

BUILDING A SAFE FOOD SYSTEM: THE ROLE OF COLD CHAIN LOGISTICS IN FOOD SAFETY OF PERISHABLE FOOD

CHAT TRANSCRIPT

SEPTEMBER 30, 2020

PRESENTERS

Dr Lourdes Martinez Romero, USAID Bureau for Resilience and Food Security

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MODERATOR

Julie MacCartee, USAID Bureau for Resilience and Food Security

Adam Ahmed: Greetings, we will get started in about 33 minutes. Please continue to fill out the polls, and let us know where you are joining from using the chat pod.

Julie MacCartee: Welcome, everyone! This is Julie with USAID/RFS, your Agrilinks webinar host for today. Looking forward to the discussion!

Douglas Taren: Are you able to hear me. I don't hear anyone

Steve Hodges: Hello, Steve Hodges from Uganda Agribusiness Alliance and Export Horticulture Multistakeholder Platform

Israel Ojile : This Israel Ojile of Anchor & Bolt Professional Services Ltd, from Nigeria

Lola Gaparova: Hello to all. I am from Tajikistan, working for Welthungerhilfe organization.

Doris Kanvenaa Puozaa 2: Hi. Thsi is Doris K Puozaa, from Ghana

Doris Kanvenaa Puozaa 2: *This

Douglas Taren: Hi Everyone, I just want to say thanks for being here.

Chhaya PANG: hello from Cambodia

Chanthan Hel: cambodia

Domisian Mabula: Habari, from Tanzania

Tom van Mourik: Hi Everyone, this is Tom van Mourik, Royal Tropical Institute (KIT) from the Netherlands

Lola Gaparova: naice to meet you, too

John Mitchell: Lance USA

Kim Hian Seng: Hello everyone. This is Kim Hian from iDE Cambodia. Nice to meet you all!

Deirdre Holcroft: Deirdre Holcroft, France - bonjour!

Ardess Lilly: Hello, this is Jemal Lilly of Oicindra and Inland Empire Conservation Corps. Good morning from California (USA).

ANDREW MEDLICOTT: Andy Medicott, Honduras.

Jim Shi: Hello everyone, greetings from NJIT. This is Jim Shi, from New Jersey Institute of Technology, in the US.

Lola Gaparova: sorry for my spelling mistake

Lindsay Alemi: Hello from CNFA

Ellen Grace Soberano 2: A wonderful day everyone... from the Philippines!

Thein WIn: Good evening everyone. This is Thein Win from Myanmar. Very nice to meet you all!

Johnnie Amenyah: Johnnie Amenyah, from John Snow Inc. USA

Dan Silva: Dan from Tanzania

Abubacker SIDDICK: hello this is Siddick from M.S.Swaminathan Research Foundation, Chennai, India

glenda paiz: Good morning!! Glenda de Paiz, USAID/Guatemala

Mamadou Dabo 2: Brook Johnson from the Gambia

Md Khalid Hossen: Hi, This is Khalid from World Bank Group, Dhaka

Jonathan White: Jonathan White from Washington DC

Mamadou Dabo: Hello from Dekkal Geej/Winrock Senegal

Cathrine Schwader 2: Hello. This is Cathrine Schwader with Winrock International from Little Rock, Arkansas (USA)

Patterson Brown: Patterson Brown, USAID/Washington

Meera Chandra: Good day everyone! Meera Chandra, USAID/Washington

Tarisirai Zengeni: Good afternoon from IIED in London. A pleasure to be here.

Bonnie McClafferty: Good morning from EatSafe GAIN

Julie MacCartee: Welcome, everyone!

Denise van Wissen: Hi, my name's Denise van Wissen, nutritionist in Nicaragua, currently researching the Honduran food system.

Olusola Adeniyi: Sola Adeniyi from Dewfresh Veggies/Lagos Nigeria

German Gonzalez Diaz: Good Morning, German González from Agropecuaria Popoyán in Guatemala

Nlaliban Wujangi: hello everyone, Nlaliban here from Ghana GH

Andrew Howe: Good morning everyone. Andrew Howe - Premise Data

Chad Bowman: Wonderful day everyone! Chad Bowman here from Belize Marketing and Development Corporation

Sudeep Bajracharya: Hello Everyone!!! Sudeep Bajracharya from KISAN II project in Nepal

Juli Majernik: Hello everyone

Ashok Sarkar: Good evennig , Ashok from cox's Bazar Bangladesh

Getinet Ameha: Hello - Getinet From USAID Ethiopia

Nika Larian: Hello, everyone! Nika Larian, USAID/Washington

Bob Rabatsky: Bob Rabatsky...greetings all

Vijay Yadav Tokala: Hello from India.. :)

Margaret Zeigler: good morning, Margaret Zeigler here in Washington DC

Matt Chang 2: Hi Everyone, Matt Chang from USDA/AMS.

