

## POST HARVEST TECHNOLOGIES AND VALUE CHAIN

Too much of the food harvest is lost to spoilage and infestations on its journey to the consumer. In countries like Pakistan, where tropical to subtropical weather and poorly developed infrastructure contribute to the problem, losses are sometimes of staggering proportions. Losses occur in all operations from harvesting through handling, storage, processing and marketing. Value addition from harvest to consumer would reduce losses and increase profitability margins of the produce. Proper evaluation of post harvest technologies includes technical, economic and social components and is being increasingly focused in agricultural research.

Post harvest research primarily focused on improving dairy technology.

### Dairy Technology

- Fifty strains of Lactic Acid Bacteria have been identified as potential starters (Fig. 1)
- Study of chemical adulterants in raw market-milk shows that some chemicals are being used for extending the shelf-life of raw milk as well as toning milk solids other than fat (Fig. 2).
- Local Starter Culture Technology is being developed for preparation of fermented milk products.

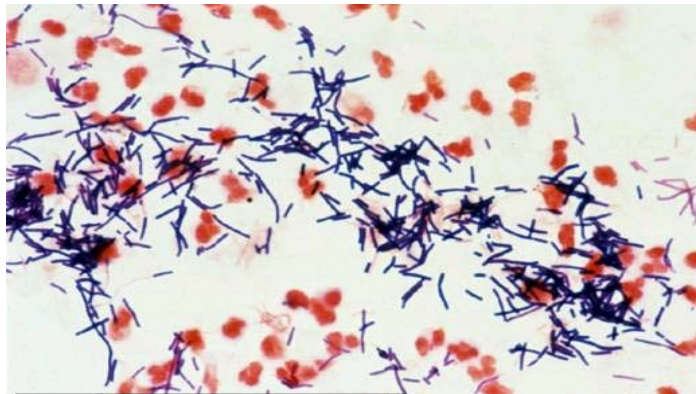


Fig 1. Gram's stain of *Lactobacillus acidophilus*

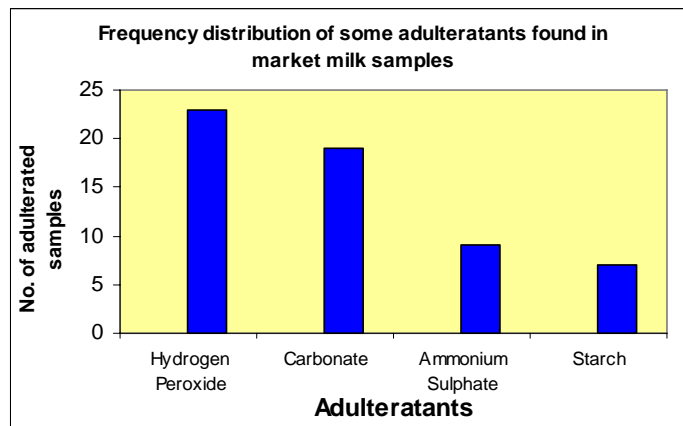


Fig 2. Chemical Adulterants in Raw Milk