1 Introduction

The Caribbean region is characterized by its tropical climate with year-round sunshine, separated into dry and wet seasons. The environmental conditions under which fresh horticultural commodities are produced, transported and displayed have a significant effect on the keeping quality of the food and the amount that is lost. A relevant problem in the region is “inefficient post-harvest management practices” resulting in a high level of postharvest losses and major issues of food quality and quantity.

This study was undertaken in St. Kitts-Nevis and Guyana to assess post-harvest practices and losses during production and marketing of locally grown fruits and vegetables (Tomato, String Beans, Eggplant, Cucumber and Okra).

2 Methods

3 Results

4 Recommendations

1. Training sessions on Good Agricultural and Handling Practices should be done at different supply chain segments.
2. Controlling temperature, humidity and sunlight during the handling process is crucial to reduce postharvest losses.
3. The use of simple interventions, such as umbrellas or any bright colored textiles to protect the produce from direct sunlight and high temperature can significantly reduce postharvest quality and quantity loss.
4. Developing a user-friendly “Post-Harvest Quality Loss Management Guide” for each segment of the supply chain in CARICOM countries is necessary to illustrate several quality management interventions.

5 References