Yevheniia Varyvoda: Greetings to all the participants, presenters and organizers from Tuson, Arizona.

Christine Daskais: Sorghum and Millet Innovation Lab in Manhattan KS, USA

Nlaliban Wujangi: Nlaliban from Ghana

Harold Tarver: Harold Tarver, USDA/FAS/GP Washington, DC

James Yazman: Jim Yazman. Good morning

"Jamie" Laura M. Weinhold: Hello, I am "Jamie" Laura M. Weinhold/USAID-Afghanistan in Kabul, OEG

Nlaliban Wujangi: excited to be here

Nikita Birkbeck: Good morning, Nikita Birkbeck with John Snow, Inc. USA

Kyereboah Eva: Hello I am Eva from Ghana with USAID/ METSS

Mohammed Zainul Abedin: qnul f

Lola Gaparova: Hi Julie, nice to meet you

Charles Fasina: Hi all, Charles from Nigeria.

Margaret Zeigler: Hello Nikita :)

Nikita Birkbeck: Hi!!!

Timothy Mwangi: Timothy Mwangi , RTI International, Nairobi , Kenya

Faith Owuor: I am happy to be here, i am Faith from IMC

Irene Koomen: Irene Koomen, Wageningen Centre for Development Innovation from teh Netherlands

Anna Pollock: Good morning, Anna Pollock from Diamgi in Washington DC

ML Carlson: MaryLou Carlson, USDA/FAS

Lily Alcock: Hello, Lily from IESC - Exporting Quality, DR

Matthew Thielker: Matthew Thielker, USAID/RFS/CN

shah faruqui: Hi All, this is Shah Faruqui from VetAgro

Michelle McKenzie: RFS/OCS

Md. Mustafizur Rahman: Hello everybody ! Good Day!! Nice to meet to you all.

Dr. Safiuddin Ansari: Good evening to all, Dr. Safiuddin from Aligarh, India

Julie MacCartee: We have over 150 participants on the webinar right now - exciting to see a lot of interest in cold chain logistics! Thanks for introducing yourselves.

Chayan Saha: Chayan Kumer Saha, BAU, Bangladesh

Elke Anne Doris Stumpf: very difficult to understand the presentation.

Abdulrashid M. Omar: Hello everyone, Abdulrashid M. Omar from MoH in Kenya

Julie MacCartee: Our presenters today are affiliated with USAID's Business Drivers for Food Safety activity: <https://www.agrilinks.org/activities/business-drivers-food-safety>

Jean-Luc Kohler: Good morning, Jean-Luc, WFP Thailand

Elke Anne Doris Stumpf: Sorry but I will leave the session due to the IT challenges.

Doris Kanvenaa Puzaa : I am getting echos so cannot get what the presenter is saying. Is anyone else having this challenge or it is my system?

Ida Yamaswari: Good evening, Ida from the Development Cafe, a research think tank based in Indonesia and Kenya

Alexis Ellicott: Greetings from Kathmandu

Julie MacCartee: We apologize for any IT challenges - our platform has been experiencing some challenges due to the much higher volume of use over the past few months. We are actively looking into solutions, including a new platform for Agrilinks webinars. Stay tuned. We will also do our best to provide direct support for anyone having audio issues today.

Matt Chang 2: I am sorry but cannot hear anything...

Julie MacCartee: Doris - sometimes an echo is due to accidentally having the webinar open twice on your computer

Ashagrie Woldegiorgis: From Ethiopia

Saidul Islam: Sr. Saidul Islam: Good evening everybody. Dr. Saidul from Bangladesh

Patrick Dessources : Greetings from Port-au-Prince, Haiti

Saheed Adams: Greetings from Lagos.Nigeria

Jonathan Thomas: Jonathan Thomas: Chief of Party, Alliance for Inclusive & Nutritious Food Processing, Nairobi

Julie MacCartee: Hello Ashagrie, Saidul, Patrick. Saheed, and Jonathan! A truly global audience.

