



**Asia-Pacific
Economic Cooperation**

Assessment Studies on Food Losses/Wastes in the Philippines*

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DEVELOPMENT FRAMEWORK OF PHILMECH

TWIN MANDATE

RESEARCH AND DEVELOPMENT

EXTENSION

**HANDLING,
STORAGE
AND
PROCESSING**

**EFFICIENT
DRYING AND
DEHYDRATION
FOR INCREASED
PRODUCTIVITY**

**AGRICULTURAL
WASTE AND BY-
PRODUCT
UTILIZATION**

**IMPROVED AND
APPROPRIATE
TECHNOLOGIES
AND SYSTEMS**

**MYCOTOXIN,
PESTS AND
DISEASES
PREVENTION
AND CONTROL**

**APPROPRIATE
MECHANIZATION
TECHNOLOGIES**

**TECHNOLOGY
MANAGEMENT**

TRAINING

**COACHING &
MENTORING**

**FARM OR
BUSINESS
ADVISORY**

**INFORMATION,
EDUCATION AND
COMMUNICATION**

**EMPOWERED
STAKEHOLDERS
(FARMERS,
PROCESSORS,
TRADERS,
MANUFACTURERS
AND
INTERMEDIARIES)**

**EMPOWERED
STAKEHOLDERS**

**PROCESSORS,
FARMERS
ORGANIZATIONS,
TRADERS,
MANUFACTURERS
AND
INTERMEDIARIES)**



**REDUCTION
OF
POSTHARVEST
LOSSES**



**VALUE
ADDING/FOOD
SAFETY/ QLTY
PRESERVATION**



**EFFICIENT
RESOURCE
USE**



**SUCCESSFUL
AND
PROFITABLE
ENTERPRISES**



**GLOBALY
COMPETITIVE
AND
SUSTAINABLE
AGRICULTURE
AND FISHERY
SECTOR**

Presentation Outline

1. Introduction
 - food losses
 - food supply chain
2. Completed researches on food loss
3. Supply Chain studies
4. Addressing food losses
5. Summary and Conclusion



Introduction

Food losses – refer to the decrease in edible food mass throughout the **food supply chain (FSC)*** intended for human consumption
(FAO, 2011)

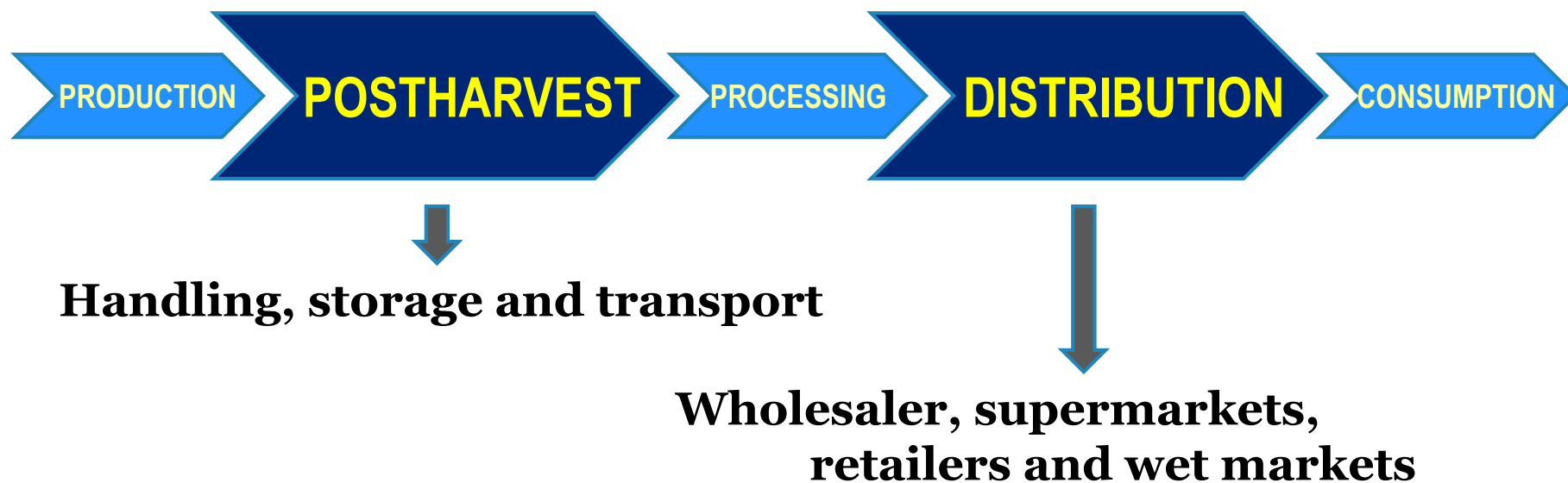
*FSC includes:

