

**Title** Quality management in supply chain of tomato in Cambodia  
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### **Abstract**

Quality management in the traditional and modern supply chains of tomato in Cambodia were investigated to devise improvements in handling systems for enhanced quality and marketability of the produce. Farmers, collectors, wholesalers, retailers and other market intermediaries were interviewed using a pre-tested survey questionnaire. In the traditional supply chains, farmers harvested tomatoes based on color, either at the breaker or ripe stage depending on market demand. The fruit were then sorted and packed in polyethylene plastic bags with 15-25 kg capacity. Collectors and contract buyers collected the bags of fruit at the farm and stacked them one on top of the other in the cargo load of a mini-truck or in the trailer of a motorbike for transport to wholesalers in a Phnom Penh wholesale market. The fruit were re-sorted and packed in plastic crates for distribution to retailers. Similar practices were employed for tomato destined for supermarkets, hotels and restaurants (modern supply chain), with the collector-wholesaler doing the distribution of collected packages of tomato from the farm to the high-end market. In another modern supply chain initiated by a development partner, farmers brought the fruit to a packinghouse facility where sorting, grading, weighing and packing were done. The packs of produce were cooled in ice and transported to a distribution center in Phnom Penh for delivery to supermarkets, hotels and restaurants. Handling deficiencies included lack of protective packaging, stacking, and transport, poor grading system, and lack of storage facilities.