Purdue developed a small-scale extruder, now installed at food processing incubation centers in Niger, Senegal, and Kenya, allowing local production of grain-based, ready-to-eat foods.

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Purdue University is an equal access/equal opportunity institution.

www.purdue.edu/postharvest
SCOPE OF THE PROBLEM

With an estimated one-third of the world's food going to waste, reducing food waste and loss is fundamental to meet food demands for the estimated 9 billion people in 2050.

PURDUE ASSETS

- Experience in building, leading, and managing large and complex international agricultural research and development projects in Africa, Asia, and Latin America
- Extensive involvement and collaboration with USAID, USDA, Private Foundations, and other stakeholders on development projects
- Linkages with national and international agricultural research centers, universities, and businesses
- Experience and relationships with local partners on the ground to implement programs in developing countries
- Strategic partnership with Catholic Relief Services
- Strong postharvest loss linkages to U.S. and international institutions
- Access to an extensive network of alumni from our training programs

PURDUE’S POSITION

Purdue University is uniquely positioned to lead and to partner on projects to reduce postharvest losses (PHLs), enhance agricultural value chains, and improve nutrition because of its expertise and experience across the various segments of the value chain and relevant intervention areas.

PURDUE’S CAPABILITIES

Purdue University brings comprehensive expertise and experience to provide solutions for PHL reduction and value chain enhancement applied to a variety of agricultural commodities in both developing and developed countries.

- **Value chain segments**: drying, storage, distribution and logistics, processing, nutrition
- **Interventions**: markets (supply, demand, logistics, and linkages), technological innovations, training

RECENT AND CURRENT GLOBAL PROJECTS

- Purdue Improved Crop Storage (PICS)
- Feed the Future Innovation Lab for Food Processing and Postharvest Handling (FPL)
- Afghanistan Agricultural Extension Program
- Assessment of Grain Moisture Meter Value to Users
- Reducing Postharvest Grain Losses
- Optimization of Solar Dryers for Maize
- Grain Processing to Improve Nutrition and Expand Markets
- Training Programs:
  - Mandela Washington Fellowship Institute
  - Borlaug Fellows and Summer Institute

RELEVANT PURDUE UNITS/OFFICES/CENTERS

- Home departments of Purdue faculty and staff
- International Programs in Agriculture
- Office of Global Engineering Programs
- Center for Global Food Security
- International Food Technology Center
- Center for Food and Agriculture Business
- Post-harvest Education and Research Center
- Burton Morgan Entrepreneurship Center

African countries where Purdue works to reduce postharvest loss and enhance the value chain

Solar dryers developed by Purdue personnel and being tested in Africa.