Bringing food to the table in Kenya

The UN Sustainable Development Goals aims to cut global food waste in half by 2030. In support of this goal the Rockefeller Foundation launched a $130 million initiative to reduce post-harvest food loss which included a project focused on the Kenyan mango sector. To help guide the project with better data, Premise monitored mango prices, spoilage rates, and the food handling practices of growers and traders.

Results:

- 15% of mango harvest volume was rejected because of low quality. Another 4% was thrown out because the fruit went unsold.
- Only 10% of fruit traders reported using cold storage.
- 87% of traders reported food losses due to fruit fly issues.

9 Cities covered
18,000 Total observations
19 Basket size, including 4 mango products