

Mango packing house, local producers' perspective

Presenter: Ms. Dinh Kim Nhung

Dear: Mr. Nguyen Thanh Hung - Vice Chairman of Dong Thap People's Committee

Dear all participants of the ACIAR Project Inception Launch “Improving smallholder farmer incomes through strategic market development in mango supply chains in southern Vietnam”. I would like to represent the mango packing houses, and also a local producer to share my view and suggestions as follows:

Since June 19, 2018, Kim Nhung Dong Thap Co., Ltd. has been transferred postharvest preservation technology, and has exported over 100 tons of mango fruit to Russia and the Middle East. Initial results showed that desapping mango fruit can be preserved from 25 to 30 days; this is a good condition for mango fruit in Dong Thap to be accepted by the domestic and foreign market.

Only 50% of the mango volume is exported, the remaining of 50% volume is classified as grade 2 and 3. These mangoes can be processed and we have idea about processing some new products such as mango wine, vinegar, smoothie, mango leather, dried mango, etc. in order to improve local mango value and develop mango industry in the province's restructuring plan.

It is hoped that the provincial authorities, scientists, leading experts from the institutes and universities will continue to support and give me the opportunity to implement this idea.

Thank you for your attention.

KIM NHUNG DONG THAP CO., LTD.