TABLE FILIERE ANANAS

WAGENINGEN
UNIVERSITY & RESEARCH

DESIGNING APPROPRIATE AGRONOMIC AND PROCESSING

PRACTICES FOR PINEAPPLE SUPPLY CHAIN IN BENIN

FROM OUTPUT TO OUTCOME

PROJECT DAPIS – BENIN
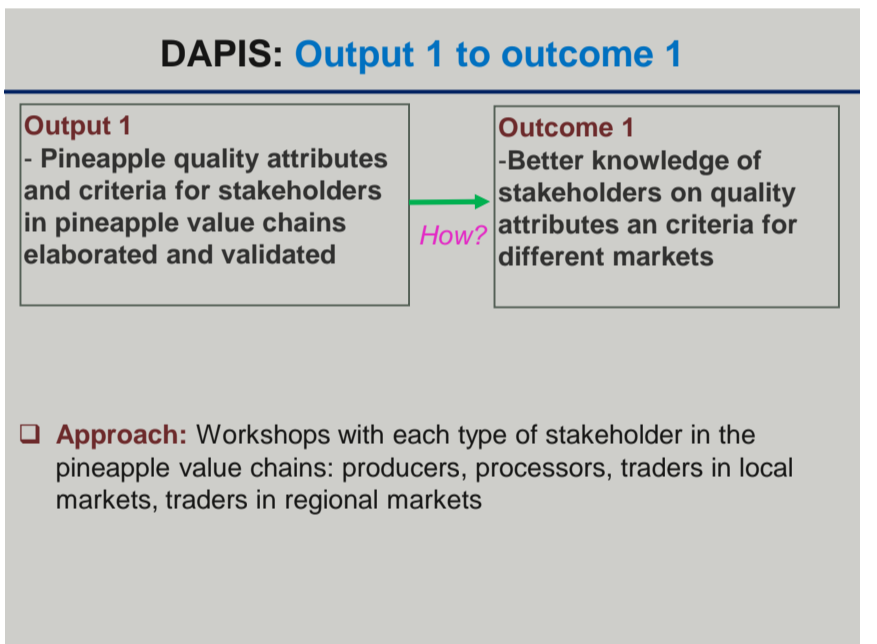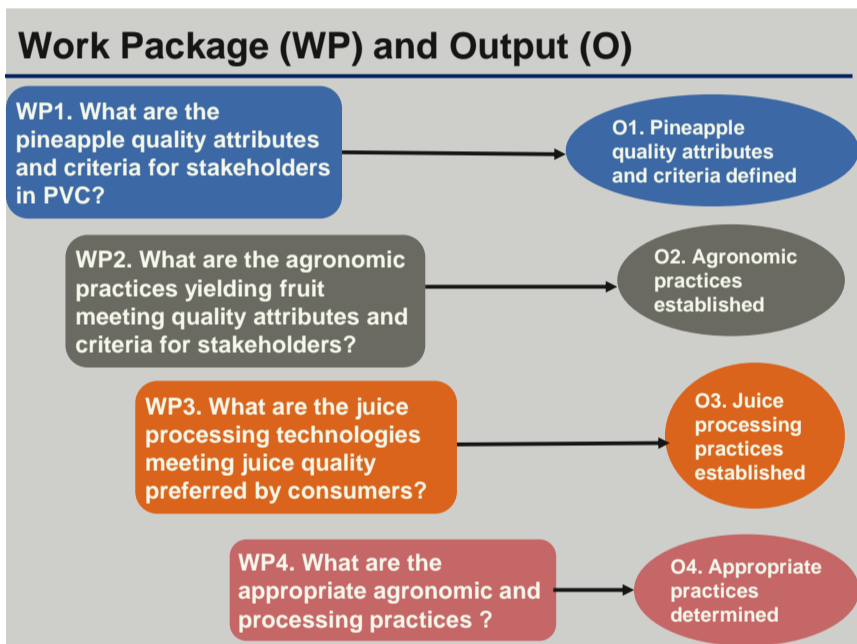
October 29, 2016

Objective of DAPIS

**Improve the quality of
fresh pineapple and
pasteurised pineapple juice
by chain optimization to advance
the livelihoods of stakeholders**

Work Package (WP) and Output (O)

WP1. What are the pineapple quality attributes and criteria for stakeholders in PVC? → **O1. Pineapple quality attributes and criteria defined**

WP2. What are the agronomic practices yielding fruit meeting quality attributes and criteria for stakeholders? → **O2. Agronomic practices established**

WP3. What are the juice processing technologies meeting juice quality preferred by consumers? → **O3. Juice processing practices established**

WP4. What are the appropriate agronomic and processing practices ? → **O4. Appropriate practices determined**

DAPIS: Output 1 to outcome 1

Output 1
- Pineapple quality attributes and criteria for stakeholders in pineapple value chains elaborated and validated

How? →

Outcome 1
-Better knowledge of stakeholders on quality attributes an criteria for different markets

❑ **Approach:** Workshops with each type of stakeholder in the pineapple value chains: producers, processors, traders in local markets, traders in regional markets

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DAPIS: Output 1 Establishment and way to Outcome 1

Workshop with Processors

Workshop with Producers

Workshop with Traders in local market

DAPIS: Outcome 1 uptake approach

▪ Workshops with each type of stakeholders to share the results of our initial workshop on definition of quality attributes

▪ Workshop with all stakeholders together to facilitate information sharing

▪ Elaboration of manuals and dissemination among stakeholders

DAPIS: Output 2 to outcome 2

Output 2
- Agronomic practices for yielding fresh pineapples that are appropriate in terms of stakeholders' preferred pineapple quality, approved and disseminated

How?

Outcome 2
- Uptake of the agronomic practices meeting fresh pineapple and pasteurised pineapple juice demands for different markets by the producers

❑ **Approach:** Co-preparation and establishment of experiments with pineapple producers and visit of the experimental sites by other stakeholders in pineapple value chains
Workshops, publications, database, extension materials, posters

DAPIS: Output 2 Establishment and way to Outcome 2

Discussion of treatments with pineapple producers

Experiment implementation

DAPIS: Outcome 2 uptake approach

- Visit of experimental sites by stakeholders at different crop development stages including harvesting time

DAPIS: Output 3 to outcome 3

Output 3
- Appropriate processing technologies that deliver stable pasteurised pineapple juice and meet stakeholders' demand developed and disseminated

How?

Outcome 3
- Increased satisfaction of pineapple juice consumers

❑ **Approach:** Co-identification of the pasteurized pineapple juice processing technology + Evaluation/optimisation of the pineapple juice quality
Workshops, publications, database, extension materials, posters

From outcome to output in DAPIS: Challenges

- Different fresh pineapple quality preferences along the pineapple value chains
- Pineapple crop duration in field (15-18 months)
- Technology is different from one processor to the other
- Expected juice quality sometimes widely different from one consumer to the other
- Different education levels among processors

From output to outcome in DAPIS

Thanks for your attention