

<b>Title</b>	Postharvest handling systems and losses of major fruits and vegetables in central Philippines
<b>Authors</b>	A.L. Acedo Jr.; M.M. Benitez and A. Salabao
<b>Citation</b>	Proceedings of the APEC symposium on postharvest handling systems Bangkok, Thailand September 1-3, 2003. p. 335

### **Abstract**

The postharvest handling chain, practices and losses of banana, mango, tomato and cabbage in the 3 regions of Central Philippines were determined by on-site observation and primary data collection. The study focused only on commercial farmers who also do the distribution and marketing of their produce. Postharvest losses expectedly varied with commodity and location while handling chain and practices did not differ much with area of production. Outright volume losses and losses due to quality reduction were estimated to average at 25.8%, 24.7%, 19.1%, and 33.8% of the total production of banana, mango, tomato, and cabbage, respectively. Losses were due to physical damage, rotting or diseases, over-ripening, shrinking, and additionally for banana and mango, latex stains. Some bananas also suffered from green soft disorder and localized flesh hardening. Commonly cited and observed causal factors were related to deficiencies in harvesting, packaging and transport, and ripening method, and lack of storage facility.