Kelley Cormier: Greetings. Division Chief, Food Safety, Center for Nutrition, USAID Bureau for Resilience and Food Security

Barbara van Logchem: Barbara van Logchem WFP in Nairobi

Julie MacCartee: We have over 200 participants at this moment! Please do put your questions here in the chat box at any time.

Mohamed Haji: Mohamed Abdilatif Haji - Mercy corps - Somalia

Dr. Md. Salim Ullah Khan Eusufzai : Greetings from Dr. Md. Salim Ullah Khan Eusufzai from Bangladesh

Floortje Jacobs: Greetings from Fresh Studio, Myanmar

Zakayo Kimuge: Hi Zakayo Kiplagat Kimuge ; Nutrition Coordinator from Baringo County in Kenya

F.C. Agricola: Fera Agricola: Food Scientist/ Food Technologist Lilongwe

Barbara Stoecker: Greetings from Oklahoma State University

Mohammed Zainul Abedin 2: hello everybody, I am Mohammed Zainul Abedin from Canada

Chayan Saha: Chayan Saha, Professor, FtF PHLIL-Bangladesh, BAU, Bangladesh

Sofiane Essayem: Sofiane Essayem UN WFP in Dakar – Senegal

Pauline Njiraini: Greetings from Nairobi, Kenya

Cara Weber: Hello all, Cara Weber, Cochran Fellowship Program, Foreign Agricultural Service, USDA

Mahamadou Bassirou TRAORE: Mohamed TRAORE, West Africa Regional Programme, Trees for the Future, Sénégal

Hannah Guedenet: Good morning/afternoon/evening! Hannah Guedenet, Strategic Engagement and Communications Advisor, USAID, Center for Nutrition

Anita Campion: Hi all, Anita Campion, President & CEO of Connexus Corporation

Onaolapo Morenike 2: Onaolapo M: From Nigeria

LALIT SAH: Hi all, This is LALIT from FTFNIPM/iDENepal

Margaret Zeigler: I would love to know if investors in the private sector/public sector are looking at innovation technologies in developing countries to use local materials for sustainable food packaging that protects nutrients and shelf-life?

Julie MacCartee: Thanks for your question, Margaret! We are collecting all questions and will ask as many as we can after the presentations.

Brian Hernandez: Hello everyone, if you are running into any technical challenge - feel free to ping me, I reached out to Matt and Doris to help them troubleshoot

Lloyd Le Page: Good day all. Thanks for this important session - Lloyd Le Page, Senior Adviser for AgriFood Investment, Tony Blair Institute for Global Change

Lloyd Le Page: @margaret zeigler....yes both private and public. East Africa and South East Asia pushing this for more sustainable packaging. l.lepage@institute.global

Deirdre Holcroft: Did the fish dryign example take into account weight loss during drying?

Eneotse Unoogwu: Hi my name is Enough Unoogwu from Nigeria.

Dr. Len Eichler: Greetings: Dr. Len Eichler - University of West Florida, leichler@gmail.com

Alby Delgado: Hi Everyone, my name is Alby Delgado, Project Manager, Connexus Corporation

Nlaliban Wujangi: what is the acceptable level for YMC in food products?

"Jamie" Laura M. Weinhold: Very interesting - thank you!

Saheed Adams: hello, I had some of my colleagues connectingbut at the start of the session,they were logged out and now

Domisian Mabula: Waoh, nice presentation am just wondering how the light is affecting most in the suny countries....

Olusola Adeniyi: Eweko...I sight y6

Olusola Adeniyi: you

Brighton Mvumi: Hello to all, Brighton Mvumi, University of Zimbabwe, Harare

Israel Ojile : Cannot hear you, loss of audio pls

Brian Hernandez: @Israel, Just sent you a private message. I'm happy to assist you

Saheed Adams: @Olusola.....networking is key

Joe P: Hello, Joe from wegrowinafrica.com

Olusola Adeniyi: @Saheed..a maa soro after..

Sudeep Bajracharya: Is it necessary to conduct pre-cooling at the farm for vegetables and fruits (carrot and lemon) or can it happen in a packhouse prior to cold storage?

Russ Webster: I want to especially welcome Mariama Dieng from Dakar. Mariama is FES' Business Drivers for Food Safety Program Director in Senegal. Welcome Mariama!!