PRODUCTION > **POSTHARVEST** > **PROCESSING** > **DISTRIBUTION** > **CONSUMPTION**



Introduction

PHilMech FSC R & D focus more on



PHilMech completed researches on assessing food losses/wastes

COMMODITY	LOSSES (%)		REFERENCES
	POSTHARVEST	DISTRIBUTION	
Paddy/Rice	16.47*	-	Salvador et al, 2012
Corn	7.18	-	Salvador et al, 2007

*Includes milling loss at 5.52% (rice mill processing)

Consumer loss = 9 gms of milled rice (PHilRice, 2013)
≈ 2 tablespoon of cooked rice/person/day



PHilMech completed researches on assessing food losses/wastes

COMMODITY	LOSSES (%)		REFERENCES
	POSTHARVEST	DISTRIBUTION	
Mango	11.00-14.72	WS -3.06-3.83 Retail - 1.62-2.99	BPRE and PHTRC, 2009
Banana (lakatan latundan)	0.54 – 3.00	WS - 6-12 Retail -16-19	BPRE and PHTRC, 2009
Cabbage	5.84-6.27	WS –0.33 - 0.80 Retail -13.13-23.42	BPRE and PHTRC, 2009
Carrots	0- 6.08	WS-0.00 Retail -0.14-4.17	BPRE and PHTRC, 2009



PHilMech completed researches on assessing food losses/wastes

COMMODITY	LOSSES (%)		REFERENCES
	POSTHARVEST	DISTRIBUTION	
Onion (red bulb)	3.90	27.86	Calica et al, 2016
Onion (shallots)	1.08-4.80	12.32-15.60	Calica et al, 2016
Eggplant	0.15-35.44	5.44-7.75	Flores et al, 2016
Sweet potato	17.25-19.60	8.58-18.05	Flores et al, 2016



Supply Chain of Eggplant (Flores et al, 2016)

POSTHARVEST

Farmer-Harvest/Handling



Loss = 0.06-0.44%

Transport to Local Assembler



Loss = 0.09-35%

DISTRIBUTION

Retailer



2 days after harvest

Loss = 4.39-7.53%

Wholesaler



Loss = 0.05-0.22%

Total Loss
4.73-8.05%

Supply Chain of Sweet Potato (Flores et al, 2016)

POSTHARVEST

FARMER LEVEL/HANDLING



Loss = 17.12-18.42%

HAULING/TRANSPORT



Loss = 0.13-1.18%

DISTRIBUTION

RETAILER (1-7 day s)



Loss = 8.58-12.21%

WHOLESALER




Loss = 0.0-5.84%

Total Loss
25.83-37.65%



Addressing food loss/waste

Issues and concerns	Recommendation	Program/Action Plan
<ul style="list-style-type: none">▪ Low milled rice recoveries▪ High milling losses	<ul style="list-style-type: none">▪ Introduction of more efficient and modern rice mills $\geq 65\%$ Milling Recovery	<ul style="list-style-type: none">▪ Distribution of rice processing complex (RPC) to qualified farmers' organization by the Department of Agriculture
<ul style="list-style-type: none">▪ Accumulation of rice hulls 	<ul style="list-style-type: none">▪ Utilization of rice hulls as fuel source▪ Design and development of rice hull furnaces (RHF)	<ul style="list-style-type: none">▪ Electric/power generation▪ Distribution/ retrofitting of RHF for mechanical dryers

