

4- Facilitating services. What services are available to producers and marketers (for example: credit, inputs, technical advice, subsidies)?

According to the information I got from growers or producers from Rusizi District, There are no services available to them even training or technical advice.

5- Producer/shipper organizations. Are there any producer or marketer organizations involved with the crop? What benefits or services do they provide to participants? At what cost?

No, there are no producer or marketer organizations involved with crop.

6- Environmental conditions. Does the local climate, soils or other factors limit the quality of production? Are the cultivars produced appropriate for the location?

Yes, the local climate limit the quality of production because from July to September in that region (Bugarama) they have dry season or drought period and growers usually use irrigation technique, but they lack appropriate system or recommended tools for irrigation as they use water from river in which they took their bath and clean their clothes and also irrigate using unclean watering can, and this can contaminate the plant.

7- Availability of planting materials. Are seeds or planting materials of adequate quality? Can growers obtain adequate supplies when needed?

According to the growers` and to the sellers` information, the seeds provided to them are of adequate quality and of adequate supplies but are expensive and growers prefer to prepare their own planting materials using inappropriate technique.

Components 8 - 11: Production

8- Farmers' general cultural practices. Do any farming practices in use have an effect on produce quality (irrigation, weed control, fertilization practices, field sanitation)?

Most of the farmers prepare the seeds using their own technique, where they select good tomato fruits based on size (biggest) and color (full red) the selected fruits are pounded and sun dried in order to get seeds which will be used in the preparation of transplants. So this technique can contaminate the seeds and cause the disease to the plant, and if the selected fruit was of poor quality or variety this will also have an effect on produce quality.

Another farming practice that has an effect on produce is irrigation because they use watering cans (instead of drip irrigation or soaker hoses), and this cannot help to conserve moisture and to avoid the foliage from getting wet and cause disease to the plant.

9- Pests and diseases. Are there any insects, fungi, bacteria, weeds or other pests present that affect the quality of produce?

Yes, there are presence of insects and fungi.

10- Pre-harvest treatments. What kinds of pre-harvest treatments might affect postharvest quality (such as use of pesticides, pruning practices, thinning)?

Chemical treatment (fungicide and insecticide) of plant in the field leads to postharvest residues which can contaminate the consumers once not well cleaned before use, and this create consumer constraints.

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17- Storage. Where and for how long is produce stored? In what type of storage facility? Under what conditions (packaging, temperature, RH, physical setting, hygiene, inspections, etc.)? Is the temperature measured while the produce is in storage?

Harvested tomatoes are stored at home for two days; they are spread on the ground in dark place or place where sunlight cannot reach and both temperature and humidity are not controlled or measured. Once the fruits are brought at home, stored in sacks or baskets waiting for the next market, this can leads to the spoilage of produce as it is jammed together. And they store it without following the recommended position of storing tomatoes and that is the stem scar facing up (the blossom end directly opposite of the stem scar) in order to reduce softening and darkening of the fruits.

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20- Other handling. What other types of handling does the produce undergo? Is there sufficient labor available? Is the labor force well trained for proper handling from harvest through transport? Would alternative handling methods reduce losses? Would these methods require new workers or displace current workers?

There are no other types of handling the produce undergo.

21- Agro-processing. How is produce processed (methods, processing steps) and to what kinds of products? How much value is added? Are sufficient facilities, equipment, fuel, packaging materials and labor available for processing? Is there consumer demand for processed products?

Not only the quantities produced in that region but also all the quantities produced at national level are consumed in their natural state and are sold locally in all the markets in the country. So processing of ripe or fresh tomato is nonexistent in Rwanda.

Components 22 - 26: Marketing

22- Market intermediaries. Who are the handlers of the crop between producers and consumers? How long do they have control of produce and how do they handle it? Who is responsible for losses /who suffers financially? Is produce handled on consignment; marketed via direct sales; move through wholesalers?

Wholesalers are the one who handle the crop between producers and consumers, they control it until it is sold and it is handled in trucks or in public vehicles (such as taxi or bus). The wholesalers are the one who suffer financially once the produce is damaged or spoilage.

No, the produce is not handled on consignment because payment is made directly to the producers (or local traders). Some produce are marketed via wholesalers other via retailers.

23- Market information. Do handlers and marketers have access to current prices and volumes in order to plan their marketing strategies? Who does the recordkeeping? Is information accurate, reliable, timely, and useful to decision makers?

No, handlers and marketers don't have access to current prices and volumes because there is no market information available for them. Growers are the one who first set the price based on amount produced, size of fruits and production costs and this price will be discussed with the wholesalers or retailers at marketplace. Then the wholesalers will also set their own price based on loading, unloading and transportation costs. So there is disorganization in marketing strategies of this crop.

24- Consumer demand. Do consumers have specific preferences for produce sizes, flavors, colors, maturities, quality grades, packages types, package sizes or other characteristics? Are there any signs of unmet demand and/or over-supply? How do consumers react to the use of postharvest treatments (pesticides, irradiation, coatings, etc.) or certain packaging methods (plastic, Styrofoam, recyclables)?

Yes, consumers have specific preferences for produce sizes as well as color because most of them prefer the biggest and full red tomatoes. Yes there are a sign of unmet demand because growers said that this year their yield have decreased compared to the usual yield, and they said this could be caused by the disease that attacked their tomatoes in the field and no treatments or technical advice from the government or other institution provided to them and this could be due to the use of improper technique of preparing planting materials/seeds.

25- Exports. Is this commodity produced for export? What are the specific requirements for export (regulations of importing country with respect to grades, packaging, pest control, etc.)?

No, this commodity is not produced for export.

26- Marketing costs. Estimate the total marketing costs for the crop (inputs and labor for harvest, packaging, grading, transport, storage, processing, etc.). Do handlers/ marketers have access to

