

# RE4FOOD PROJECT KEY FINDINGS FOR KENYA



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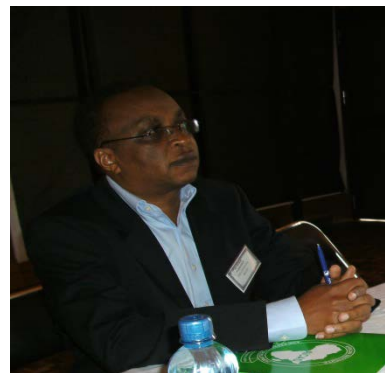
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A PRESENTATION AT RE4FOOD WORKHOP, ENERGY CENTRE, KNUST, GHANA  
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# JKUAT RE4Food Team

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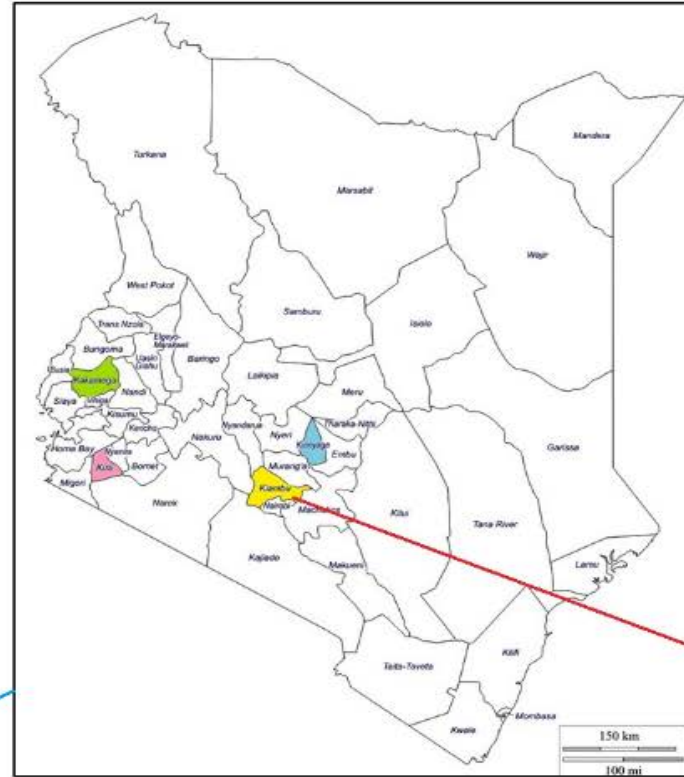
# Presentation Outline

- ▶ Introduction
- ▶ Work done
- ▶ Key outputs
- ▶ Key findings
- ▶ Way forward





**AFRICA**



**KENYAN MAP AND THE PROJECT SITES**

**JOMO KENYATTA UNIVERSITY**



**KIAMBU COUNTY**

# Introduction

- ▶ WP1: Post-harvest food chain, losses, wastage and current energy demand analysis (Lead: JKUAT)
- ▶ WP2: Existing rural food processing and renewable energy use (Lead: NJALA)
- ▶ WP3: Innovative post-harvest food processing approaches utilising renewable energy (Lead: KNUST)
- ▶ WP4: Multi-stakeholder engagement, dissemination and knowledge transfer. (Lead: EFA)

# Tasks Accomplished

- ▶ Review of potential crops with overlap, technologies and energy use (19<sup>th</sup> Feb 2014)
- ▶ Stakeholders forum (20<sup>th</sup> March 2014)
- ▶ Baseline survey (May 2014)
- ▶ Review of existing techno-economic business models and developed one for RE4Food
- ▶ Conducted drying tests using solar tunnel dryer (Jan–March 2015)
- ▶ Market survey (24<sup>th</sup> March– 4<sup>th</sup> April 2015)
- ▶ Farmers survey (14<sup>th</sup> – 18<sup>th</sup> September 2015)





**STAKEHOLDERS WORKSHOP ON RE4FOOD  
HELD AT AICAD ON 20TH MARCH 2014**



# WP1: Post-Harvest Food Chain Losses, Wastage and Energy Demand

- ▶ Assess and identify products of potential benefits to livelihood
- ▶ Analyze post-harvest food chain losses
- ▶ Evaluate energy inputs along the food chain for each product



## Key Outputs

- ▶ Identified cabbages, kales, tomatoes & indigenous vegetables as crops with potential benefit to rural livelihoods, esp. among women
- ▶ Crops mainly grown in Kiambu, Kirinyaga, Kisii and Kakamega counties
- ▶ Levels of cumulative losses in identified vegetables are as high as 50% and occur at all stages of the value chain
- ▶ Current renewable energy use in post-harvest value chain is low (<10%)
- ▶ Hence, there is potential of renewable energy use along the value chain