Addressing food loss/waste

Issues and concerns	Recommendation	Program/Action Plan
<ul style="list-style-type: none">▪ Insufficient rice supply	<ul style="list-style-type: none">▪ Design and development of brown rice huller▪ Encourage Filipinos to eat brown rice	<ul style="list-style-type: none">▪ Field testing of portable brown rice huller with 150kgs/hr capacity and 72.5% milling recovery



Addressing food loss/waste

Issues and concerns	Recommendation	Program/Action Plan
<ul style="list-style-type: none">Quality deterioration of fruits and vegetables due to delay in transport resulting to high transportation losses and costs	<ul style="list-style-type: none">Introduction of tramline system to haul produce from the farm to the pick up area	<ul style="list-style-type: none">Construction of tramline system through public private partnership (PPP)






Addressing food loss/waste

Issues and concerns	Recommendation	Program/Action Plan
<ul style="list-style-type: none">▪ Quality deterioration of fruits and vegetables due to delay in transport resulting to high transportation losses and costs	<ul style="list-style-type: none">▪ Provision of cold chain facilities i.e refrigerated trucks, chillers▪ Building of trading posts, barangay and municipal food terminals (BFT)	<ul style="list-style-type: none">▪ Distribution of refrigerated trucks and chillers▪ Establishments of trading posts and barangay food terminals – retail markets near the farms



Addressing food loss/waste

Issues and concerns	Recommendation	Program/Action Plan
<p data-bbox="98 391 591 508">High onion losses from cold storage</p> 	<ul data-bbox="697 391 1199 901" style="list-style-type: none">▪ Utilization of onion leaves and storage wastes▪ Alternative storage technologies using ambient temperature 	<ul data-bbox="1263 391 1798 572" style="list-style-type: none">▪ Design and development of biogas technology 



Addressing food loss/waste

Issues and concerns	Recommendation	Program/Action Plan
Onion rejects due to discolored, oversized, rotten, sprouted and irregularly-shaped onions	▪ Search for potential markets of minimally processed onion	Further studies on the marketability of minimally processed onion



Addressing food loss/waste

Issues and concerns	Recommendation	Program/Action Plan
Bruising of carrots due to manual washing	▪ Design and development of carrot washer	▪ Field testing and commercialization of the mechanized carrot washer



Addressing food loss/waste

Issues and concerns	Recommendation	Program/Action Plan
<p>Pre-harvest loss due to pest and diseases manifest at harvest of eggplant</p>	<ul style="list-style-type: none">▪ Development of suitable packaging materials to reduce physiological weight loss (use of films, biological surface coatings, etc)	<ul style="list-style-type: none">▪ Field testing of recommended packaging materials



Addressing food loss/waste

Issues and concerns	Recommendation	Program/Action Plan
Inefficient soil digging equipment causing mechanical damage of sweet potato at harvest	▪ Modification and improvement of the existing sweet potato digger	▪ Field testing and pilot testing of improved sweet potato digger



Addressing food loss/waste

Issues and concerns	Recommendation	Program/Action Plan
Discarded coconut water from matured coconut (to be used for copra, virgin coconut oil production, etc)	<ul style="list-style-type: none">▪ Coco water to be processed (pasteurized and sterilized) as energy drink;▪ Establishment of coco water processing plant	Pilot testing of coconut water processing plant for coconut farmers



Summary and Conclusion

- 1. Quantification of food losses at the food supply chain were done at the postharvest and distribution chains only.**
- 2. Mango, carrots, eggplant and sweet potato have higher postharvest losses as against the losses at the distribution chain.**
- 3. High distribution losses were observed for banana, cabbage and onions.**
- 4. Baseline studies to determine postharvest losses from harvest up to marketing of different crops, fruits and vegetables were measured by PhilMech. Different ways on how to reduce these identified losses were addressed through implementation of sequel projects. Also utilization of wastes through recycling and reducing were also ventured.**

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(THANK YOU)**

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