Temp °C (cell B2) -->	25		Initial RH (cell D3) ↓	Desired storage RH (cell E3) ↓		
3	Bead capacity (cell B3) -->	20%		80	20		
4	Common name	Botanical name	Seed Oil Content (%)	Initial MC % (FW)	Final MC % (FW)	Water to remove (g/kg seed)	Beads needed (g/kg seed)
5	Amaranthus	<i>Amaranthus tricolor</i>	6	15.37	6.33	90.34	451.68
6	Beetroot	<i>Beta vulgaris</i>	5.8	15.39	6.34	90.49	452.43
7	Black mustard	<i>Brassica nigra</i>	30.1	11.89	4.79	71.08	355.47
8	Carrot	<i>Daucus carota</i>	19.6	13.44	5.47	70.75	398.77
9	Castor bean	<i>Ricinus communis</i>	46.4	9.38	3.71	56.70	283.48
10	Cauliflower	<i>Brassica oleracea var. botrytis</i>	3.7	10.85	4.33	65.14	325.68
11	Celery	<i>Apium graveolens</i>	30.4	11.85	4.77	70.83	354.15
12	Chenopodium	<i>Chenopodium album</i>	9.3	14.91	6.12	87.83	439.17
13	Chenopodium	<i>Chenopodium foliosum</i>	2	15.92	6.58	93.32	466.59
14	Chenopodium	<i>Chenopodium quinoa</i>	7.2	15.20	6.26	89.43	447.15
15	Chenopodium	<i>Chenopodium rubrum</i>	9.1	14.93	6.14	87.99	439.83
16	Chrysanthemum	<i>Chrysanthemum balsamita</i>	20	13.38	5.44	79.43	397.16
17	Coffee	<i>Coffea arabica</i>	7.7	15.13	6.22	89.05	445.26
18	Coriander	<i>Coriandrum sativum</i>	11.5	14.60	5.98	86.14	430.71
19	Corn	<i>Zea mays</i>	5	15.50	6.40	91.09	455.44

# Regional Center at Kasetsart: Postharvest outputs



- ▶ New Technology for Postharvest Drying and Storage of Horticultural Seeds (Kent Bradford)
- ▶ D-Lab Design and Innovation course at KU: student research in insulated panels
- ▶ Postharvest training at RUA, Cambodia and Project Alba in Siem Reap
- ▶ Evaluating Small-Scale Postharvest Cooling and Drying Technologies in Various Climates
- ▶ Solar drying for fruits and vegetables in Bangladesh
- ▶ AIT project w/ USAID to scale up postharvest cooling and drying in SE Asia.



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# Regional Center at KARI: Postharvest outputs



- ▶ Exhibition of banana postharvest technologies (>200 participants) at KARI Headquarters
- ▶ Use of solar technologies for product diversification – 57 (20M : 37F) trained at Sagana
- ▶ Innovation Engine for scale up of the Coolbot in W. Kenya



**Direct dried mango**



# Regional Center at Zamorano: Postharvest outputs



- ▶ 2013 and 2014 postharvest short courses (1 wk w/ 80 participants)
- ▶ Food safety practices and principals w/ LeJeune
- ▶ Evaluating Small-Scale Postharvest Cooling and Drying Technologies in Various Climates
- ▶ Training for 200 Guatemalan extension workers
- ▶ Comprehensive course work for students at the Center, including basic postharvest practices.





Cultivo de tomate, Micro Túnel



Secadores Solares  
(Box, Cabinet Dryer, Dr. UCD Dryer)



Cultivo de Jamaica, Hibiscus

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Centro Regional de Innovación para las Hortalizas y Frutas en Zamorano










# Challenges

- ▶ Integrating with existing projects
- ▶ Working across countries
- ▶ Sourcing materials and imports
- ▶ Connecting to the private sector and marketing new technologies

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