

Tamarind Project Overview

PARDI Impact Workshop Vanuatu 18th Nov 2015

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Craig Johns Deputy Director Global Food Studies University of Adelaide

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Improving processing and marketing to improve the tamarind value chain in Vanuatu

- Partners:
 - University of the Sunshine Coast
 - University of Adelaide
 - Department of Industry, Vanuatu
 - Department of Forests, Vanuatu
- Acknowledge
 - Mrs Votausi Mackenzie-Reur, Lapita Cafe
 - Mr Charles Long Wah, Kava Store / Pacific Nuts

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Tamarind Project

• PRA team

- Prof Helen Wallace, University of Sunshine Coast
- Mr Craig Johns, University of Adelaide
- Mr Camilo Esparza, University of Adelaide
- Mr Jimmy Rantes, Dept of Industry, Vanuatu
- Mr Noel Kalo, Dept of Industry, Vanuatu
- Mr Ioan Viji, Dept of Forestry, Vanuatu
- Mr Joseph Tungon, Dept of Forestry, Vanuatu
- Miss Elektra Grant, University of Sunshine Coast



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Tamarind

Project designed to:

- Understand market demand
- Refine processing methods
- Raise awareness and train farmers in value adding





Constraints

- Small industry
- Under-utilised resource /

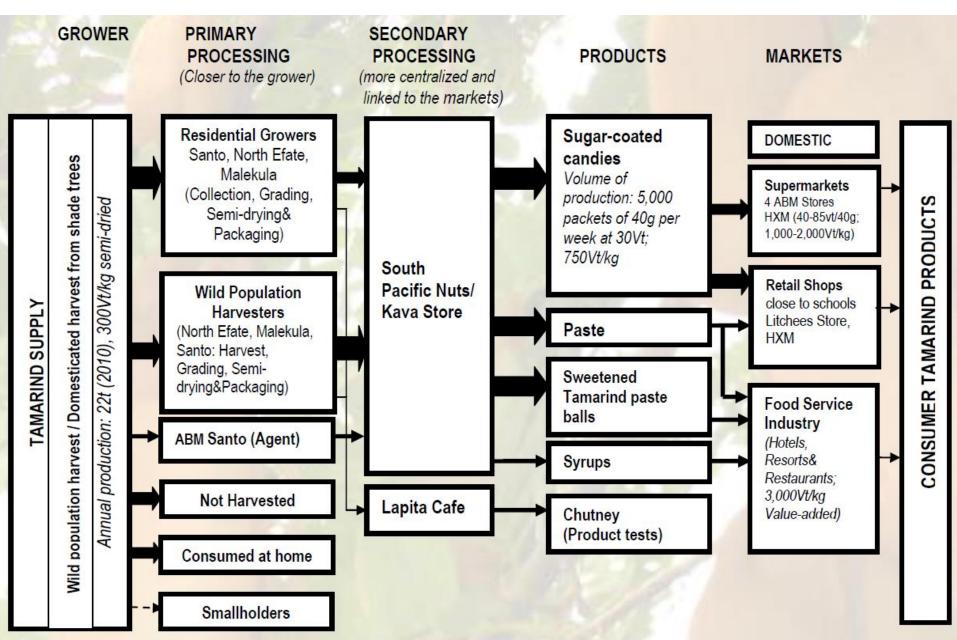
only 1 processor

• Limited farmer knowledge of commercial potential or processing requirements





Tamarind Industry Value Chain Map



Opportunities

- Demand exceeding supply for value added tamarind
- Solar drier technology
- Link famers to processors to market demand



What worked well

- Private sector engagement
- Capacity building of dedicated govt staff
- Farmer training
- Launch of new tamarind chutney and chilli sauce



Original value chain workshop involving growers, processors and Department of Industry staff

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Stakeholder workshop involving growers, processors and Department of Industry staff

INGREDIENTS Dried Tamarind, Sugar, Chilli, Garlic, Vegetable Oil, Salt

NUTRITION INFORMATION

UE BUSINESS

Net weight: 450g Serving per Jar: Approximately: 45 Serving Bize: 10g

| | Quantity per 10g serving | Quantity per 100g |
|--------------------|-----------------------------|----------------------|
| Encry | 382 kj | 910 kj |
| Protein | 0.16 g | 9.82 |
| Fat-Total | 0.26 g | 13g |
| Saturated | 0.042 | 0.22 |
| Trans Fat | 0.03 g | <0.1 g |
| Poly mesaturated | 0.02 g | 0.1g |
| Mono unsaturated | 0.20 g | 1.0g |
| Cholesterol | | 1000 |
| Carbohydrate-Total | 0.78 g | 3.1g |
| Bagar | 8.382 | 41.9g |
| Calcium | 4.8 mg | 24 mg |
| Sodium | 48 mg | 240 mg |

TAMARIND CHUTNEY Japita

Lapita is a proudly owned family enterprise. Our product bears the heritage of an ancient seafaring people whom once sailed the South Pacific seas and called our islands home. Much like the Lapita people, tamarind made the journey from South East Asia to the South Pacific Seas, before spreading out across the Pacific islands. Today our product hails from the rural settings of our islands, where families harvest the pulp and trade to improve their livelihood, resembling what the Lapita people have done in the past. We take pride in knowing, our product benefits our rural family, a family-owned entity and shares a profound piece of our Melanesian culture.

New Tamarind product launch

4 792573 670003



Craig Johns

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