



PROJECT NOTIFICATION

Ref. No.: 21-IP-15-GE-WSP-A-PN2100086-001

Date of Issue	01 October 2021
Project Code	21-IP-15-GE-WSP-A
Title	Workshop on Food Storage Models
Timing and Duration	30 November–2 December 2021 (three days)
Hosting Country(ies)	Pakistan
Modality	Digital Multicountry
Implementing Organization(s)	National Productivity Organization, Pakistan and APO Secretariat
Participating Country(ies)	All Member Countries
Overseas Participants	38
Local Participants	12
Qualifications of Participants	Policymakers, agricultural producers, agricultural extension workers, academics/researchers, and agricultural cooperative/association representatives involved in food security, storage, and supply chain management
Nomination of Participants	All nominations must be submitted through National Productivity Organizations of member countries
Closing Date for Nominations	8 November 2021

1. Objectives

- a. Discuss agricultural productivity by reducing food loss and waste with proper storage.
- b. Review food storage policies and strategies to strengthen national food security.
- c. Share innovative food storage models and promote their adoption in and dissemination among APO member countries.

2. Background

Improving agricultural productivity is essential for promoting long-term food security and poverty reduction. In addition to producing more food, it is important to reduce food waste and losses due to poor storage or inefficient processing. Food losses occur in the production, handling and storage, processing and packaging, distribution and retail, and consumption stage. According to a report, one-third of food produced is lost and wasted each year (Boston Consulting Group, 2018).

Around 53% of global food waste occurs in Asia, with around 25% of that in South and Southeast Asia. Three countries in Asia (China, Japan, and Republic of Korea) together contribute 28% of global food waste (Alcimed, 2021). According to Dawn (2018), in Pakistan, 40% of food is wasted every year, estimated at 36 million tons (www.dawn.com/news/1394618). Considering that a large segment of the population in the Asia-Pacific remains undernourished, the prevention of food loss and waste through appropriate storage solutions is a key factor in reducing hunger.

Proper storage helps in preserving the quality and nutritional value of food while preventing spoilage. It can also help prevent foodborne illnesses caused by harmful bacteria, make food available beyond the production area and season, offer diverse nutrients, and increase food security. In India, 60–70% of the food grains harvested are stored at home level in traditional indigenous structures, and 24 important traditional storage practices have been identified in India (Advances in Plants & Agriculture Research, 2016).

Cooling perishable products such as fruit and vegetables, meat, fish, and others bound for distant markets is critical for the maintenance of quality. Therefore, cold storage after harvest makes a difference in the shelf life of produce. Most growers in developing countries lack farm-to-cold storage facilities and perishable produce is often left in the open or kept at ambient temperature (Journal of Developments in Sustainable Agriculture, 2016). One solution for this is to organize small farmers and producers to establish efficient storage, marketing, and distribution systems to minimize food losses, particularly of perishable products.

In general, efforts and investments focus more on production rather than on reducing food loss/waste. There needs to be a better balance in investment between these two aspects, and storage solutions already available could be revived or reinvented. Better food storage would contribute to national and regional food security and raise the quality and nutritive value of food from farms to consumers. This workshop will discuss key factors in and models of successful food storage facilities for dissemination among APO member countries.

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:

- Importance, opportunities, and challenges of food storage in terms of national food security

Day 2:

- Food storage policies and storage facility development

Day 3:

- Successful innovative food storage models, business development, and management

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 black ink, appearing to read 'Dr. AKP Mochtan', with a long, sweeping flourish extending to the right.

Dr. AKP Mochtan
Secretary-General