

From Feeding to Nourishing a Growing World

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Director

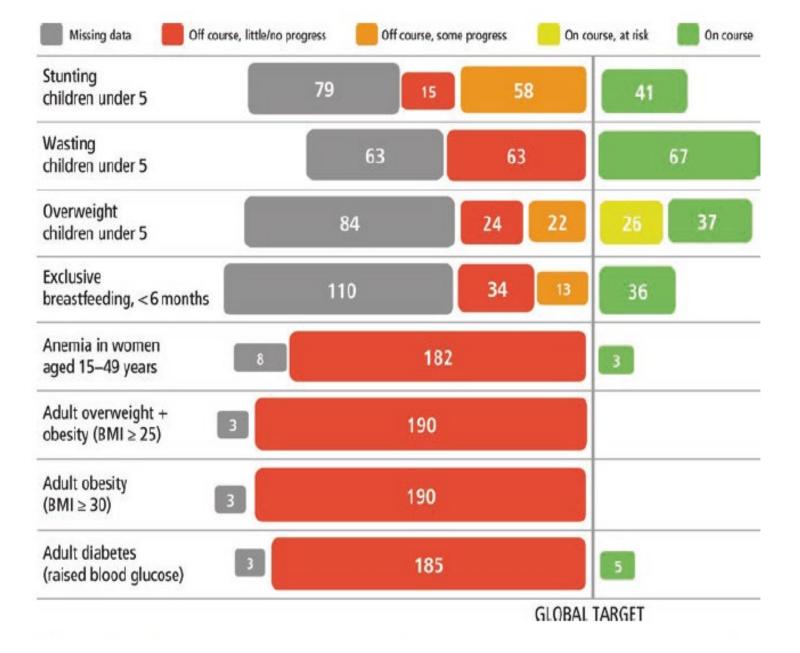
Horticulture Innovation Lab













COLOR OF FRUIT AND VEGETABLE GROUPS	SOURCES OF ONE OR MORE OF THE FOLLOWING	FOUND IN ONE OR MORE OF THE FOLLOWING FOODS
GREEN		
	Lutein, Zeaxanthin, Indoles, Vitamin K &/Or Potassium	Turnip, Collard, Kale, Spinach, Lettuce, Broccoli, Green peas, Kiwi, Honeydew, Cabbage, Brussels Sprouts, Bok Choy, Arugala, Swiss Chard, Cauliflower, Leafy greens, Watercress, Endive
YELLOW/ORANG	E	
	Beta-Carotene,	Carrots, Sweet potatoes, Pumpkin, Butternut
	Vitamin A, Bioflavonoids, Vitamin C, &/Or Potassium	Squash, Cantaloupe, Mangoes, Apricots, Peaches, Oranges, Grapefruit, Lemons, Tangerines, Clementines, Peaches, Papaya, Nectarines, Pears, Pineapple, Yellow Raisins, Yellow Pepper, Bananas
RED		
	Vitamin C &/Or Anthocyanins	Cranberries, Pink grapefruit, Raspberries, Strawberries, Watermelon, Red Cabbage, Red Pepper, Radishes, Tomatoes, Cherries, Beets, Apples, Red Onion, Kidney Beans, Red Beans
BLUE/PURPLE		
A:	Anthocyanins,	Blueberries, Blackberries, Purple Grapes,

Black Currants, Elderberries, Plums, Prunes,

Garlic, Onions, Leeks, Scallions, Chives

Raisins, Eggplant

Vitamin C, &/Or

Allium & Allicin

Phenolics

WHITE





Eat Your Colors Every Day
To Stay Healthy & Fit

http://www.pbhfoundation.org/

http://www.fruitsandveggiesmorematters.org/







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DROP





















Market Connections









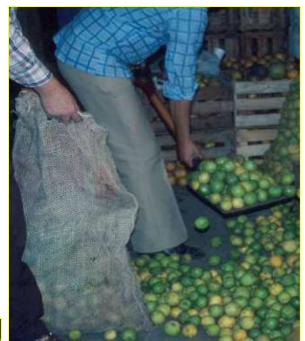
Postharvest Handling in Developing World







Examples of Shipping Containers Used in Developing Countries





















Cardboard vs. Reusable Plastic Crates



Made in Africa for Africa!

