

IMPROVING LIVELIHOODS AND SUPPORTING ECONOMIC GROWTH



Enhancing Post-Harvest Fish Handling and Processing in Ghana

Improved post-harvest handling and processing is critical to reversing Ghana's post-harvest losses in the artisanal fishery sector.

minimize post-harvest losses, contribute to sustainability of the fisheries sector, and improve livelihoods and economic growth.

fish quality and lead to government certification for hygienic handling and storage.

Working closely with the Fisheries Commission's Post-Harvest Unit (PHU)—since 2015, USAID's Sustainable Fisheries Management Project (SFMP) directly supports quality training and capacity development, Funded by USAID through the US Government's *Global Feed The Future* program, SFMP also supports the adoption of technological innovations that

SFMP's support focuses on organizing and strengthening women's fish processing and marketing groups with an emphasis on promoting more profitable and efficient fish smoker designs (*Ahotor*) that reduce fuelwood consumption and reduce carcinogenic compounds in smoke and end products. SFMP also trains small-scale processors in techniques that improve





Benefits of the Ahotor Oven in producing healthy and quality smoked fish include:

- **31.8 % more energy efficient, meaning less fire-wood use.**
- **Lower levels of cancer causing compounds on the smoked fish compared to the traditional *Chorkor smoker*, a healthier product.**
- **Supports climate change mitigation by emitting less carbon dioxide.**
- **Gives the product an attractive golden-brown hue, a less-smoky taste, reduced moisture content and shorter smoking time compared to the *Chorkor*.**

Highlights from SFMP's Achievements in Value Chain and Post-Harvest Improvements

- **Introduced** the Ahotor Oven to support national government objectives in improving hygienic fish processing and enhancing the business practices and earnings of the women processors as one approach to advancement of the fisheries sector in Ghana. A total of 141 new Ahotor ovens were built in 29 fishing communities across the four coastal regions in partnership with the Ministry of Fisheries and Aquaculture Development and its Fisheries Commission, Food Research Institute of Institute of Industrial Research, Ghana Standards Authority and Netherlands Development Organization:
- **Established** Fish Processing and Training Facilities to ensure training and extension efforts are accessible to communities in the Central and Greater Accra regions. USAID supported renovation of fish processing demonstration and training centers in Elmina operated by the Central and Western Region Fish Mongers Association and in Kokrobite in Ga South Municipality that is managed by the Development Action Association, a membership based organization of women farmers and fish processors.
- **Improved the** Capacity of more than 4,237 Fish Processors in hygienic fish handling, processing techniques, hygienic packaging, fire safety, small business financial management, value addition opportunities, record keeping and improved processing technologies like the new fish smoking *Ahotor* oven. The trainings are combined with small business skills training for the women processors, most of whom have little or no formal education.
- **Strengthened the** Capacity of Fish Processor Groups and Institutions. Including Development Action Association (DAA) and Central and Western Fish Mongers Association staff are now at a level where they are driving their own programs and expanding their services to government and communities across Ghana. National Fish Processors and Traders Association has received support.
- **Supported** the Fisheries Commission and Ghana Standard Authority to develop a certification scheme to guide hygienic fish processing. The scheme dubbed the Class I Certification requires fish processors to meet minimum standards in their processing work in order to be certified as Class I hygienic fish processors. 165 selected fish processors from the four coastal regions have already been trained in 2018 and are currently going through practical application process required for their certification.
- **Promoted** healthy fish educational campaigns across the four coastal regions reaching a wide audience through radio and television discussions, news articles, posters, documentaries, scientific publications and community durbars.

About the Feed the Future:

Feed the Future is the U.S. Government's global hunger and food security initiative. With a focus on smallholder agricultural and fisheries activities, especially those implemented by women, the Feed the Future program supports partner countries in developing their agriculture, fisheries and other food related sectors to spur economic growth and trade that increases incomes and reduces hunger, poverty and malnutrition. For more information, visit www.feedthefuture.gov.

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