A 'Fresh' Look Forward for Tropical Vegetables



40th Anniversary Celebratory Colloquium AVRDC @ 40: A 'Fresh' Look Forward



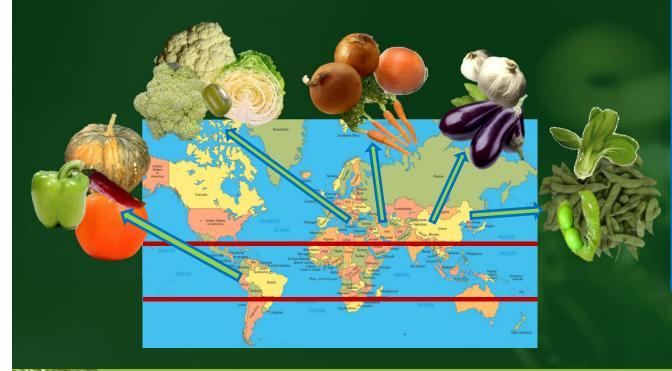
17 October 2013





Global Vegetables

Vegetables introduced from other parts of the world (often temperate regions)



Temperate climate: distinct cold and hot seasons; no extremes of temperature or precipitation; maritime and continental influences

Tropical climate: 22°C to 35°C, little variation throughout the year; seasons usually distinguished by variation of rainfall and cloudiness.





Traditional Vegetables

Either endemic crops domesticated and cultivated where they originated

Or introduced crops that are now recognized through custom, habit and tradition as naturalized or traditional vegetables



Vegetables: the next 43 years

Challenges	Opportunities		
Climate change and climatic events affecting production	Better understanding of the need for good nutrition		
Increased urbanization and loss of arable land	New technologies for better production systems		
Pests and diseases	Employment and income		
Adverse policies	Empowering women		
Wastage	Globalization		





Climate change and climatic events

2011 East African drought Oxfam East Africa Floods, Taiwan 2007

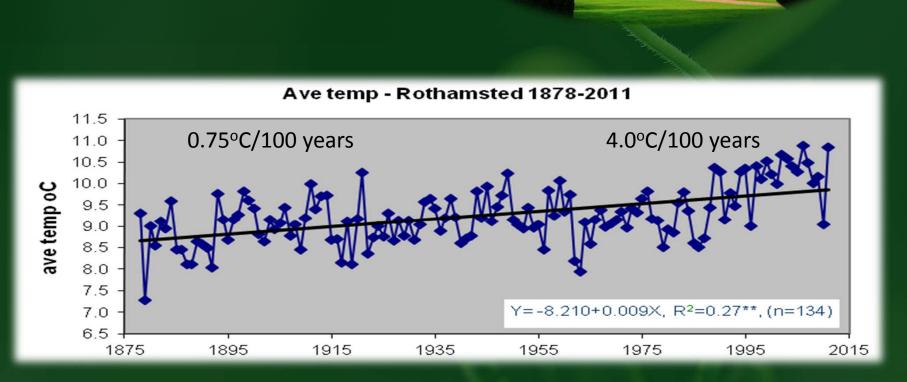
European cold wave 2012, Sarajevo, Bosnia and Herzegovina Dan Brickley, Amsterdam, The Netherlands





Global warming

Historical context 1878-2011





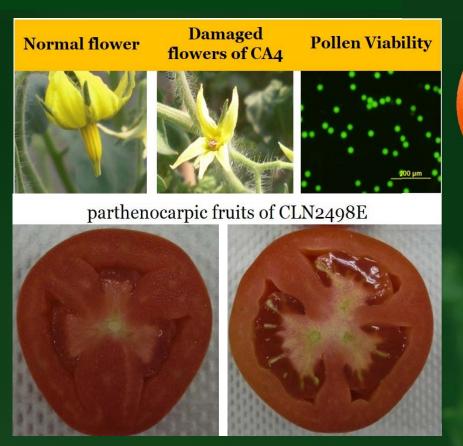
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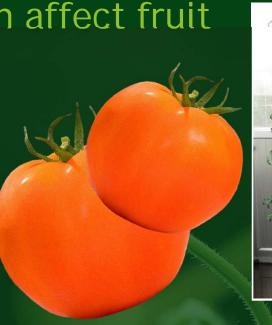


