



PROJECT NOTIFICATION

Ref. No.: 22-IP-18-GE-WSP-A-PN2200016-002

Date of Issue	30 March 2022
Project Code	22-IP-18-GE-WSP-A
Title	Workshop on Innovative Technologies in Perishable Product Supply Chains for Small Farmers
Timing and Duration	24–26 May 2022 (three days)
Hosting Country(ies)	Republic of China
Modality	Digital Multicountry
Implementing Organization(s)	Council of Agriculture, Executive Yuan, Republic of China, China Productivity Center, and APO Secretariat
Participating Country(ies)	All Member Countries
Overseas Participants	38
Local Participants	12
Qualifications of Participants	Policymakers and government officials, representatives of farmers/agribusiness organizations, academics, and consultants working on promotion of perishable products, development of perishable product supply chains, and extension of quality control technologies for perishable products
Nomination of Participants	All nominations must be submitted through National Productivity Organizations of member countries
Closing Date for Nominations	6 May 2022

1. Objectives

- a. Share the current status of supply chains for perishable products such as fruit and vegetables.
- b. Learn about technologies to maintain the quality of perishable products throughout supply chains which could be adopted by small farmers.
- c. Enhance the productivity and competitiveness of small farmers growing perishable products in member countries.

2. Background

Perishables such as fruit and vegetables require supply chains that reliably deliver fresh products to consumers. After harvest, long-term preservation of perishable products is difficult. Fruit and vegetables need to be sold quickly to avoid food loss and waste. For example, leafy vegetables change color quickly. Even though they are still edible, their price drops, causing retailers to lose profits. Reducing such food losses is one of the UN SDG Goal 12 targets, i.e., SDG 12.3, which states, "By 2030, halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including postharvest losses."

Preservation of quality contributes not only to the stable supply of perishables to consumers but also to increasing farmers' income. To maintain the quality of fruit and vegetables, careful handling at harvest and proper environmental control postharvest are necessary. Cold chain systems are therefore indispensable for perishable supply chains.

Marketing of perishable products, however, is difficult for small farmers because they are usually located far from consumers and establishing cold chains is costly. Consequently, they often organize agricultural cooperatives and combine harvest sales. Another strategy is leveraging now readily available digital platforms. ICT facilitates connections between small farmers and consumers, and some small farmers sell products directly to consumers in urban areas through internet sites. In Japan, sales of perishable products between small farmers and agribusinesses are combined by ICT in some regions, which reduces their costs as well as maintains their freshness.

This workshop will discuss recent trends in innovative technologies for perishable supply chains, focusing on benefits to small farmers, who are the majority in APO members. In countries of East Asia and the Pacific (excluding the People's Republic of China) and South Asia, about 70-80% of farms are smaller than 2 ha (UN Food and Agriculture Organization, 2015). This workshop will also promote the goal of contributing to innovation capacity under the APO Vision 2025.

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 perishable product supply chains
- Harvest technologies to maintain fruit and vegetable quality

Day 2:

- Postharvest technologies to maintain fruit and vegetable quality
- Cold chain technologies

Day 3:

- Best practices of perishable product supply chains for small farmers

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 for overseas resource persons.
- b. The host country will meet the assignment costs of local resource persons and 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 upwards and to the right.

Dr. AKP Mochtan
Secretary-General