

## Preserving the harvest: The importance and techniques of post-harvest technology.

Vilim Ahmed\*

Department of Soil Science, Faculty of Agriculture, Ain Shams University, 11241 Cairo, Egypt

Post-harvest technology is an important area of agriculture that focuses on preserving and improving the quality of crops after they have been harvested. The process involves a wide range of techniques, including cleaning, sorting, grading, storage, packaging, and transportation. Effective post-harvest technology is essential for ensuring food security, reducing food waste, and maximizing the economic benefits of agriculture. In this article, we will discuss the importance of post-harvest technology and some of the key techniques involved in the process [1].

Agriculture is a crucial sector of the global economy, providing food and livelihoods for millions of people. However, despite the hard work and investment that goes into growing crops, much of the harvest is lost or wasted due to poor post-harvest practices. According to the Food and Agriculture Organization (FAO), around one-third of all food produced for human consumption is lost or wasted each year. In developing countries, this figure can be as high as 50%. This is a significant problem, as it not only represents a waste of valuable resources but also undermines efforts to combat hunger and malnutrition [2].

Effective post-harvest technology can help to reduce food loss and waste by preserving the quality of crops and extending their shelf life. This can be achieved through a range of techniques, including proper cleaning, sorting, grading, and storage. By maintaining the quality of crops, post-harvest technology can help to ensure that farmers receive a fair price for their produce, while also making it more affordable and accessible to consumers [3].

Cleaning is the first step in post-harvest technology is cleaning, which involves removing any dirt, debris, or contaminants from the crop. This can be done using a variety of methods,

such as washing, brushing, or air-blowing. Proper cleaning is important for preventing the growth of microorganisms, which can cause spoilage and reduce the shelf life of the crop [4].

Sorting and Grading is once the crop has been cleaned, it is important to sort and grade it according to size, shape, color, and quality. This can be done manually or using machines, such as optical sorters or conveyor belts. Sorting and grading help to ensure that only the highest-quality produce is sold to consumers, while also enabling farmers to receive a better price for their crops [5].

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\*Correspondence to: Vilim Ahmed, Department of Soil Science, Faculty of Agriculture, Ain Shams University, 11241 Cairo, Egypt, E-mail: ahmed\_vilim@agr.asu.edu.eg

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