Eneotse Unoogwu: At the farm is most ideal

Lloyd Le Page: QUESTION for Speakers, Participants and Audience :- What top 3 policy changes can African governments make to release rapid scale up of cold-chain and dehydration in their countries ?

Russ Webster: And welcome everyone who joined the webinar. We are looking forward to your questions. Thanks for being here. - Russ Webster, COP BD4FS, and Founder/President of Food Enterprise Solutions.

Ashagrie Woldegiorgis: USAID has installed several chillers in milk collection centers in Ethiopia. but most of are not functional due to electric inaccessibility and cost. can you comment how cold chain can be implementable in developing countries even if cold chain contribute a lot to ensure food of animal source foods like milk and meat.

John Porterfield 2: Is maintaining temp below 4C of value for types of products & what types?

Nnaemeka Ikegwuonu: Please check out what ColdHubs is doing at www.coldhubs.com

John Porterfield 2: If cold chain is broken, but products are maintained below 4C, can product be safely re-frozen & is this mentioned in any standard?

Domisian Mabula: Most African countries are facing the challenge of energy, the electricity is not available all the time and to all people, is there anyway to help this so that most developing countries can adopt for quality and shelf life

Jonathan White: Aldelano has not been able to test their products in developing context yet

Meera Chandra: What are the costs associated with these technologies? Is it reasonable that MSMEs in our target countries can afford them?

Catharine Phiri: Has any research or analysis been carried out on what scale of operations a SME should have to be able to afford these types of equipment?

"Jamie" Laura M. Weinhold: Thank you - very interesting and useful.

Olusola Adeniyi: Many thanks...good information

Nnaemeka Ikegwuonu: The game changer in the cold chain space in the developing countries, is to offer Cooling as a Service

Evan Meyer: What is the price point to determine the cost effectiveness for utilizing some of the more sophisticated and energy intensive technologies that you have presented?

Deirdre Holcroft: CRC will be publish Cold Chain Management for the Fresh Produce Industry in the Developing World in 2021 and it will include costs of solar powered coldrooms

Raj Kumar Singh: many thanks... highly informative

Nnaemeka Ikegwuonu: Cooling as a Service offers MSMEs the opportunity to pay as they use while the cold chain infrastructure is owned and maintained by a company with the technical competence and this is what ColdHubs (www.coldhubs.com) offers.

Nlaliban Wujangi: @deidre keep us informed nlaliban@gmail.com

Eneotse Unoogwu: Coldhubs how are you?

srinivas m: This is srinivas K M from India , developing cooling as a service solutions for small & marginal framers in India. Please reach out to:srinikmarella@gmail.com

Jonathan White: Aldelano Solar Chillers:	\$17,000 to \$95,000	Aldelano Solar ColdBox
Refrigerators:	\$31,000 to \$98,000	Aldelano Solar ColdBox Freezers: \$31,000 to \$118,000

Chelsie Kolberg: for LMIC, is there a recommended resource for best practices for post-harvest handling to reduce nutrient and food loss?

Douglas Taren: wifoodprotection.org states mold should be < 100 per gram and the same with yeast <100 per gram as a minimum and < 1000 per gram for max.

Douglas Taren: then it could be up to 10,000 per gram for what is small "m"

Vijay Yadav Tokala: @Nlaliban Wujangi : In continuation to Deirdre's message. You can check updates on the publications as well as other details on low-cost technologies at our website www.postharvest.org . Also check out social network platforms for regular updates.

Saheed Adams: The cost of acquiring the cold storage is expensive and very prohibitive for smallholders. In Nigeria and from experiences I have had, the Cold storage infrastructure providers want to be profitable and the aggregator also wants to remain in business but the marketing is not willing to take up the cost of quality. What do you advise, to ensure a balance

Nlaliban Wujangi: thank you Vijay, will do

Tanya Stathers: Hi Chelsie – for grains, you could look at the following hands-on Training Manual <https://www.wfp.org/publications/p4p-training-manual-improving-grain-postharvest-handling-and-storage> but I suspect your question was for perishable products

Jonathan Thomas: We have recently worked with St Thomas University, Minneapolis to develop a prototype low cost solar milk chiller for Ethiopia

Roberta Lauretti-Bernhard: Technologies are all great, but some of the BIG issues are initial cost and over time maintenance

Russ Webster: Thanks Saheed. Finding cost-effective ways to implement technologies and practices that make a return on investment for small and medium sized food businesses is a key objective for the BD4FS project. This is the FES mission.

