

Visit to vegetable wholesale and retail markets



The objective of this activity was to identify buyers' needs and further to introduce best post-harvest practices and packaging practices to attain a good profit for farmers. The researchers were keen to develop measures that help farmers to achieve a greater profit. For this purpose, the marketing team at UAF, along with the Project Manager, Team Coordinator, and a Research Associate visited the retail markets (Jhang Bazar, Model Bazar and SB Store) in Faisalabad.

The team had discussions with several fresh vegetable retailers on the development of market links between small farmers and retailers. The marketing team also visited the vegetable market of Sidhar Faisalabad. Productive sessions were conducted with commission agents and the wholesaler during this visit.

The UAF marketing team also visited the potato market in Okara (the main potato market in Pakistan). It was observed that several quality factors are responsible for the price of fresh potato. For example, it was observed that fresh potatoes, of good size, undamaged, properly cleaned, and with good and tidy packaging achieved a higher price than lower-quality potatoes.

Market loss assessment of target vegetables



Shelf-life study and disease management of indigenous chilli cultivars from Sindh province at the post-harvest laboratory at UAF

The UAF post-harvest team conducted different trials on commercial and local chilli cultivars (Longi, Kunri-1 and Talhari) from Sindh province. Chillies were harvested from farmers' fields in Sindh and transported to the Post-harvest Research and Training Centre at the Institute of Horticultural Sciences, UAF.

Chillies were sorted and graded to separate healthy chillies for further studies in the post-harvest laboratory. These chillies were packed in open-top plastic boxes and whole wrapped boxes with modified atmospheric packaging (MAP), and stored at ambient conditions. During a preliminary study, all cultivars packed in MAP film showed better quality and an enhanced shelf-life as compared to the control. It was also observed that hot water treatment in chillies prevented disease incidence and maintained quality during storage.

Kunri-1



MAP Cling Wrap

Control (Open)

Assessment after 12 days

Post-harvest loss assessment of target vegetables (potato, tomato, chillies and onion) was carried out at a wholesale fruit and vegetables market in Faisalabad.

Representative samples were brought to the post-harvest laboratory at the UAF for further assessment. Based on the marketability of the crop, three major categories were formed: marketable top grade (blemish-free and healthy), marketable downgrade (slightly blemished but healthy) and unmarketable (blemished, diseased, damaged, and disordered).

This activity will help us to develop a crop schedule and study the practices as regards sorting, grading and packing, and to study disease and damage in crops.