



## PROJECT NOTIFICATION

Ref. No.: 22-CP-06-GE-WSP-A-PN2200080-001

<b>Date of Issue</b>	12 August 2022
<b>Project Code</b>	22-CP-06-GE-WSP-A
<b>Title</b>	Workshop on Efficient Food Storage Technologies and Management Practices
<b>Timing and Duration</b>	20–22 September 2022 (three days)
<b>Hosting Country(ies)</b>	India
<b>Modality</b>	Digital Multicountry
<b>Implementing Organization(s)</b>	National Productivity Council, India and APO Secretariat
<b>Participating Country(ies)</b>	All Member Countries
<b>Overseas Participants</b>	38
<b>Local Participants</b>	12
<b>Qualifications of Participants</b>	Policymakers and government officials, representatives of farmers'/food business organizations, academics, and consultants working on food storage management and technology
<b>Nomination of Participants</b>	All nominations must be submitted through National Productivity Organizations of member countries
<b>Closing Date for Nominations</b>	12 September 2022

## **1. Objectives**

- a. Introduce main causes/mechanisms of fresh agrifood product deterioration.
- b. Prevent agrifood product deterioration based on the characteristics of fresh food types.
- c. Discuss the latest technologies and management practices for preserving the quality of agrifood products during storage.

## **2. Background**

With an expanding middle class and increased per capita income, the demand for food is shifting from quantity to quality. The demand for fresh, safe food is increasing worldwide. Maintaining food freshness and safety adds value and reduces food losses.

As most agricultural products are perishable, however, their quality starts deteriorating immediately after harvest due to respiration, water loss, insect pests, and diseases. Around 14% of food was lost after harvest before reaching retailers in 2016 (UN, 2020). Modern food storage technologies can help maintain quality throughout food value chains (FVCs) and reduce postharvest food losses. Efficient FVCs are therefore important for food storage management. They also contribute to increasing the income of the stakeholders involved.

This course will enhance the understanding of current FVC technologies and management practices for the preservation of agrifood product quality during storage, thereby increasing the productivity and competitiveness of agrifood enterprises in APO members.

## **3. Scope, Methodology, and Certificate of Attendance**

The duration of each day's sessions will be around three hours comprising presentations by experts, group discussions, and other relevant learning methods. The indicative topics of the presentations are:

Day 1:

- Overview of modern food storage technologies
- Characteristics of fresh produce

Day 2:

- Important environmental factors affecting produce quality
- Management practices

Day 3:

- Optimum storage conditions
- Discussion of specific applications for individual members

The detailed program and list of speakers will be provided two weeks prior to the sessions with announcement of the names of the selected participants.

The participants are required to attend all sessions. This full participation is a prerequisite for receiving the APO certificate of attendance.

## **4. Financial Arrangements**

- a. The APO will meet the assignment costs of overseas resource persons and honorarium for up to two local resource persons.
- b. The host country will meet the costs for a virtual site visit(s), either broadcast live or recorded as applicable.

## 5. Implementation Procedures

Please refer to the implementation procedures for APO digital multicountry projects circulated with this document.

A handwritten signature in dark ink, appearing to read 'Mochtan', with a long, sweeping flourish extending to the right.

Dr. AKP Mochtan  
Secretary-General