## WP2: Existing Rural Food Processing and Renewable Energy Use

- ▶ Identify existing SMEs/cooperatives, & technical & human resources that address renewable energy and food security
- ▶ Assess extent of rural food processing, technologies utilised energy mix and level of inputs required
- ▶ Identify potential for various forms of renewable energy
- ▶ Examine business models used for rural food processing & exploitation of renewable energy
- ▶ Identify success and limitation of the business models
- ▶ Identify best practices and learning opportunities/barriers for both food processing and renewable energy



# Key Outputs

- ▶ Report on various SMEs / cooperatives prepared and submitted
- ▶ Report on current and potential food processing technologies and energy mix prepared and submitted
- ▶ Business model reports (viz., KWFT, BIMAS, MoA, SCODE, SoMCODI) prepared and submitted
  - Above reports based on review of documents and 1<sup>st</sup> stakeholders meeting

## WP3: Innovative Post-harvest Food Processing Approaches Utilising Renewable Energy

- ▶ Evaluate innovative renewable energy sources for food processing and practices
- ▶ Develop techno-economic models for integration of renewable energy and food processing
- ▶ Assess potential impact of changes on capital investment, job creation, income generation, decrease of postharvest losses and energy cost

## Key Outputs

- ▶ One (1) solar technology (solar tunnel dryer) for drying of the vegetables successfully evaluated
- ▶ One (1) business–technology transfer model developed and documented by combining the models suggested by the stakeholders
- ▶ Identified charcoal and brick coolers as potential technologies for on–farm and trading points preservation of the vegetables





## WP4: Multi-stakeholder engagement, dissemination and knowledge transfer

- ▶ Identify key stakeholders and established post-harvest food chain multi-stakeholder network to support the project
- ▶ Hold multi stakeholder knowledge gathering event
- ▶ Hold multi-stakeholder knowledge dissemination event

## Key Outputs

- ▶ 36 stakeholders (viz., financial, researchers, food processors, energy players, policy organisation, farmers) identified and network formed
- ▶ One (1) knowledge gathering event held (stakeholders forum)



# Other Achievements

- ▶ Various reports written and submitted (viz., **overlap crops, stakeholders, baseline survey, business models, market survey**)
- ▶ Three (3) journal papers submitted to Food Chain, which is a Practical Action Publishing journal (31 / 7 / 2015) for possible publication:
  - i) Potential renewable energy mix for traders in reducing post harvest handling
  - ii) Technologies used by traders in reducing post harvest losses of high moisture content vegetables in Kenya
  - iii) Determinant of post harvest losses among high moisture content vegetable traders in Kenya