- Support product
- Washable
- Resistant to moisture





CoolBot Cold Rooms



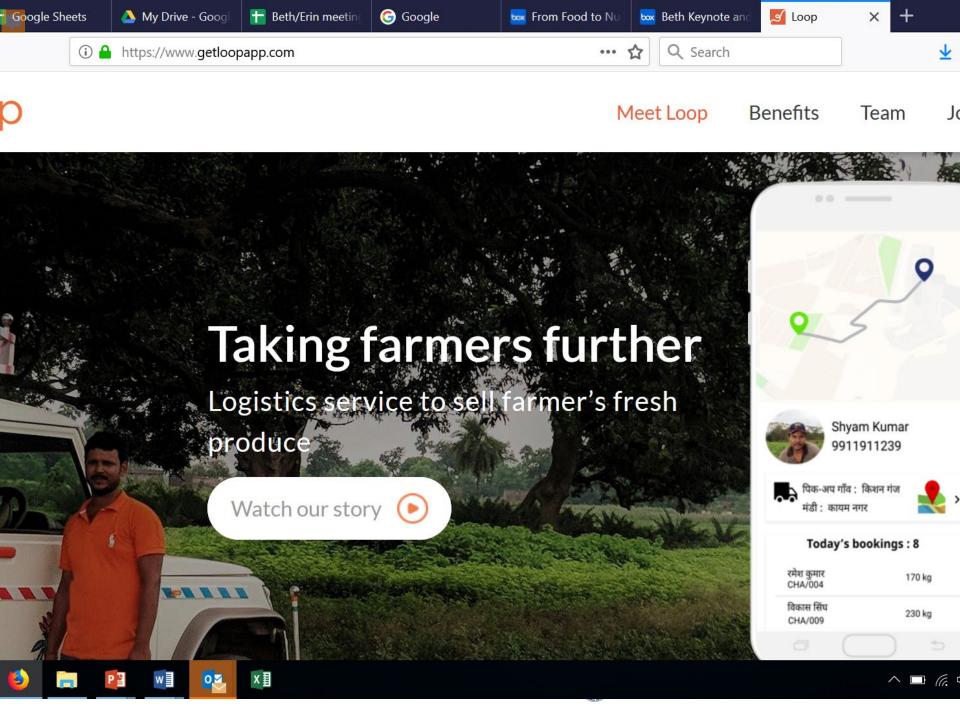














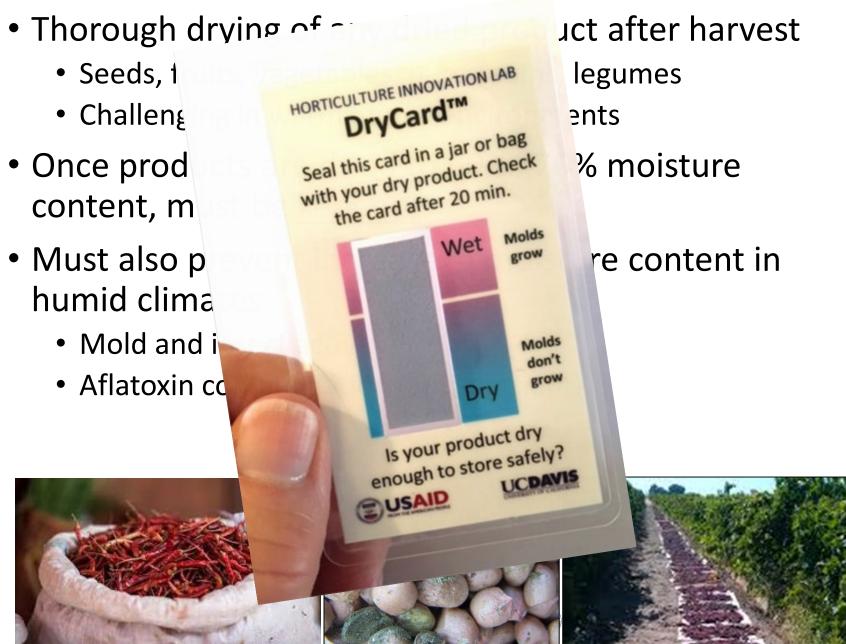
Maintaining the Dry Chain

- Thorough drying of any dried product after harvest
 - Seeds, fruits, vegetables, nuts, grains, legumes
 - Challenging in warm humid environments
- Once products are dried to 60 to 70% moisture content, must be <u>kept dry</u>
- Must also prevent increase in moisture content in humid climates
 - Mold and insect activity
 - Aflatoxin contamination (anti-nutrient)