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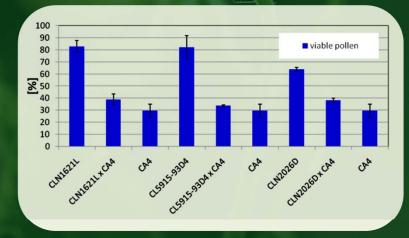
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Increased temperatures can affect fruit set and seed viability













Adapting to abiotic stresses

Studies to develop salinity-tolerant lines

Incorporate traits and genes from wild relatives

LA1606 -*S. pimpinellifolium* shows good levels of tolerance to continued salinity (200mM) stress





Screening vegetables for salinityprone environments at ICBA, Dubai UAE



Seawater inundation - Funafuti atoll











Pests – effect of climate changes on distribution and behavior

Pest distribution

- range expansion or contraction
- exploitation of new areas by invasive species
- higher temperatures can
 increase generations
- higher temperatures may enhance locomotion

Pest behavior

- death of dormant pupae at elevated temperatures
- unsuccessful mating

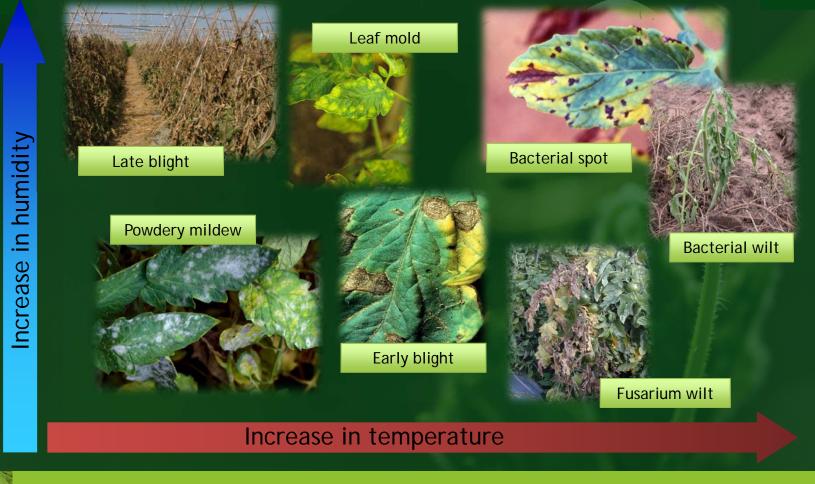
Spe	cies	Biotype		at 17°C		at 33°C	
		Generation time					
<i>Bemisia tabaci</i> on sweet pepper			8			18 days	
Natural enemies & Nombela 2001							
Pollinators							
	12.5			586		14	
45 15			213		0		
46.5	5		36	j 1		0	
	10		1()		0	





