

Export Protocols of Fruits and vegetables

Technology summary:

Protocols to be applied at a farm level in the export of fruits and vegetables via sea freight and air freight.

Technology overview:

All pre and post-harvest procedures to maintain the freshness of harvested commodities are included in this technology including:

- Proper pre-harvest management techniques
- Selection of suitable maturity
- Careful harvesting and field packing if necessary
- Transportation to pack house
- Pack house operations (cleaning, sorting, grading, packaging etc)
- Post-harvest treatments if applicable
- Storage and cold chain management

Potential application:

Fruits: Pineapple, Banana, Mango, Papaya, Rambutan, Passion fruit

Vegetables and yams: All varieties

Nuts: King coconut and coconut

Advantages:

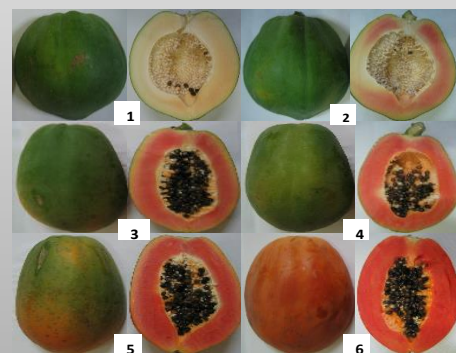
- The quality of commodities to be exported is guaranteed
- Forges revenue generation
- Post-harvest loss reduction
- Creates value for local varieties

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