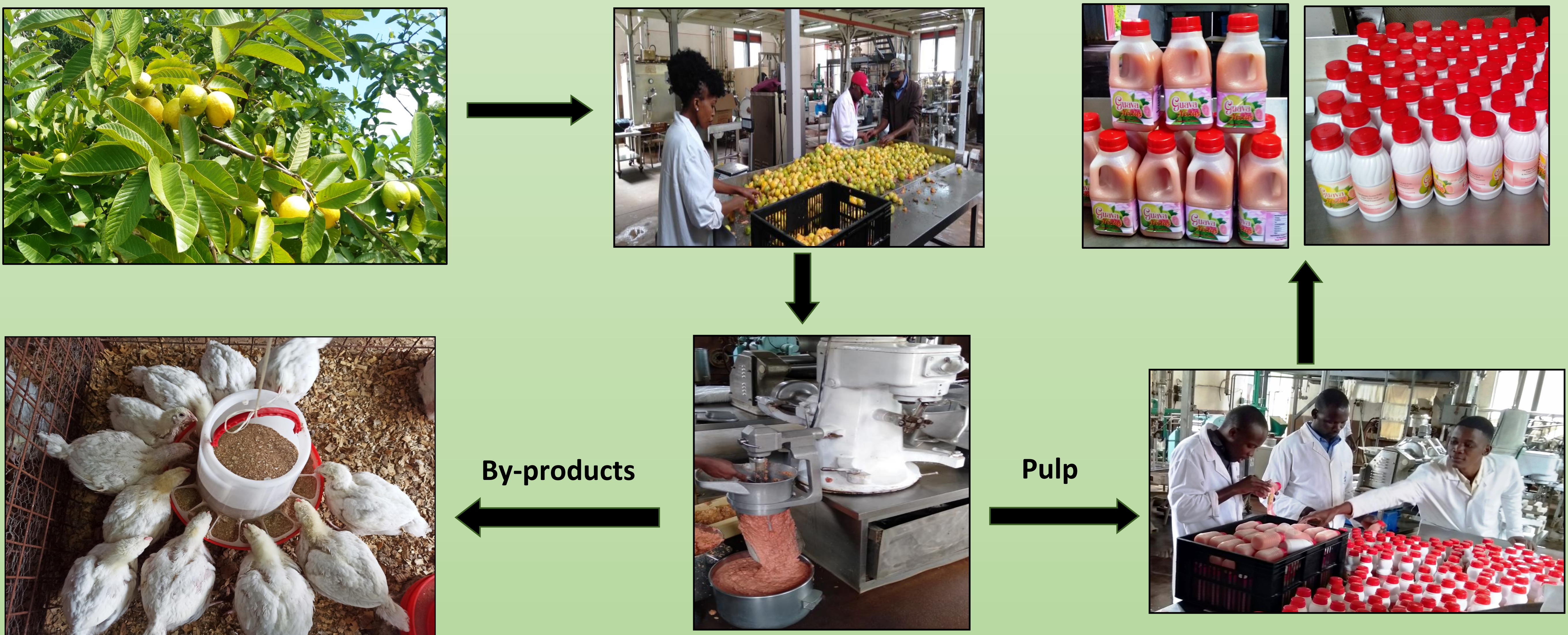




Fruits and vegetables for all seasons Project

Innovative Small-scale Local Guava Processing Technologies for improved Economic and Nutritional Security

- ❑ Guava fruits are rich in micronutrients, vitamins, minerals, and phytochemicals that can easily alleviate malnutrition. The fruits are often consumed fresh but are highly suitable for processing into various industrial products.
- ❑ In Kenya, the guavas chain is highly underexploited despite the fruits' nutritional and economic potential with non-existent industrial processing. Processed fruits fetch net profits ranging from \$ 1.2 - 1.6 per kg compared to raw fruits' \$ 0.02-0.10 per kg.
- ❑ This study has developed affordable techniques for processing guavas and their by-products into nutritious nectars with high consumer acceptability, commercially viable products, and animal feeds.
- ❑ Processing guavas will promote fruit consumption after they are out of season, minimize the high annual losses(>50%), reduce malnutrition and contribute towards poverty alleviation among guava farmers' households.



Objectives

University of Nairobi –lead researcher

- ❑ Development and evaluation of affordable processing techniques for commercialization of processed shelf-stable guava nectars
- ❑ Standardized guava processing and market- testing of developed products to evaluate commercial viability.
- ❑ Evaluation of alternative Utilization of the processed guava by-products
- ❑ Knowledge dissemination on sustainable guava processing through trainings and knowledge transfer

Beneficiaries

(Guava producers, Women, youth, farmer groups, MSME Processors and aggregators)

- ❑ Trainings on good agricultural practices for guava farming
- ❑ Good postharvest handling practices for guavas fruits
- ❑ Training on the processing techniques to reduce losses
- ❑ Identification/setting up guava processing facilities
- ❑ Business and marketing skills for sustainability