Mirondis et al., 2010

Conducive conditions for tomato diseases



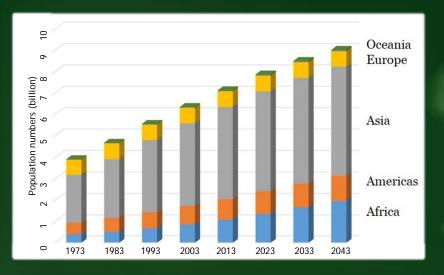


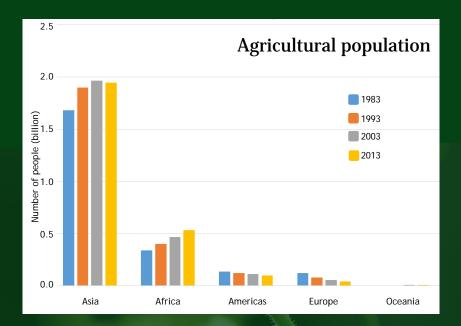


Population growth

Increasing world population

Greatest population growth predicted in Asia and Africa





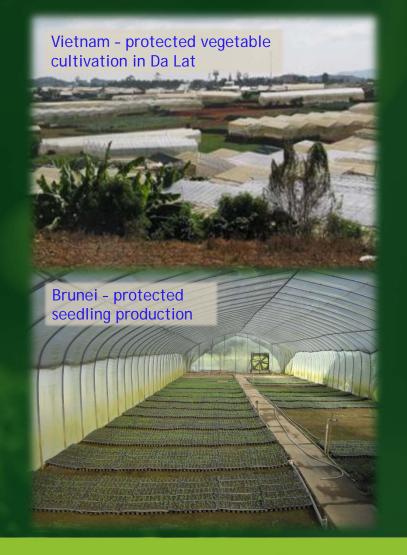






Maximizing vegetable productivity





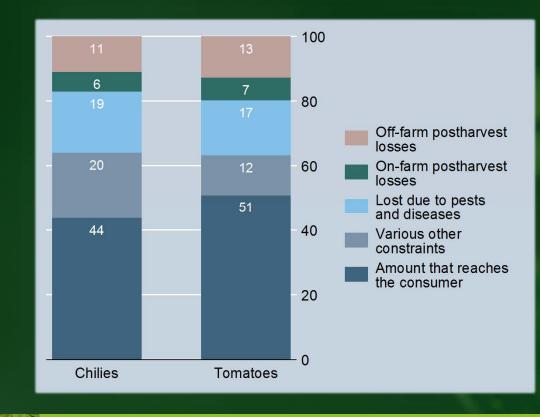






Minimizing crop losses

Pre- and postharvest losses in chili and tomato in India (Tamil Nadu) as percentage of potential yield





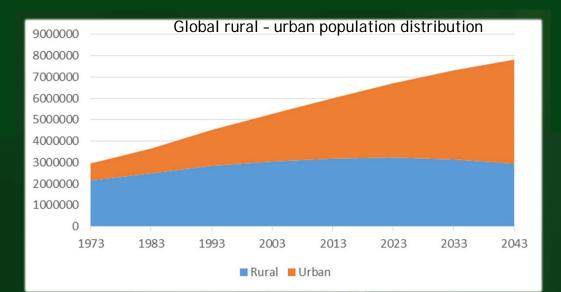
Sources: AVRDC-TNAU survey 2013 (preharvest losses); Viswanathan et al. 1998 Status of Harvest and Post Harvest Losses of Tomato in Tamil Nadu, Agricultural Engineering Today 22(5/6): 28-35 (postharvest losses)





Rural – urban population shifts

Decreasing predicted rural population Increasing pressure on urban land Potential misuse of resources











Food wastage

In 2007, the total amount of food wastage occupied almost 1.4 billion hectares (about 28% of the world's agricultural land)



Food wastage vs. country geographic areas





Wastage and losses

In Oceania

- Within 48 hours 27% of harvested eggplant is unsalable due to dehydration
- After 4 days 38% of the tomatoes that reach market are lost due to rots.





In the Greater Mekong

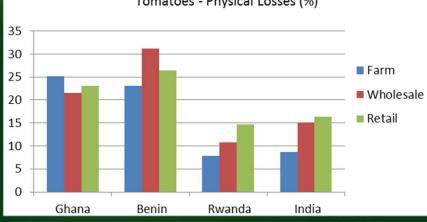
- Poor packaging/transport
- Adverse storage condition
- Poor quality
- Cannot sell all produce





Wastage and losses

Amaranth - Physical Losses (%)



Tomatoes - Physical Losses (%)

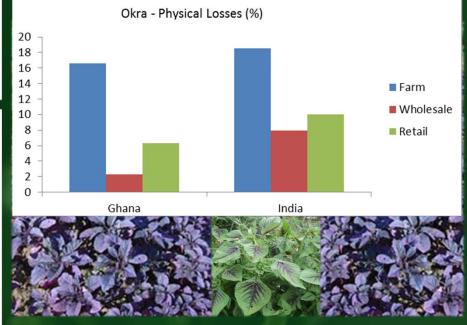
Rwanda

Farm

Retail

Wholesale





Slide Deck - WFLO Appropriate Postharvest Technology Planning Project (http://ucce.ucdavis.edu/files/datastore/234-1848.pdf)





30

25

20

15

10

5

0



Benin

Transportation issues

Getting vegetables

- Where they are needed
- When they are needed, and
- In good condition









Adverse policies

Often inappropriate or nonexistent policies, which may be poorly enforced:

- Seed sector
- Land tenure
- Agricultural input supply
- Good agricultural practices
- Support for marketing fresh produce
- Food safety
- Availability of information









