



Tamarind Project Overview

PARDI Impact Workshop
Vanuatu
18th Nov 2015

Craig Johns
Deputy Director
Global Food Studies
University of Adelaide

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

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



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

GROWER

PRIMARY PROCESSING

(Closer to the grower)

SECONDARY PROCESSING

(more centralized and linked to the markets)

PRODUCTS

MARKETS

TAMARIND SUPPLY

Wild population harvest / Domesticated harvest from shade trees

Annual production: 22t (2010), 300Vt/kg semi-dried

Residential Growers
Santo, North Efate,
Malekula
(Collection, Grading,
Semi-drying &
Packaging)

Wild Population Harvesters
(North Efate, Malekula,
Santo: Harvest,
Grading, Semi-drying &
Packaging)

ABM Santo (Agent)

Not Harvested

Consumed at home

Smallholders

**South Pacific Nuts/
Kava Store**

Lapita Cafe

Sugar-coated candies
Volume of production: 5,000 packets of 40g per week at 30Vt; 750Vt/kg

Paste

Sweetened Tamarind paste balls

Syrups

Chutney (Product tests)

DOMESTIC

Supermarkets
4 ABM Stores
HXM (40-85vt/40g;
1,000-2,000vt/kg)

Retail Shops
close to schools
Litchees Store,
HXM

Food Service Industry
(Hotels,
Resorts &
Restaurants;
3,000Vt/kg
Value-added)

CONSUMER TAMARIND PRODUCTS

Opportunities

- Demand exceeding supply for value added tamarind
- Solar drier technology
- Link farmers 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



Stakeholder workshop involving growers, processors and Department of Industry staff

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

NUTRITION INFORMATION

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

	Quantity per 10g serving	Quantity per 100g
Energy	182 kJ	910 kJ
Protein	0.16 g	0.8 g
Fat-Total	0.26 g	1.3 g
-Saturated	0.04g	0.2 g
-Trans Fat	0.03 g	<0.1 g
-Poly unsaturated	0.02 g	0.1 g
-Mono unsaturated	0.20 g	1.0 g
Cholesterol		
Carbohydrate- Total	0.78 g	3.1 g
Sugar	8.38g	41.9g
Calcium	4.8 mg	24 mg
Sodium	48 mg	240 mg

use by



TAMARIND CHUTNEY

lapita
CAFE



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 Molanesian culture.

New Tamarind product launch





Tank yu tumas Questions?

Craig Johns

<http://www.adelaide.edu.au/global-food>

<http://www.adelaide.edu.au/global-food/blog/globalfood@adelaide.edu.au>