

Monday 20 November, 2016

The country is eyeing the lucrative European Union market for its mangoes as efforts to improve quality of the produce begin bearing fruits.



DRASTIC REDUCTION OF FLIES

A recent survey conducted in several farms in mango growing areas by Kephis shows there has been a drastic reduction of flies following distribution of more than 6,000 pheromone traps in Elgeyo-Marakwet County alone, with data indicating that great strides have been made in improving the quality of farm produce.

Horticultural produce which includes fruits, flowers and rose flowers, earns an estimated Sh100 billion annually in the EU market, and this is expected to rise with the addition of mangoes into the export basket.

Mr Francis Kiplagat, a large scale mango grower in Kerio Valley said farmers can now smile as efforts to improve quality are paying off.

PEST FREE AREAS



The farmer adds that he used to catch up to 600 flies when the interventions were introduced but this is no longer the case with him and farmers in the valley.

Kephis Kitale's regional manager Alfred Musuya, concurs that farmers have not accessed the EU market due to pests and the fruit flies.

He said there is now hope that the menace would be rooted out through a three-year project funded by the EU.

Dubbed Standards and Market Access Program (SMAP), the project is implemented by the United Nations Industrial Development Program (UNIDO) with among other partners, Kephis, Kenya Bureau of Standards and Kenya Directorate of Veterinary Services (KDVS) in 2014.

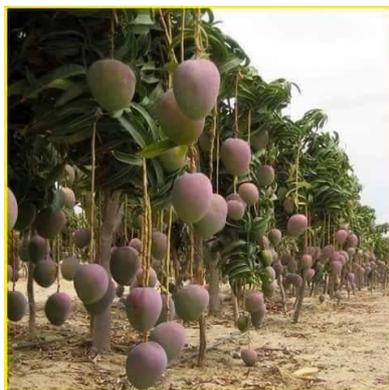
Mr Musuya said efforts are being intensified to create pest-free areas through buffer zones.

SPREAD OF FLIES

"It is important to have the farmers surrounding the core farms sensitised to prevent spread of the flies.

Elgeyo-Marakwet County Executive in charge of Agriculture Mr Shadrack Yatich noted that the county has a huge potential for mango production.

He said through an ambitious subsidy programme, the county has distributed more than 15,000 improved varieties of mango seedlings to farmers to boost production.



A farm in Kerio Valley

Source: <http://www.nation.co.ke/business/seedssofar/Kenya-mango-farmers-target-EU-market-for-mango-produce/2301238-3186912-q2ab0uz/in>

Mango Wild fruit which is a little-known fruit could provide an alternative to cocoa butter which is on the decline



There has been a decline in the availability of cocoa recently, putting the global chocolate supply at risk. The trees on which cocoa pods grow have suffered due to a combination of factors, including crop failure, disease and ageing plantations, which has led to price fluctuations and a shortfall in supply. Global demand for the ingredient has been growing meanwhile, leading industry experts to warn there could be a chocolate deficit of 1m tonnes by 2020. The alternative for this could be a Little known Wild mango something of a “Cinderella” species, the potential of which is as yet unrealised. The fruit is a mainstay in the lives of many rural areas however, it is not farmed in any formal sense and remains a wild species, sporadically collected throughout the year.



The research has found that this fruit could provide an alternative to the much coveted cocoa butter, plucking it from the branches of obscurity into mainstream production. The analyses conducted showed that wild mango butter, made from the fruit’s stone, has a very similar chemical, physical and thermal profile to cocoa butter – as well as several superior properties

Cultivating the wild mango may have extra benefits for society and the environment too. Wild mango can be found growing in Bangladesh, India, Nepal, Myanmar, China, Thailand and Cambodia. However, the species is declining at an alarming rate due to logging, shifting cultivation and very few conservation efforts. There is an enormous potential for the development of a wild mango enterprise, which the food and cosmetic industries could make use of together.

Source : <https://theconversation.com/could-wild-mangoes-solve-the-worlds-chocolate-crisis-66850>

Highlights for Right temperatures for mangoes Low-temperature conditioning induces chilling tolerance in stored mango fruit.