Common global food and nutrition issues









Vegetable availability and gaps

Food may not always be available when it is needed







Potential solutions to improve nutrition







Protected vegetable cultivation

Protected production of vegetables in Punjab, India







Expansion and mechanization of protected cultivation







Vegetables improve incomes

net houses



Ten times the income from open field production

27

new varieties



Tripled yields; profits quadrupled mungbeans



Additional

US\$600/ha

instead of leaving

the land fallow

vegetable soybeans



Extra US\$28 income per kg of seed sown





Improving the value chain







Better quality vegetables in the market



Careful harvesting



Sanitary preparation for market



Proper marketing

and care of produce



Quality, attractive products for the consumer















Engagement of the private sector

Best-practice hubs Working towards common goals





Market chains

31

Processing industries

Linking vegetable production to processing industry will increase the demand and eventually the production and consumption of vegetables







Appropriate postharvest technologies







Empowering women High-value crops Smaller land areas Small-scale enterprises

Contribute to family and community nutrition



Farmers can earn \$1,000/ha of African eggplant per season







Empowering women - business opportunities

Nurseries specialized in production of grafted tomato and other vegetable seedlings for sale to farmers Training and support to women nursery entrepreneurs



Simple beginnings can lead to profitable outcomes







Empowering women - nourishing families

Understanding the need for good nutrition How to prepare nutritious meals Using home-grown vegetables Opportunities to sell extra produce







Improving the quality of our crops

Nutrient dense crops

Focus on nutritional quality not shelf life, size and color







Globalisation

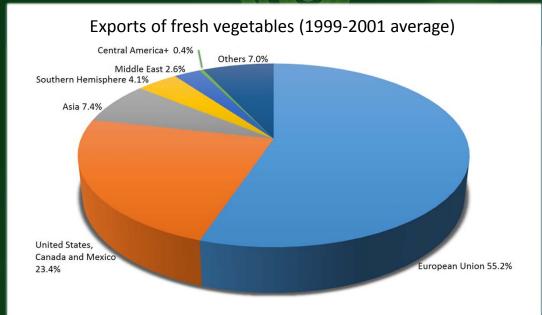
World Trade Organization

• Eliminate non-tariff trade barriers (sanitary and phytosanitary measures)

Codex alimentarius

 Quality, size, tolerances, presentation, labelling, contamination and hygiene

Export opportunities Competition







Information, business skills and job creation

Increased bargaining power Reducing cheating by middlemen Locating forwards sales contract opportunities

Sustainable solution to agricultural poverty and regular good quality supply of produce to the market

Picture-based local language price details at market (Sri Lanka)





Mobile

telephony -

data sharing



Tackling seasonality Is seasonality a problem, or a solution?

An advantage, or a disadvantage?



late autumn - April/May

Autumn fruits - perfect for preserving and are delicious desserts: apples, mandarins, valencia oranges, passionfruits, pears, persimmon, plums, pon rockmelons, strawberries, watermelons.

Autumn vegetables - delicious roasted and in wonderfully warming soups sprouts, cabbage, capsicums, carrots, celeriac, celery, cauliflower, eggplant onions, parsnips, peas, potato, pumpkin, shallots, silverbeet, spinach, swed

Nuts and other things: chestnuts, pistachios

early winter - June/July



Winter fruits: avocados, apples, grapefruit, lemons, limes, mandarins, nave rhubarb, tangelos, tangerines.

Winter vegetables: asian greens (bok choy & choy sum), beetroot, broccol celeriac, celery, fennel, garlic, ginger (grown in tropical weather, not in SA), h kohlrabi, okra, olives, onions, parsnip, peas, potato, pumpkin, daikon radist potato (not grown in SA), turnip, witlof, zucchini.

Nuts and other things: chestnuts, hazelnuts, walnuts, pecans.

THE EAT SEASONABLY CAI FNDAR

EVERY FRUIT OR VEGETABLE HAS ITS SEASON, THE TIME OF THE YEAR WHEN YOU CAN ENJOY IT AT ITS VERY BEST. THIS SIMPLE TOOL WILL GUIDE YOU THROUGH WHAT'S IN SEASON WHEN SO YOU CAN ENJOY FRUIT AND VEG THAT TASTES BETTER, IS BETTER VALUE AND IS BETTER FOR THE PLANET.





late winter - July/August

FOR TIPS, RECIPES AND MORE VISIT Winter fruits: Avocados, apples, grapefruit, lemons, limes, mandarins, nave EATSEASONABLY.CO.UK rhubarb, tangelos, tangerines.

