



Food & Business Applied Research Fund

Designing appropriate agronomic and processing practices for pineapple supply chains in Benin (DAPIS)

Consortium members

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Project description

The project aims at improving the quality of fresh pineapple and pasteurised pineapple juice by chain optimization to advance the livelihoods of stakeholders.

The project combines agronomy and food sciences to determine:

- (i) best agronomic practices to obtain pineapple fruits that meet markets' requirements
- (ii) best processing technologies to deliver tasty and shelf-stable pasteurised pineapple juice for local and regional markets.

Through this project, stakeholders in pineapple value chains will become better informed about different market preferences and obtain tools (agronomic and processing practices) to meet those preferences.

Impact activities (A) and preliminary results (R)

A1. Workshops with pineapple stakeholders on their preferences concerning fresh pineapple quality attributes

R1. Producers, traders and processors preferred cv. Sugarloaf. Whereas producers are not concerned about the taste of the pineapple, it matters to juice producers and traders. Juice processors preferred naturally matured pineapple i.e. without the application of growth regulator, and without damage.

A2. Meeting with pineapple producers to fine-tune experimental factors

R2. At present, the amount of potassium supplied to the crop is low (about half of the amount of nitrogen)

A3. Survey on the identification of existing pineapple processing technologies (ongoing)

A4. Various meetings (steering, launching workshop, follow up)



Opportunities (O) and challenges (C)

O1. High interest of the Beninese government to improve the value chain of pineapple and to better link stakeholders

O2. High demand for Beninese pineapples in Nigeria

C1. Long development and growing cycle of the pineapple crop

C2. Standardization of pineapple pasteurization technology in a context of large variability in terms of (i) processing equipment and (ii) processing methods used by processors

C3. Reduction of the existing variability in the organoleptic quality of pasteurised pineapple juice