Low-temperature conditioning reduce the chilling injury in mango fruit.

Low-temperature conditioning accelerates the softening in mango fruit.

Low-temperature conditioning enhances the soluble solids and pro line content of mango fruit.

Low-temperature conditioning usually reduces oxidative stress in mango fruit.

Low-temperature conditioning results in a higher MiCBF1 expression in mango fruit.

Source:

<http://www.sciencedirect.com/science/article/pii/S0308814616315187>

Trending: With the current trend for health and wellness, consumers are looking for alternative snacking options that meet their needs for a healthy, tasty treat

SPAR Taps Into Growing Healthy Snacks Market



SPAR will be launching a new fruit, nuts and seeds snacking range, tapping into growing consumer demand for healthier snacks.

The SPAR will be rolling out a range of dried snacks starting 3 November, offers a choice of dried fruit, unsalted nut and mixes containing seeds, nuts and chocolate. There are eight 'eat now' PMP £1 bags, and five larger re-sealable bags (RRP £2) for grazing and sharing in the range.spar-mixed-nuts

The £1 'eat now' range comprises: Berry mix; Brazil nuts; Fruit, nut & seed mix; Unsalted cashews; Mixed nuts; Almonds; Dried mango; and Chocolate, fruit & nut mix. The £2 sharing range comprises: Walnuts; Almonds; Unsalted cashews; [Dried Mango](#) and Mixed nuts.



Source: <http://www.kamcity.com/namnews/uk-and-ireland/convenience/spar-taps-into-growing-healthy-snacks-market/>

Tips on how to judge the ripeness of a mango, so you can always use the perfect mango in your dish.

Learn How to judge ripeness, so you can always use the perfect mango in your dish.

To get the most from your mango adventures, you'll want to know how to choose, ripen and store your mangos once you get them home. The first step is choosing a great mango. You'll want to choose a mango based on its firmness and when you plan to eat it.



When you are choosing a mango do not focus on colour because It is not the best indicator of ripeness. Squeeze the mango gently. A ripe mango will give slightly. Use your experience with produce such as peaches or avocados, Which also become softer as they ripen.

Ripe Mangos will sometimes have a fruity aroma at their stem ends.

The red colour that appears on some varieties is not an

indicator of ripeness always feel the mango.

Ripening and Storing Mangos

Keep unripe mangos at room temperature. Mangos should be refrigerated only when they are ripe.

Mangos will continue to ripen at room temperature, becoming sweeter and softer over several days.

To speed up ripening, place mangos in paper bag at room temperature.

Once ripe, mangos should be moved to the refrigerator, which will slow down the ripening process. Whole, ripe mangos may be stored for up to five days in the refrigerator.

Mangoes when peeled into cubes and put in an airtight container can last for up to six months in a freezer

Handling and Cutting Mangos

Source: www.savanifarms.com

India to leap hugely from the Mango Ban lifted from UK Mangoes top on the agenda during the UK-India trade deal Talk

Exporters from India hopes to sell more of their fruit to the UK with the new trade deal negotiated in the wake of Brexit, according to observers.

UK Prime Minister Theresa May is leading a business delegation on a three-day visit to India this week, with some commentators suggesting that she will face calls to remove tariffs and cut red tape on Indian fresh produce exports to the UK, including mangoes, as part of any future agreement.

Indian Council on Global Relations, independent economist Yasmeen Khwaja said non-tariff barriers, including phytosanitary measures, were the real cause for concern among Indian fruit suppliers.

“The EU imposes rigorous labelling requirements and trademark norms which have adversely affected India’s EU exports, like those of Alphonso mangoes,”
As part of the EU, the UK was obliged to ban imports of Indian mangoes in 2014 following concerns over a possible risk of fruit fly contamination.

Indian Prime Minister Narendra Modi is clearly keen to make agriculture a prominent part of the country’s development in the next few years, having this year set a target to double farmer incomes by 2022.



British MP Keith Vaz (left) pictured delivering Indian Alphonso mangoes to UK after the ban was lifted

Source:

<http://www.fruitnet.com/fpj/article/170470/mangoes-set-to-feature-in-uk-india-trade-deal>