



MANGO PROCESSING CONSULTATIVE WORKSHOP – 5th June, 2015

TIME	ACTIVITY	RESPONSIBILITY
8.30 - 9.00 am	Arrival and Registration	University of Nairobi Team
9.00 – 9.10 am	Introductions	All
9.10 – 9.30 am	Welcome remarks and official opening of the workshop	<ul style="list-style-type: none"> Prof. George Chemining'wa (Chairman Department of Plant Science & Crop Protection) Prof. John Kimenju (Dean, Faculty of Agriculture) Prof. Agnes Mwang'ombe (Principal, College of Agric. & Veterinary Sciences)
9.30 – 9.50 am	Setting the stage – workshop agenda	Convener (Jane Ambuko)
9.50 – 10.30 am	Processors' perspective (Dried Mango Products' Market Leaders)	Tei Mukunya (Azuri Health Ltd) Joseph Waweru (Find us in Africa)
10.30 – 11.00 am	TEA BREAK	
11.00 – 12.00	Farmers/Smallholder Processors Experiences	<ul style="list-style-type: none"> Mbeere Group Gikundu Quality Mango (Murang'a) Mitunguu Farmer Coop(Meru) Kathonzweni Group (Makueni)
12.00 – 12.20 pm	Quality of Dried Mangos in the Market – Research Findings	David Mwebia (Msc Food Science Student – JKUAT)
12.20 – 12.40 pm	Kenya Bureau of Standards (KEBS)'s role in the mango sector	Mr. Samuel Onjolo (Kenya Bureau of Standards - KEBS)
12.40 – 1.00pm	Opportunities in mango processing	Isaiah Kirema (Technoserve – Project Nurture)
1.00 – 2.00 pm	LUNCH BREAK	
2.00 – 2.20 pm	HCD's Role in Processed Horticultural Products	Wilfred Yako (Horticultural Crops Directorate - HCD)
2.20 – 2.50 pm	Optimization of Processing Conditions for High Quality Dried Mango – Research Findings	David Mwebia (Msc Food Science Student – JKUAT)
2.50 – 3.10 pm	Other Innovative Processed Products from Mango fruits	Elizabeth Wafula (JKUAT)
3.10 – 3.30 pm	Research and Building Capacity for Quality Processing	Willis Owino (JKUAT)
3.30 – 4.30 pm	Group Discussions – Challenges, Opportunities and Recommendations for Research/TEA	ALL
4.30 – 5.00 pm	PLENARY DISCUSSIONS	OFFICIAL CLOSING
		ALL