Winter vegetables: asian greens (bok choy & choy sum), beetroot, broccoli, brussels sprout, cabbage, carrots cauliflower, celeriac, celery, fennel, garlic, ginger (grown in tropical weather, not in SA), horseradish, jerusalem artichokes, kale, kohlrabi, okra, olives, onions, parsnip, peas, potato, pumpkin, daikon radish, shallot, silverbeet, spinach, swede, sweet potato (not grown in SA), turnip, witlof.

http://www.adelaidefarmersmarket.com.au/www/content/default.aspx?cid=972









Grafting

Rootstocks and scions grafted to produce high-yielding, biotic stress resistant and/or abiotic stress tolerant plants

Highthroughput automation

Types	Species	Comments
Semi automated machine	Cucurbits and tomato	The first model that can graft both cucurbits and tomato. Widely marketed in Asia and North America. 650 - 900 grafts per hour at 95% or better success rate. Needs 2-3 workers to assist the machine.
Semi automated machine	Cucurbits	Introduced to Asian and European market. One machine has been introduced in U.S. for trial use. 900 grafts per hour at 95% or greater success rate. Needs 2-3 workers t assist the machine.
Semi automated machine	Tomato and eggplant	800 grafts per hour at 95% or greater success rate. However, seedlings size required for grafting was too large for Japanese standard, limiting the market. However, the seedling size is acceptable for US standard. Needs 2-3 workers to assist the machine.

http://cals.arizona.edu/grafting/grafting-robots





Lam Dong Province, Vietnam: 100% uptake by farmers - grafting with resistant eggplant and tomato rootstocks to manage bacterial wilt of tomato





Supergrafting

Grafting multiple scions onto one rootstock

Opportunities using perennial rootstocks for annual or biennial crops





http://www.pomatoplant.com/

What is a Fruit Salad Tree?

A Fruit Salad Tree bears up to 6 DIFFERENT FRUITS all on the ONE TREE. They are multi-grafted trees the same "family" and all the fruits retain their own characteristics e.g. flavour, appearance and ripening times the same of the same set of the same set

Click on any of the 4 Tree types below.

http://www.fruitsaladtrees.com







Supergrafting

Multiple scions onto one rootstock:

cherry tomato, processing tomato, multiple eggplant types and sweet/chili peppers





Dr Sirikul Wassee, Kasetsart University





Environmental management

Protected cultivation

- nets, plastic, glass
 Lighting to extend production
 - LEDs, day-length

Power will be an issue

- solar, wind, water
- Management
- computers, smartphones
 Postharvest management
 - targeting consumers







Technologies for the home

Production technologies and components must be

- simple
- affordable
- easy to use







Technologies for the home

Aquaponics

 At home – an indoor system, lit by a window and grow lights, using standard aquaria or fish tanks and a small hydroponic grow bed can produce vegetables





A22 Thursday 06/23/11 04:48:04 PM 1.6202552318 Gal/min flowswitch1 - water not is flowing floatswitch1 - track is not full flashing ligh

faircompanies.com

1





Module farming

High input, high output

Economies of scale for intensive production

Streamlined, reduced labor costs

Potential risks

FarmedHere indoor vertical farm (Illinois)



One of the four climate controlled, automated, hydroponic, recirculating vertical farming units at Green Farms A&M (Indiana)







Module farming

'The Volksgarden'



http://urbanledgrowth.wix.com/urbanledgrowth#!



Farmdominium TM Vertical Farming Design



Omega Garden's Farmdominium TM Vertical Farming Design







Developing improved, adapted vegetables

Genetically-modified vegetables:

- Courgette virus resistance
- Eggplant insect resistance
- Sweet pepper virus resistance
- Tomato delayed ripening/fruit softening/senescence, insect resistance





Commercial approval:

- Canada tomato FLAVR SAVR™ [courgette/zucchini]
- China [sweet pepper, tomato]
- Mexico tomato FLAVR SAVR™
- USA chicory Seed Link[™], tomato FLAVR SAVR[™] [courgette/zucchini]