Chad Bowman: Hello everyone, Chad Bowman here of Belize Marketing and Development Corporation. Does anyone know of any facility that offers funding for projects relating to cold storage?

TCHANOU Rodolph 2: Hello I am Tchanou, how to we leverage the energy inavailability and inaccessability in SSA especially in rural areas which greatly accounts for national food availability?

Kyereboah Eva: It is interesting others using banana leaves and bamboo for storage. Are there trainings on some these affordable and easily accessible technologies ?

Catharine Phiri: <http://www.freshport.asia/about-us/> - can provide training on use of banana leaves and bamboo, Eva

Bonnie McClafferty: For both..I assume these technologies are not all the same in terms of avoiding food safety hazards and risk. Do you know of a source that places a food safety lens on technologies or innovative processes?

Deirdre Holcroft: @Chelsie postharvest.org and UC Davis:<http://postharvest.ucdavis.edu/>

Kyereboah Eva: Thank you Cathy. Good to hear from you

Catharine Phiri: You too, hope you're well!

Roberta Lauretti-Bernhard: Thank you Deirdre- good to see you online!

Kyereboah Eva: very well. Thank you.

Hory Chikez: To Rusty: what do you think of charcoal or sand Evaporative cooling systems as an alternative to solar cooling systems

Chelsie Kolberg: thank you Tanya and Deirdre!

Shamsher Khan: Shamsher H. Khan-Post-harvest Consulting; Wonderful opportunity in attending; I have comment rather that there has been extensive work done in various developing countries, needs to be shared among the stakeholders, replicating models and best practices.

Catharine Phiri: Great, thanks! very informative on the volumes and prices

Margaret Zeigler: are there best practices/effective examples of technical assistance especially for business skills (negotiating contracts, tracking inventories, implementing food safety protocols) that the sponsoring organizations can share with us? How can we get to scale with business skill and SME development?

Mariama DIENG: Thank you very much Russ. High level webinar. I am loving it

Vijay Yadav Tokala: @Chelsie Kolberg : For some low-cost technologies you can check the 100 under 100\$ book at http://postharvest.org/100_under_100.aspx . The book is free to download.

Virginia Sopyla: How do you incentivize adoption of food safety/cold chain practices in absence of regulatory enforcement? How do business drivers differ for export-oriented companies versus companies focused on the domestic market in FTF countries?

Shamsher Khan: Thanks Russ, great Webinar and very informative,

Chelsie Kolberg: @vijay thanks! downloading now

Russ Webster: Great question Margaret!! Under BD4FS, FES is developing a knowledge base of approaches to achieving this. Rusty's practical experience is a great example. We'll be documenting - and developing - other approaches. The key is understanding what works across various supply chains, various business models (e.g. formal vs informal businesses), and for what markets (e.g. urban vs rural).

Bonnie McClafferty: Bringing us to food safety and food quality, how do we know whether these technologies are food safety sensitive, anywhere along the supply chain? Ideas? C

Russ Webster: One of our important goals for BD4FS is to identify what types of investments will best SCALE or ACCELERATE adoption of FS protocols, practices, and technologies.

Douglas Taren: look at wrphtc.arizona.edu

Roberta Lauretti-Bernhard: Contract negotiating is a major capacity building exercise that is needed to be done over and over. That expertise cannot be accomplished in 3 training a year. Its also something the trade organizations, their cooperative, association etc should provide.

Roberta Lauretti-Bernhard: brighthousevttc.com

Douglas Taren: Roberta, I totally agree and it takes practice , preparation ,and experience.

Roberta Lauretti-Bernhard: in all VCs!!!

Russ Webster: I have a question to the audience: please send us examples of your experience/approach/best practices/lessons learned in building capacities among post-harvest supply chain actors. Feel free to reach out so we can expand the community of practitioners:
russ.webster@foodsolutions.global

Utpal Barman: Scattered and small scale productions how help to help supply chain?

Lloyd Le Page: Thanks Julie ...great session

Dr. Safiuddin Ansari: great session

Ashok Sarkar: How the remote producer will maintain cold chain

Dr. Safiuddin Ansari: expect in future on other topic

Apollo Segawa 2: nice to listen in and share, About to open a fresh horticulture export centre accessible to value chain players and exporters from Uganda. www.curadincubator.org. segawaapollo@gmail.com

Ardes Lilly: Do you have any information on the relative effectiveness of using food-grade ozone to augment or substitute for cold storage in order to maintain food safety?

