Preventing Postharvest Fish Loss with Low-Cost Solar Dryers

Lake Victoria (Mwanza Region), Western Tanzania
February 2023- May 2024 (Phase 1)

MAVUNOLAB
THE POSTHARVEST INNOVATION CENTRE

IFT
feeding the minds that feed the world

THE PROBLEM

Nearly **50%** of fish get **spoiled** soon after harvesting due to **mishandling** and poor **storage** and **processing** conditions.

Uncontrolled postharvest fish loss leads to **income loss** keeping **small-scale fishers** in the cycle of poverty.

Inefficient fish processing methods such as **smoking** and **open sun drying** expose **fish consumers** to several **health** risks.

PROJECT ACTIVITIES

1. Postharvest Fish Loss Assessment
2. Training, Fabrication, and Demonstration of Solar Dryers to Fishing Communities in Lake Victoria
3. Monitor the Performance of Solar Dryers Deployed to Fish Communities in Lake Victoria

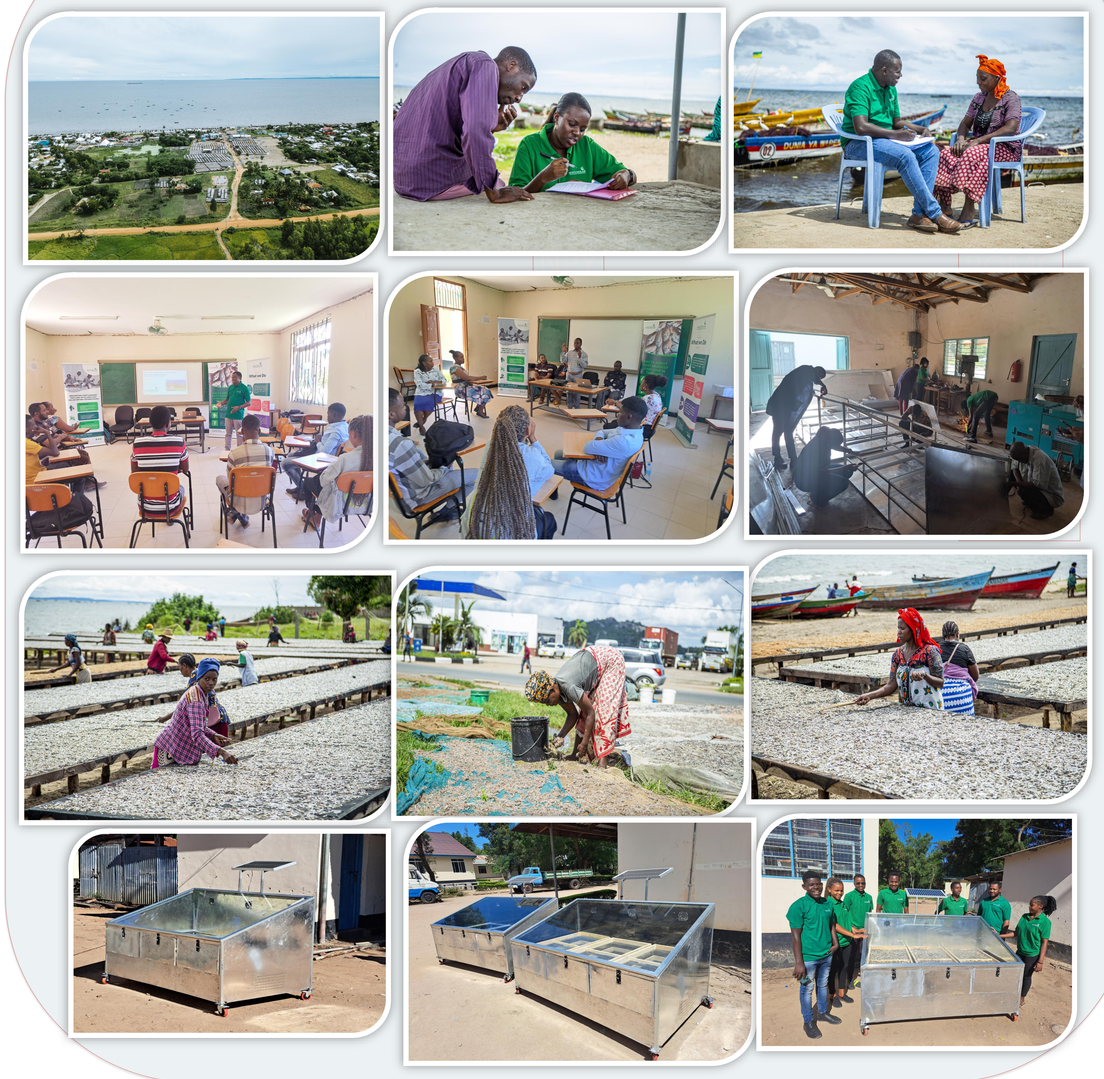
PROJECT PARTNERS

- **Karume** Institute of Science and Technology (KIST)
- Fisheries Education and Training Authority (FETA-Nyegezi Campus)

PROJECT RESULTS

- 10 young graduates from Sokoine University of Agriculture and FETA trained about solar drying technology for food loss prevention.
- 4 Solar Dryers fabricated, deployed, demonstrated, and tested in two fishing communities in the Mwanza region, Lake Victoria.
- Over 100 small-scale fishers and fish processors informed and educated about solar drying technology for fish loss prevention.

PROJECT WORK IN PICTURES



NEXT STEPS

- Further improvement and scaling-up production and deployment of MAVUNOLAB Solar Dryers to fishing communities and farmers in Tanzania.

PROJECT CONTACT

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