

WHAT IS IT ABOUT?

Storage consists in storing agricultural products in a place for a given period and under conditions that preserve the best possible original qualities for future use.

Why storing your products?

Storage offers multiple interests for farmers

- Reducing the hunger gap period by using a product available all year round.
- Getting a higher price on sale.
- Facilitating credit with MFIs with warrantage.

How storing your products?



Attacks by pests and deteriorations can cause losses.

Two parameters to be checked



Humidity level

relative humidity is low for dry or semi-dry products and moderate for fresh products



Temperature

a low temperature reduces respiratory activity and water loss, slows down the growth of the micro-organisms and reduces ethylene production, etc.

Depending on the storage location, proper ventilation helps to control these parameters.

STEPS FOR STORING AGRICULTURAL PRODUCTS



1

CHECKING THE QUALITY OF PRODUCTS BEFORE STORAGE

Crop management (chemical or organic treatments, harvest schedule, etc.) and post-harvest operations have a direct impact on the quality of the products and their shelf life.

2

CHOOSING A SUITABLE STORAGE LOCATION

There are many different storage types (granaries, grain silos, cold room, etc.). It is therefore necessary to choose the appropriate storage type according to the products and volumes to be stored. This will help to better control the conservation parameters of the products.



3

PREPARING STORAGE

- Cleaning and treating (preventive products, traps against pests etc.) the storage area before storing products
- Sorting and packaging products for storage: most often in crates for fresh products (fruits or vegetables) and in bulk or bags (depending on the type of storage units) for dry or semi-dry products (such as cereals or legumes)
- Complying with the recommended techniques for bagging or crating and stacking bags or boxes (ventilation corridors, etc.)



Preventive fight:

Storing the right products (well matured, well treated, well sorted) good store hygiene conditions, treatment with contact insecticide if necessary, polypropylene bags or in airtight containers, make access to storage areas difficult for rodents, etc.

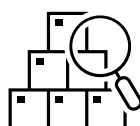
Against pests' attacks and deteriorations

4

PROVIDING A THOROUGH MONITORING DURING STORAGE

Stock management and traceability monitoring tools are important to guarantee quality storage.

Providing regular checks throughout storage also ensures that corrective measures can be implemented if necessary.



Against pests' attacks and deteriorations



Curative fight:

Use of contact insecticides or gaseous insecticides, use of rodent traps or predators, etc.



Albania - Apples



Burkina Faso - Cowpea



Madagascar – Potatoes



FUNDAMENTALS TO REMEMBER

- To limit product deterioration, it is important to control the level of humidity and temperature
- Adopting preventive practices and, if necessary, focusing on curative control
- Choosing the right storage location according to the product to be stored and the available resources
- Ensuring that storage is well prepared and that rigorous monitoring is carried out during storage
- Technician advises and trains farmers on good post-harvest practices, storage conditions adapted to the product and inventory management tools.



WORDS OF PROFESSIONALS

“Storage is no miracle, it increases the product's lifespan but does not improve its quality. It is therefore essential to store good products from the outset.”

“Storage provides a better control of the product and supplies the market when needed.”

“Fight against pests and humidity is required to guarantee quality storage.”

“Stock management and traceability monitoring tools help to ensure product quality, provide an explanation of the origin of any quality problem found in a batch and implement corrective measures.”



FOR MORE INFORMATION

Example of tools:

Poster – storage of agricultural products

Webinar:

"Storage of agricultural products": video + PWP

