

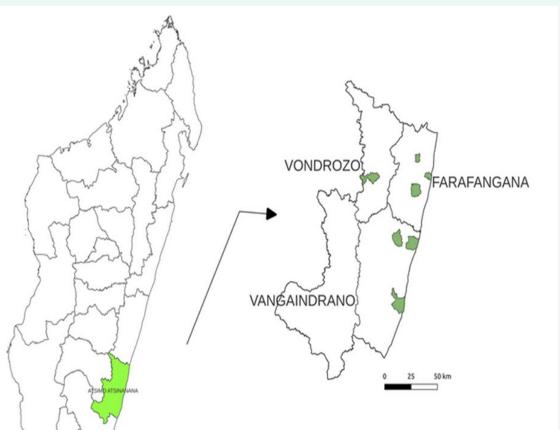
# Opportunities for greater integration of fruit in smallholder farms and diets in southeastern Madagascar

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## CONTEXT

- Southeastern region of Madagascar provides favorable conditions for fruit production.
- However, the level of fruit consumption is low throughout the year among smallholders.
- Increasing fruit production and consumption may improve family health, food security, and income.



### METHODS

 From representative survey data, 9 villages were selected: 4 villages with relatively high and 5 villages with relatively low fruit diversity (fig.1).

- 70 individual interviews with 6 to 8 participants per village , 5 focus group (august 2021).
- 4 main topics : Production—Consumption—Gender and community aspect—Storage and preservation



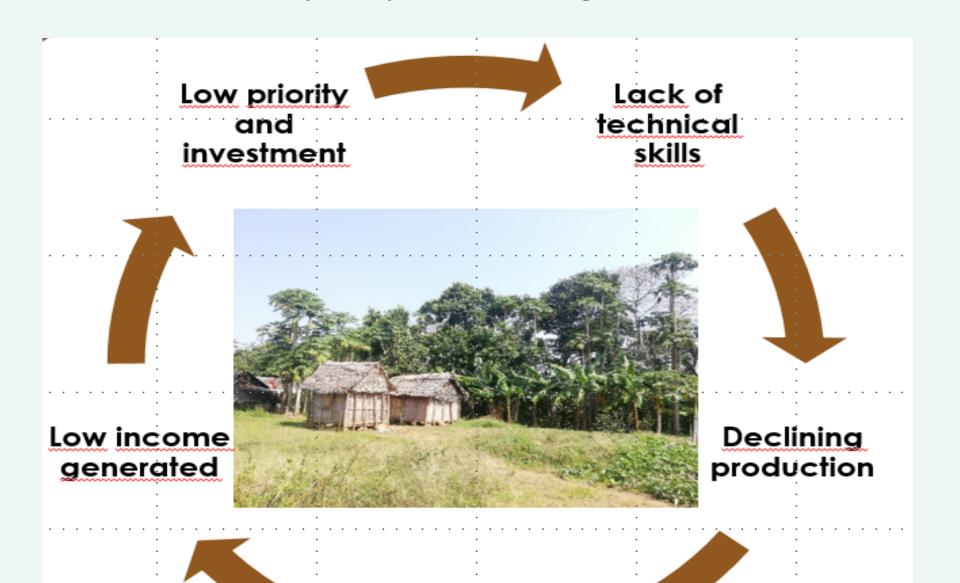
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Fig 1: Targeted villages across 3 districts in Southeast region  Inductive and deductive coding of transcripts to identify main barriers, and SWOT analysis for the opportunities.

# **RESULTS and DISCUSSION**

**1. Barriers to fruit production** 

Domination of few species: mango, lychee, banana.
Presence of cyclic problem (fig.2):



#### 2. Barriers to fruit consumption

Own consumption, and varies in terms of quantity and distribution along the year.

- <u>Abundance/harvest period</u>: consumption in short period, not diversified, sometimes used to consume unripe fruit (fig.3).
- Outside harvest/ lean period: not diversified, consumption of unripe or/and wild fruits (eg: pineapple, guava)



#### 3. Gender and community aspect

- Women are handicaped in cultivation of perennial fruits due to land tenure.
- Women interest in short cycle and generating cash fruits species (eg: papaya, pineapple) (fig 4).
  Presence of common trees, shared between families and neighborhood: lead to low consumption per household.



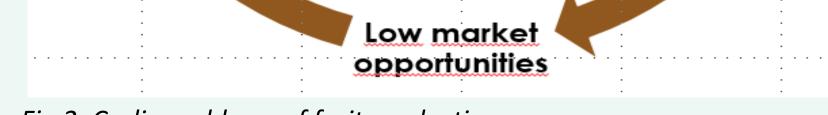


Fig 2: Cyclic problems of fruit production

Fig 3: Unripe banana and papaya cooked and sold in the market

Fig 4: Papaya cultivation of women's association in Vangaindrano

#### 4. Opportunities to enhance fruit valorization

	Strengths	Weaknesses	Opportunities	Threats
<b>Drying</b>	<ul> <li>Easy technique</li> <li>Extend consumption period</li> </ul>	<ul> <li>Time consuming</li> <li>Depend on the weather</li> </ul>	Can be sold easily	<ul> <li>Can be spoiled if not dry enough</li> <li>Taste might deteriorate</li> </ul>
Jam	<ul> <li>Quick preparation</li> <li>Extend consumption period</li> </ul>	<ul> <li>Difficult technique</li> <li>Costly with the ingredients</li> </ul>	Can be sold easily	<ul> <li>Need sophisticated storage</li> <li>Unclear how it is consumed</li> <li>Health risk*</li> </ul>
<b>Paste</b>	<ul> <li>New taste</li> <li>Extend consumption period</li> </ul>	<ul> <li>Very difficult technique</li> <li>Costly and time consuming</li> </ul>	Attractive for children	<ul> <li>Expensive</li> <li>Unclear how it is consumed</li> <li>Health risk*</li> </ul>

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\*Unforseen threats: health risk related to the use of sugar in jam and fruit paste such as dental problem and overweight

 $(\checkmark)$ 

#### **CONCLUSION AND RECOMMENDATIONS**

Sensitization on daily con-Sumption of fruits and its importance on health men

Promotion of pineapple and papaya cultivation for women headed household

Focus on communal food trees: diversifying, renewing the plantation, pruning and fertilizing

Improvement of solar drying technique for lychee coupled with affordable recipes for utilization

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