Maintaining the Dry Chain



F

Processing to Preserve the Colorful Harvest





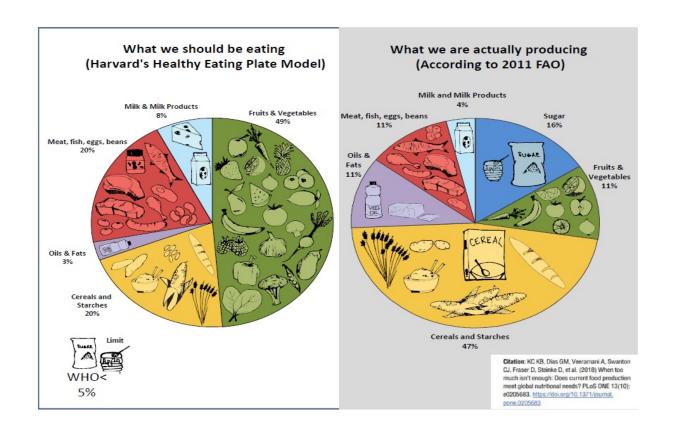








Politics matters: Aligning agricultural production priorities with healthy diets

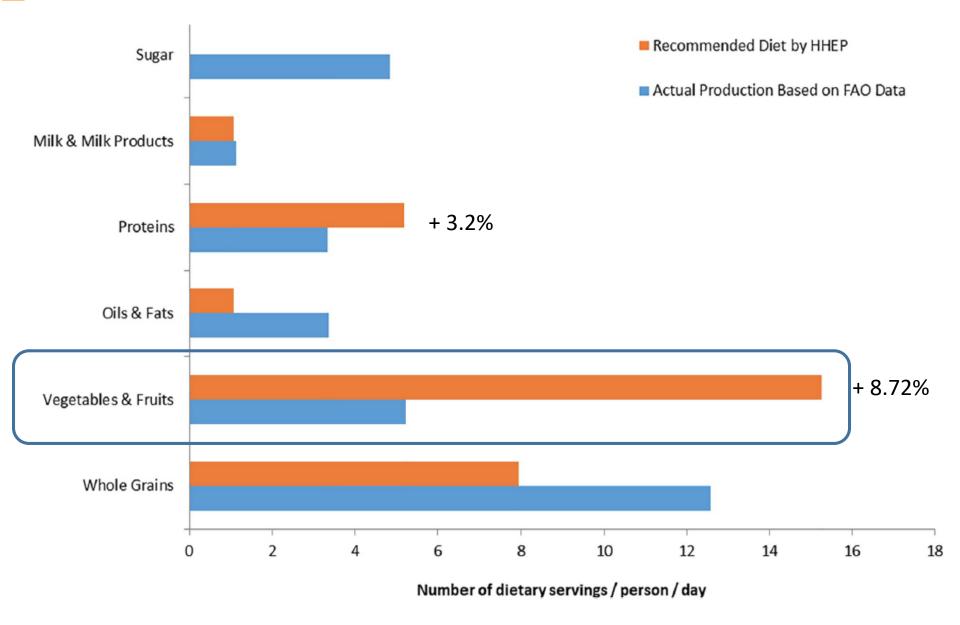




























Variety Improvement and Evaluation



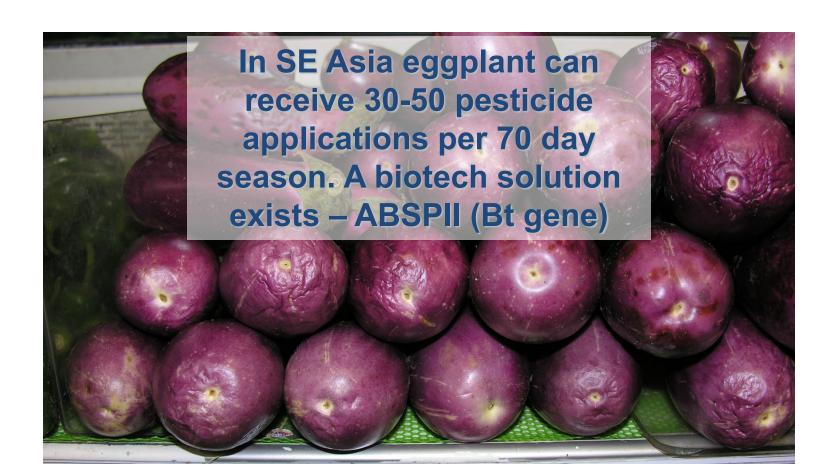








BT Brinjal in Bangladesh Fruit Borer Control





Protected Culture

- Row Covers
- Nethouses
- Greenhouses















Conservation Agriculture









Grafting of Vegetable Seedlings





























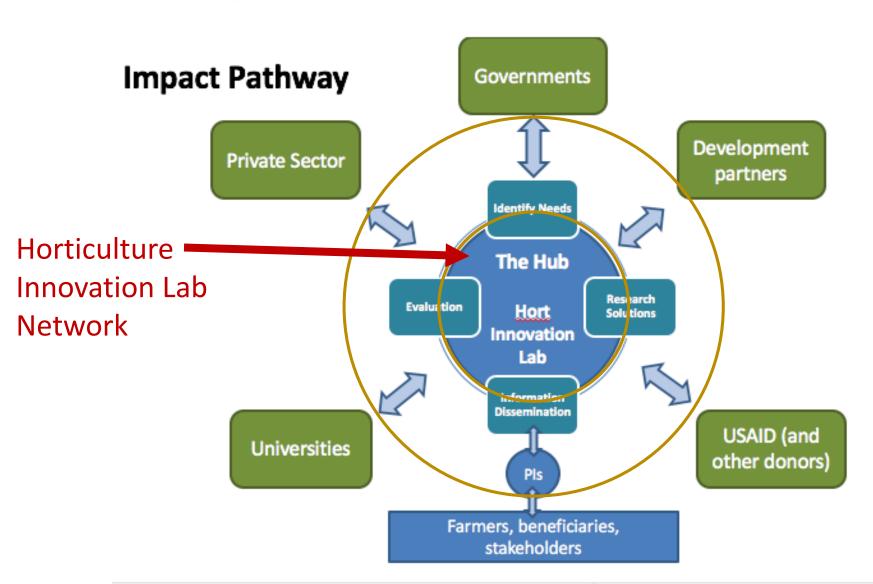






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Aligning the Food System For Fruits and Vegetables