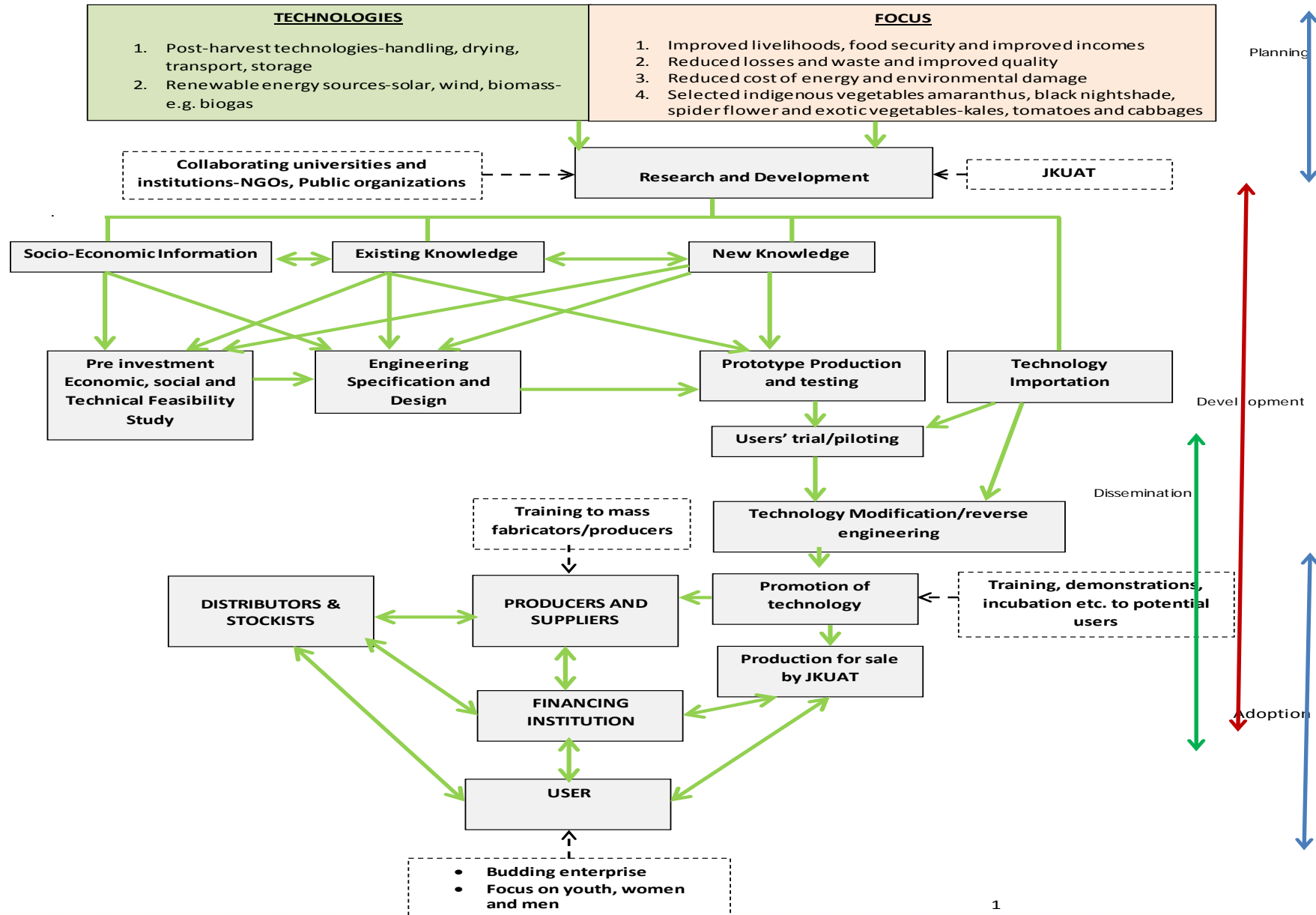
## Multi-stakeholder Workshop Key Findings

- ▶ Need for market linkages for horticultural produce—fresh and processed (use of information technology);
- ▶ Need for capacity building of stakeholders on proper postharvest handling/processing along the horticultural value chains;
- ▶ Need for improved access to postharvest tools, equipment, packages, supplies;
- ▶ Most interventions have been around domestic use of renewable energy with little use in agro-processing
- ▶ The focus therefore should be on encouraging use of renewable energy for agro-processing.

## Key Findings–Business Models

- ▶ There are varied models in use for food processing and renewable energy exploitation for the various identified stakeholders
- ▶ The identified individual models are biased towards either financial or technical aspects and therefore the need to integrate them

# Key Findings–Business Model





# Key Findings–Baseline Survey

- ▶ Post-harvest losses that occur between the farmer and consumer can be minimised by embracing value addition technologies.
- ▶ Renewable energy has not been well utilised in value addition of vegetables and other crops. Hence, there is need for sensitisation and technologies suitable for the same developed.
- ▶ Farmers need to be empowered so that they can negotiate better prices for their produce.
- ▶ Marketing groups should be strengthened to offer economies of scale when marketing the farmers produce and running of cooling and storage infrastructure.
- ▶ Simple cooling facilities should be built in areas with vegetable production to offer prolonged period for vegetables before damage as the product awaits transportation to markets.

# Key Findings–Market Survey

- ▶ Need for more empowerment of female and youthful traders involved in vegetable trading through intervention that can reduce post-harvest losses.
- ▶ Need to encourage farmers and traders to form better marketing strategies.
- ▶ RE4 Food project to focus on coming up with innovative ways of improving on value addition and increasing shelf-life of the vegetables.
- ▶ Storage and preservation of the vegetables present a big challenge to the traders.
- ▶ RE4Food project has a good a opportunity to impact on the farmers through development of drying and cooling/chilling technologies that are easy to use and affordable to the traders and other value chain actors.

# Way forward

- ▶ Analyse farmer survey data and prepare report (November 2015)
- ▶ Completion of techno-economic model (by March 2016)
- ▶ Assess potential impact of proposed model and technology interventions on changes in costs, employment, income and losses (March 2016)
- ▶ Conduct tests on vegetable cooling/chilling using charcoal and brick coolers in JKUAT (April 2016)
- ▶ Multi-stakeholder knowledge dissemination event planned for April 2016
- ▶ Creation of awareness through pamphlets and demonstration (May 2016)
- ▶ Initiation of up-scaling of drying of high moisture vegetables to the village level (proposed for a second phase)
- ▶ Publish 2-3 papers on drying of vegetables in the solar tunnel dryer (March 2016)

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- ▶ Local stakeholders



Thank you