Refrigeration in the cold chain in Africa

15. June. 2017

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Refrigeration in the cold chain

- Transportation and storage at the recommended temperature from manufacture through to final use

- Key industries:
  - Food (fresh fruits, vegetables, juices, meat, poultry, seafood & fish, dairy)
  - Pharmaceuticals & veterinary supplies
  - Floriculture

- Required to ensure safety and potency
Food & Agriculture sector

• Ensuring optimal productivity of livestock
• Reducing food losses/food waste, ensuring the availability of edible & nutritious foods.
  • Supports food security and helps to address malnutrition
• Availability of quality food products to the growing urban population
• Availability of quality agriculture/horticulture products for export
• Increases opportunities for value addition
Health & well being

• Reducing neonatal death and infant mortality
  • 45% linked to malnutrition

• Eradicate incidence of diseases

• Access to life-saving drugs
  • *Insulin, blood, serum, vaccines*
Challenges in Africa

- 40% access to electricity
- Unreliable in many parts
- Affordability of refrigeration
- Technical skills for repair and maintenance
Way forward

• Technologies to maintain cold chain in off grid communities,
  • Renewal energy options
• Synergies with other interventions
  • Food processing & preservation
  • Packaging material temperature indicators
• Cool boxes,
Thank you!

For more information, please contact:

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