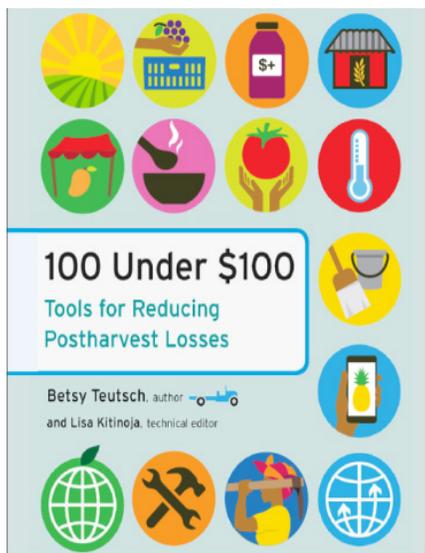


Book Review



The book “100 UNDER \$100: TOOLS FOR REDUCING POST-HARVEST LOSSES”, authored by Betsy Teutsch, technically edited by Lisa Kitinoja and published by The Post-harvest Education Founder, La Pine, Oregon, 2019 © Betsy Teutsch, has been divided into 8 sections viz., Farming, Packing house, Food Processing and Value Addition, Storage, Transportation, Markets: Local and Global, ICT and Financial, and Legal aspects. The book has highlighted the important pre- and post-harvest tools, essential to minimize the post-harvest losses in general food, and horticultural perishables, in particular.

Presently, the world produces enough food to every one, but more than 800 million people suffer from hunger and malnutrition, since more than 30% of the produced food is never consumed. In developing nations, the food loss is even more than 40% during harvesting, handling/ drying and pre-consumption storage and transportation, which is morally unacceptable, and yet practically addressable. By 2050, the global population is expected to reach 9.8 billion, but our food supplies will be under far greater stress, and the food demand will be 60% higher than it is today. Wasted food means wasted water, energy, land and

money besides harming the planet. Worldwide, food loss and waste impede food security and fuels climate change. This loss and waste accounts for 8% of greenhouse gas emissions, and is a huge waste of water and land. If food waste were a country, it would be the third-largest polluter in the world, releasing 3.3 gigatonnes of CO₂ to the environment. Overall reduction of food waste is challenging but achievable with systematic approach by fine-tuning the entire food chain through innovative research, and by stimulating collaboration amongst the scientists, policy makers and the business people. Particularly in developing and under-developed nations, reduction of unacceptable levels of food wastage is indispensable by investing more in smallholder friendly and gender sensitive post-harvest technologies in order to increase food supply to improve the quality of life in the communities. So the reason behind writing this book is very much valid.

A lot of scattered information pertaining to post-harvest technology was available, but systematically linked information on various aspects was missing. The contents accommodated in this book by author are very well linked in each other from production to consumption, which fulfill the objectives of book writing on such a need based subject. The author earned a vast experience in her life on post-harvest technology, travelled widely and worked with well known post-harvest technologists. She has attempted to share her earned experience in the compiled manuscript, making this book unique. The author has beautifully depicted the efforts made by marginal farmers and small scale industrialists to produce and handle the produce step-by-step.

The present book is very useful for farmers, food producers (including farm women), undergraduate students and trainees who are willing to start up his/her own business on pre and post-harvest management of food items.

The contents have been presented in cohesive manner with clarity and precise words, and supported by beautiful coloured photographs. Some of the aspects particularly marketing, use of electronic sources under ICT and financial, and legal matters have made the book as a unique source of information. The inclusion of sanitation issues are very well addressed in this manuscript which are the inseparable part of healthy food production.

I hope that this book will be of immense use in dissemination of technologies/informations in a comprehensive manner, and will serve the purpose of all stakeholders involved at the various levels of food industry.

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