



# FEED THE FUTURE

The U.S. Government's Global Hunger & Food Security Initiative

## IBYZA BYO GUTORANYA NO GUSHYIRA MU BYICIRO /PRE-SORTING



Guava pre-sorting removing decaying produce



Bird eye chili pre-sorting

**GUSARURA IMBOGA N'IMBUTO UBISHYIRA MU GICUCU/should be stacked in a shade**

**BIFASHA KUGUMANA UBUZIRANENGE/remove all potential sources of contamination and decaying produce**

**BIFASHA KUGUMANA UMWIMERERE WAZO/Pre-sorting help to keep the quality of the produce and its freshness**

**HITawe KUBURYO BWO GUTORANYIRIZA UMUSARURO MU MURIMA HAGABANYWA INSHURO BIZAKORWAHO BIRI MU BIFASHA KUGABANYA**

**UMUSARURO WANGIRIKA W'IMBOGA N'IMBUTO.Pre-sorting will save energy such that culls will not be handled, cooled or packed**

**BIMWE MU BIKORESHO BIKORESHWA MU MURIMA BIFASHA KUGABANYA IGIHOMBO GITERWA NO GUSARURIRA KU ZUBA/ Type of field shades used for pre-sorting**



**KWITA KU MUSARURO UDASUKA UKO WIBONEYE NAHO WIBONEYE/Any time produce is dumped from one container into another, care should be taken to reduce mechanical damage to the commodity and sorted by type.**



Iyi mfashanyigisho yateguwe n'Umushinga Ugamije Kugabanya Iyangirika ry'Umusaruro w' Imboga n' Imbutu mu Rwanda ku nkunga y'Ikigo cya Leta Zunze Ubumwe z'Amerika Gishinzwe Iterambere Mpuzamahanga (USAID) n'Ikigo cy' Ubushakashatsi ku Ikoranabuhanga mu Buhinzi bw' Imboga n' Imbutu cyo muri Kaminuza ya California Davis.





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## UBURYO BWO GUTWARA UMUSARURO W'IMBOGA N'UW'IMBUTO.

### TRANSPORTATION OF HORTICULTURAL PRODUCE

Imboga n'imbuto zikwiye gutwarwa neza kugirango hagabanywe gukomeretsanya, kuzamuka k'ubushyuhe ndetse n'ikwirakwizwa ry'udukoko dutera indwara.

Gutwara umusaruro mu buryo mu bikoresho bifite imyenge y'ubuhumekero nk'ibizaduku bya Pulasitike (crate).

Fresh produce must be properly protected during transportation in order to minimize mechanical damage, temperature abuse, and contamination by food-borne pathogens.

We are advised to transport vegetables and fruits in vented containers as to minimize unnecessary losses.



Mugihe dutwara umusaruro mu modoka idakonjesha dukwiye kuwutwikira tugasiga umwanya aho umuyaga winjirira ariko tuguhitamo amasaha akonje mu gihe cy'umunsi akaba aribwo dutwara umusaruro wacu.

Its advisable to transport horticultural produce early morning or evening to minimize heat build up.



Ibitebo kubera imbere habyo hatanoze bikomeretsa umusaruro bigatuma umuhinzi cy'umucuruzi agira igihombo

#### Ibihombo biterwa no gutwara muburyo butanoze

- Imboga z'amababi ziranamba kubera ubushyuhe bwinshi
- Imbuto zirameneka kubera kubyigana
- Byihutisha kubora kw'imboga n'imbuto
- Umusaruro utakaza ubwiza bwawo
- Umusaruro utakaza uburemere
- Bituma umuhinzi agira igihombo mu mafaranga



Gutwara mu modoka zabugenewe zikonjesha bigabanya ibyago byo kwangirika ku musaruro ukagera kwisoko ugifite ubwiza bwawo.

Transport in refrigerated trucks reduces the risks of quality deterioration in our fresh produce



Sibyiza gutwara imboga cy'imbuto mumodoka zidatwikiriye byatera ibyago byo gutakara mu muhanda n'ubushyuhe bwinshi bwatuma ubwiza bugabanuka

It's not advisable to transport on open trucks



USAID FROM THE AMERICAN PEOPLE

HORTICULTURE INNOVATION LAB

UC DAVIS UNIVERSITY OF CALIFORNIA