ALIGNING THE FOOD SYSTEM TO MEET DIETARY NEEDS: FRUITS AND VEGETABLES

JULY 7, 2018







White paper summarizes 2017 conference at UC Davis, co-hosted by



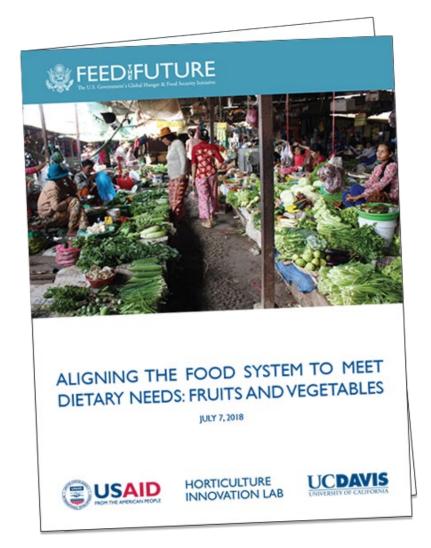








horticulture.ucdavis.edu/event/nutrition-2017



Sections:

- Health case for investing in fruits and vegetables
- Economic case for investing in fruits and vegetables
- Strategies to increase consumption
- Questions and topics for further research
- References list.

horticulture.ucdavis.edu/event/nutrition-2017



Thank You

For more information:

http://horticulture.ucdavis.edu

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