Activities of QC and Value addition sub-component in KCDP

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Participating partners

- State Department of Fisheries
- BMU's in areas of implementation (Lake Kenyatta; Shimoni; Jasini-Vanga; Kilifi Central
- NGOs: Africa Nature Organization (ANO)

Participants

- KMFRI Scientists: Oduor-Odote; Benard Ogongo; Maurice Obiero; Cyprian Odoli; Stanley Onyango;
- SDF: Jim Mwangi; Benrick Ogutu; Richard Deche; Winnie Ngendo (RIP);
- KMFRI Interns: Winnie Atieno; Joan Ndumi; Job Alex; Jackson Mupe; Victor Chebor; Phillip Ndung'u
- KMFRI Technologists: Ray Ruwa, Omega; Tunje Lewa; Winnie Jeffwa; Trizza Nyambura; Christine Migwi; Ken Oduor
- NGO: Murage

Objectives

- Strategic objective: Improve the socio-economic benefits from fisheries through development of enhanced value chains and reduced post-harvest losses.
- Specific objectives
- To contribute to food security through reduced postharvest losses by proper fish handling
- To enhance fish quality assurance, value addition and marketing for improved livelihood

Activities

- Cold fish chain enhancement
- Dried fish chain enhancement
- Smoked fish chain enhancement
- Fried fish chain enhancement
- Product Marketing & Packaging
- Capacity building (human and infrastructure)

Preparatory strategies (2012-date)

- Baseline survey for Post-harvest status
- Blueprint for QC
- Strategic implementation plan for QC
- M&E chart for QC drafted

Cold chain enhancement

- Motivation:
- High fish landings (Actual and potential)
- Reduction of spoilage of fish, preserve quality
- Reduction of exploitation by middlemen
- Introduction of value addition of fresh fish products for better income by local communities
- Pilot area: Shimoni

Cold chain enhancement

- Strategic implementation plan for cold chain ;
- Preservation from upstream
- Insulated portable containers in small fishing boats, in fish banda, a prototype fishing and collection boat with insulated fish holds Improved fish banda in Shimoni and Kibuyuni
- SHIMONI FISH LANDING BANDA PLAN AND MODEL.pdf
- KIBUYUNI FISH LANDING BANDA PLAN AND MODELS.pdf
- Safeguards report
- MOU for cold chain facilities prepared for/with communities

Dry & Smoked chain enhancement

- Fish drying:
- Motivation: Sardine fish dried on the ground in Jasini-Vanga area
- Contamination with sand, bird droppings etc rampant
- Poor quality fish with low net income
- Drying racks eliminate sand, improve quality
- Better premium product for higher income
- Fish smoking:
- Motivation: High use of wood fuel and poor quality fish
- Improved fish smoking ovens yield better quality fish and 60% lower wood fuel consumption
- Approach:
- Consultations with BMUs
- Baseline data before and after intervention
- Construction and monitoring

Dried fish chain consultations









Results for dry/smoked chain activities

- Dry chain implementation plan
- Back to office reports
- Technical progress reports on dried and smoked fish shelf life evaluation including packaging (Studies on going)

Smoked fish chain









Fried fish chain enhancement

- Motivation: Supports a large female gender population
- Paraffin candles for lighting
- Contamination and high carbon footprint
- Pilot area: Kilifi town
- High population of female fried fish traders upto past midnight
- Intervention: Replace the candle light with eco-friendly light

Fried fish chain (Kilifi)









Results fried fish chain

- Strategic implementation plan
- Consultative meetings and demos of improved display shelves
- Patent application for fried fish chain display shelf

Carbon foot print reduction prediction of fried fish chain

- 1 litre of Kerosene emits when burnt, 2.53kg Eq CO2
- ¼ litre to ½ litre kerosene burnt per night per shelf ("per Mama Karanga")
- This emits when burnt, 2.53 by ¼ or 0.63 Eq CO2
- 60 "Mama Karangas" at Kwa Charo Wa Mae alone every night
- They emit 60 by 0.63 by 365 = 13852 kg Eq CO2 per year before intervention
- Emission CO2 Eq. brought to Nil with intervention.

Marketing & Packaging

- Motivation: Products must have a market finally
- Back to office reports
- Dry & smoked chain Marketing strategy preliminary report
- Products: smoked and dried value added fish products (Catfish & Sardines); fresh value added fish products (Snapper)
- Packaging: Across the board

Capacity building

- Equipment purchase
- Short term training on fish value addition in Philippines
- Long term training (MSc): Maurice Obiero, Patrick Mathendu

Targeted achievements summary

Table on achievements TARGETED
 ACHIEVEMENTS 2012-2014.docx

List of beneficiaries

- Jasini: <u>BENEFICIARIES FROM JASINI DRY</u>
 <u>CHAIN.xlsx</u>
- Mpeketoni:
 BMU.docx
- Shimoni: BMU BENEFIARY MEMBERS IN SHIMONI.docx
- Kilifi:BENEFIC ARIES TO BE FROM KILIFI
 CENTRAL.docx

Impacts & Anticipated impacts

- Smoked fish chain: Higher prices from products
- Dry fish chain: Better quality fish products
- Fried fish chain: Better quality fish
- Cold fish chain: Better quality and higher prices for fish
- Capacity building: Value addition technology transfer

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Challenges

- Funding delays
- Human capacity (Hire interns on temporary basis)
- Hie procurement process
- Capacity building (laboratory infrastructure)
- Transport

Strategic way forward

- Introduce basic sanitary and handling facilities in dry/smoked chain areas
- Fish Market plan and bench marking
- Upscaling cold chain (North coast); fried chain: North & South coast; dried chain (south and North coast) Smoked fish chain (Parts of North coast)
- Devise further marketing strategies and implementation
- "Total utilization concept" of fish
- Shelf-life enhancement
- Engage interns and attachees
- Capacity building for technologists on equipment handling
- Accreditation for QC lab
- Capacity on equipment lined to value addition (Philippines)

Photo gallery

Value addition capacity building of communities in KMFRI









Value addition training in Philippines









Value addition training in Philippines









Value added fish products sold at Msa show



Acknowledgement

- KCDP
- BMUs (Mpeketoni, Jasini, Shimoni, Kilifi Central among others)
- SDF

THANKS & GBU