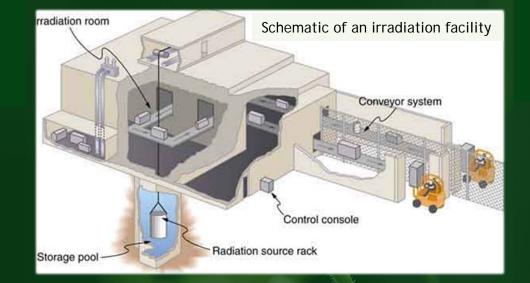




Preserving vegetables

Irradiation

- destroys harmful bacteria
- extends shelf life
- retards maturation of vegetables
- reduces spoilage by organisms that can grow under refrigeration
- can also be used in place of fumigants and other quarantine procedures







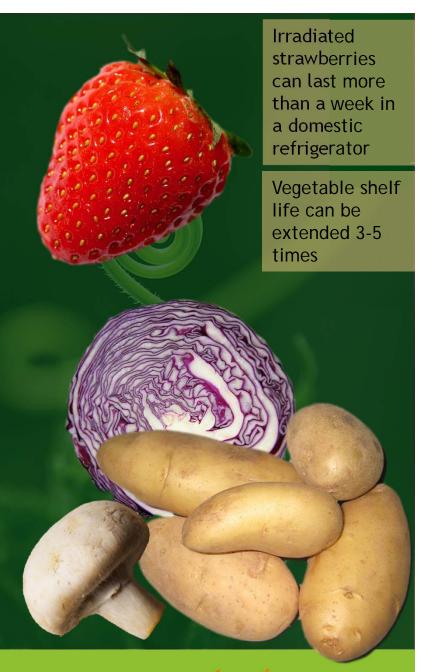




Preserving vegetables

Gamma irradiation of food

- permitted by over 50 countries
- 500,000 metric tons of food treated annually worldwide
- clearances vary: single food category in many European Union countries to any food in Brazil
- Pakistan and Brazil: any food may be irradiated to any dose







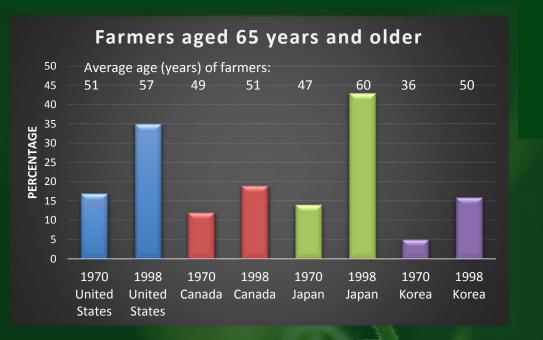
Changing mindsets

Influencing populations

Linking education, health, agriculture

A new generation of agricultural scientists

A new generation of farmers to feed a growing population

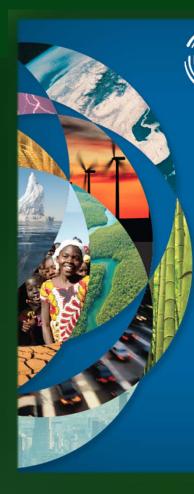








www.unsdsn.org



52

SUSTAINABLE DEVELOPMENT SOLUTIONS NETWORK A GLOBAL INITIATIVE FOR THE UNITED NATIONS

An Action Agenda for Sustainable Development REPORT FOR THE UN SECRETARY-GENERAL

6 June 2013

Prepared by the Leadership Council of the Sustainable Development Solutions Network



SUSTAINABLE DEVELOPMENT SOLUTIONS NETWORK A GLOBAL INITIATIVE FOR THE UNITED NATIONS

Solutions for Sustainable Agriculture and Food Systems TECHNICAL REPORT FOR THE POST-2015 DEVELOPMENT AGENDA

18 September 2013

Prepared by the Thematic Group on Sustainable Agriculture and Food Systems of the Sustainable Development Solutions



AVRDC The World Vegetable Center

Goal 6: Improve agriculture systems and raise rural prosperity

- Shifting towards healthier diets; Ensuring the supply of safe, nutritious food;
- Preserving the environment;
- Reducing food losses and waste;
- New visions and business models for smallholders;
- Empowering women along the value chain; and
- Coherent policies at all levels.







Prosperity for the Poor



17 October 2013



