



KENYA MARINE AND FISHERIES RESEARCH INSTITUTE
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Kenyans urged to reduce post-harvest fisheries losses to improve food security

Kenyan fishers, fish dealers and processors have been advised to reduce post-harvest losses in the fisheries sector so as to improve food security in the country. The call was made by Kenyan-born UK Professor Nazlin Howell when she visited Kenya Marine and Fisheries Research Institute (KMFRI) to check on the progress of the Securefish project.



Prof. Nazlin (2nd right) at KMFRI headquarters Mombasa on 25th September 2012. With her is KMFRI's Natural Products and Post-harvest Technology Programme Coordinator Mr. Peter Odote (right), Corporate Affairs Manager Salesio Mbogo (2nd left) and Laboratory Technologist Mr. Patrick Mathendu (left).

“There is a likelihood that food insecurity will occur in most parts of the world by 2015 due to rising population and we need to make maximum effort to adopt strategies that will improve food security” said Nazlin, who is a Professor of Biochemistry at the University of Surrey in the United Kingdom.

The objectives of the Securefish Project are to come up with practical measures that help to reduce post-harvest losses in fisheries, improve the processing and help local communities handle and preserve fish in a more hygienic manner. Prof. Nazlin is the Project Coordinator for the project, while KMFRI is implementing the project on behalf of East and Central Africa. The coordinator for the project at KMFRI is Mr. Peter Michael Oduor- Odote, who also doubles up as KMFRI’s Programme Coordinator for the Natural Products and Post-harvest losses programme and Business Development Manager

Among the innovations that have been developed or are undergoing development by the project are:

- Low-cost processing tools based on traditional technology for preserving fish including a solar dryer, a modified solar assisted extruder and fast freezing/continuous atmosphere freeze-drier (CAFD).
- Methods of recovering underutilised by-catch and waste by-products of fish filleting and converting them into high value products.
- Effective total quality management tools for solar dried, extruded and frozen/CAFD fish product chains tailored to suit local needs



Prof. Nazlin (centre) taking some time to admire the upcoming Marine and Ocean Resources Centre at KMFRI headquarters, Mkomani, Mombasa, as Mr. Odote points at the ongoing construction works.

The project is also evaluating the processing and quality management tools in the three selected fish product chain case studies in Africa (Kenya, Namibia, and Ghana), Asia (India and Malaysia) and Latin America (Argentina). These studies cover different economic, cultural and social conditions and involve all stakeholders including SMEs to ensure sustained implementation of project results.

Professor Nazlin also took time to visit the upcoming Marine and Ocean Resources Centre at KMFRI

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