

Mid Term Review July 2021

Session No. 2

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Title: Mango Processing:

Opportunities to extend the season & freezing trials

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Implementing Agency











Funding Agency



What we have learnt

- Mango freezing is an on-going focus for the project
- Wide interest among ancillary processors to become involved
- Project has established relationships with 3 processors
- Additional processors have signaled their interest
- Major issue for processors volume & seasonality of mango supply & equipment down-time in low & off-seasons
- Freezing in bulk at peak of season offers optimal use of factory facilities & opportunities to utilise sub-standard fruit
- Mangoes can be frozen skinned, or skinned & destoned
- Expertise to conduct trials has been established in the project team & with industry

Why it is important

- Trialing & evaluation of bulk freezing mangoes is now an established technique for use by the industry
- The project team has the connections with industry to continue advancing the frozen fruit sector
- There is intent among the industry to establish bulk-freezing as a priority for the region using the available mango supply
- The industry now requires a documented Code of Practice – Mango freezing to assist nascent and intending processors in the next phase of a future project.

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How this links to our project

Building momentum – next steps

- A small-scale cost-benefit of bulk freezing for processors will be undertaken by Dec 21
- Also, undertake an estimate study of the increased return for effort for farmers through increased use of mango supply & particularly reduction in losses
- Private sector engagement has stimulated SMEs to consider bulk freezing
- Consideration is being given to surveying nascent & potential companies engaged in freezing within the confines of the project regions

Longer term opportunities

- Target companies to introduce practical demonstrations to pilot & upscale opportunities through trained project team members
- ► Fully document the Code of Practice for freezing mango & other fruits as a industry standard benchmark to raise quality & outputs for commercial SMEs engaged in the trade of frozen fruit