Sudeep Bajracharya: Question to Rusty, when you talk about \$.25 per kg being a good cost point, are you referring to the cost of cooling a produce to the right temperature or for the entire operation of the cold storage?

Vijay Yadav Tokala: CRC Press published a book - "Postharvest Extension and Capacity Building for the Developing World" with some case studies and experiences in postharvest capacity building in few developing nations.

James Rusty Eason 2: yes through the whole process to retail

James Rusty Eason 2: 2Sudeep

Deirdre Holcroft: @Ardess Lilly It is not a substitute at all merely a tool to reduce micro loads somewhat.

Roberta Lauretti-Bernhard: Proper food handling, storing it correctly, packaging it correctly, correct temperature control and proper transport will maintain the nutrient quality of foods.

Bonnie McClafferty: Unsafe food should not be considered food. Even if nutritious.

Bonnie McClafferty: Thanks very much Doug.

Sunil Aryal: Maintaining cold chain with refrigeration from field to market and to consume seems costly technology. what could be the possible solution for low and middle income countries

Roberta Lauretti-Bernhard: Unsafe food is being consumed by millions of people, they consider it "food" our job is to make sure that it is safe!

Bonnie McClafferty: Bravo Roberta!

Roberta Lauretti-Bernhard: Thank you Bonnie- great to see your comments and support!

Russ Webster: Hi Sunil. thanks for your question. This is the area that our project, Business Drivers for Food Safety (BD4FS) is researching. Please keep in touch, and let's explore the answer together. This is key: what can businesses afford, and what will expand their market.

Utpal Barman: Thanks to organiser for the excellent session. Adobe connect is also good.

Vijay Yadav Tokala: @Ardess : From my research I found that using ozone would require good knowledge of suitable concentration. In my research I found that higher than optimum concentration of ozone would trigger ethylene production and could reduce storage life. Moreover it also involves serious risk to human safety if concentrations even as low as 0.1 ppm

Russ Webster: Thanks Utpal!!

Nnaemeka Ikegwuonu: Very insightful session. Great conversations.

Nlaliban Wujangi: great insights from the sharing of experience. the conversation should continue

Shamsher Khan: What is the role of Field heat removal of products in strengthening the cold chain system and results

Farbod Youssefi: @Deirdre please reach out to me at fyoussefi@worldbank.org

Russ Webster: Note: BD4FS is currently operating in Senegal and Nepal.

Roberta Lauretti-Bernhard: and Thoric!!!!!!

Chris Watson: Thanks everyone!

Russ Webster: Thanks Chris.

Bonnie McClafferty: Thank you BD4FS for bringing this together

Roberta Lauretti-Bernhard: Thanks Chris!

Apollo Segawa 2: Nice to meet everyone

Meera Chandra: Thanks everyone! This was very informative

Dr. Safiuddin Ansari: thanks to all

Nikita Birkbeck: Thank you for the insightful webinar

Dr. Len Eichler: correction: Dr. Len Eichler leneichler@gmail.com (personal)

Russ Webster: Thanks Bonnie!

Zakayo Kimuge: Thank you everyone for the contribution

Utpal Barman: Thanks to all

Esta Kamau: thanks everyone. very informative session

Silverio Marin: Thank you all.

Thoric Cederstrom: please be in touch

Chhaya PANG: thank you

Chayan Saha: Thank you all

"Jamie" Laura M. Weinhold: So interesting and useful

Domisian Mabula: Thanks to everyone

Israel Ojile : Thank you

Patrick Dessources : Thank you!

Julie MacCartee: Thank you so much for attending!

Jonathan Thomas: Thank you

James Rusty Eason 2: This was great job Everyone. www.brighthouseconsultancyservices.com

Jean Markendy CHARLES 2: Thank You!

Ashok Sarkar: Thank you ,all

Chhaya PANG: hoping see you again

Lloyd Le Page: For the policy question, happy to discuss with anyone, and also investment side where we are connecting investors with key catalytic investments such as cold chain and dryers

Yevheniia Varyvoda: Great appreciation to the presenters, organizers and all the participants. The webinar is very informative and provide the insights in searching of the best solutions

Lloyd Le Page: l.lepage@institute.global

Lola Gaparova: Thank you to all