



GEF-Satoyama Subgrantee Highlights Report

Organization Name:	AMPA
Country:	Peru
Reporting Quarter:	FY17 Q2
Person submitting Report:	Marco Paulo Gutiérrez Canales

<Highlight 1>: Beekeeping training event on harvest and post-harvest in the province of Bolívar, La Libertad.

On December 6th, the beekeeping training event was held to the members of APA AHCC as well as for the rest of Bolívar's population interested in learning about beekeeping. The training was carried out by Mr. Lewis Del Águila Isuiza, a beekeeper with experience in breeding of bees in the Alto Mayo valley, San Martín.

The theme focused on the harvest and post-harvest, being as both a theoretical and practical event. In the final part of the practice, were made sheets of beeswax where each assistant made his own sheets. The event will allow each producer to generate their own materials and reduce their production costs.

<Highlight 2>: Beekeeping training event on harvesting and post-harvesting in Alto Huayabamba Conservation Concession-AHCC, San Martín

On December 11th, beekeeping training event was held for the members of APA AHCC that reside in the settlements of Nuevo Bolívar and El Progreso, inside Sector III of Alto Huayabamba Conservation Concession-AHCC, San Martín.

The training event was held by Mr. Lewis Del Águila Isuiza, a beekeeper with experience in beekeeping in the Alto Mayo valley, San Martín. Prior to the event, AMPA's technicians and Mr. Lewis Del Águila visited the apiaries of each producer which allowed him to see the status of each apiary to serve as a basis for subsequent recommendations.

The theme focused on harvest and post-harvest, with an emphasis on strengthening knowledge of beekeepers, as both a theoretical and practical event. In the final part of the practice, participants made sheets of beeswax, they used the Center of Benefit of Honey, infrastructure to help beekeepers in their production. At the end of the event the producers acquired capacities to improve their production.

<Highlight 3>: The quinoa of APRODEQUI Bolívar achieved organic certification

In mid-December, the certifier Control Union sent the documents certifying the organic origin of quinoa produced by APRODEQUI Bolívar. The certification process began in January 2016 with the sowings, and had its hey moment with the visit of the certifier to the productive areas of producer on August 25th, 26th, and 27th.

Currently, APRODEQUI Bolívar is certified to the USDA organic regulation 7 CFR Part 205 (USA market); Production Standards and Regulation (EC) No. 834/2007 and (EC) 889/2008 on organic production of agricultural products (European market); and Technical Regulation of Organic Products D.S. No. 044-2006-AG in organic production of agricultural products (Peruvian market).

To have the certification is an important step for the consolidation of APRODEQUI Bolívar as an association because from this moment, it will now be possible to position the quinoa in markets that value the effort of the farmers to produce under organic criteria. Producers can now obtain higher economic incomes to help improve the quality of their lives.

<Highlight 4>: Primates monitors training event

On December 10th, a training event was held for primates' monitors, as part of the initial activities. The event was aimed at planning activities and presenting the methodology to be used during each monitoring. A small introduction was also provided on Fire Hotspots, explaining the importance of validating this information in the field with each monitor.

Five monitors attended the training event. Since they had previously performed the monitoring, the event was oriented to review the methodology. The monitors practiced the use of the GPS, photographic camera and compass.

The training event will be complemented with field activities by the technician responsible for coordination of the monitoring, which will provide new information on the status of the primates.

<Highlight 5>: Participation of Business Roundtable about Sustainable Foods of Peru

On November 25th, the Director of AMPA's Green Economies Program, Mr. Miguel Tang Tuesta, participated in the Business Roundtable about Sustainable Foods in Amsterdam, the event was organized by the Trade Commission of Peru in the Netherlands.

At the event were presented a variety of foods from Peru (like as the quinoa) to potential customers and relevant stakeholders that promote global trade, was presented the work of APRODEQUI Bolívar and its impact on the conservation of the Alto Huayabamba Conservation Concession-AHCC.

In the Business Roundtable, initial contact was generated with a company interested in acquiring organic quinoa grains (Greenfood 50), and with a company interested in acquiring the quinoa processed product through quinoa compote combined with Amazonian fruits (Fairtrade Original).

Photos



Highlight 1. Preparation of the material used in the beekeeping training event in Bolívar. ©AMPA/Carlos Correa.



Highlight 1. Identificaton of cells of future queen bees. ©AMPA/Arturo Cornejo.



Highlight 1. Construccion of sheets of beeswax by the participants. ©AMPA/Marco Gutiérrez.



Highlight 1. Sheet of beeswax constructed by a participant. ©AMPA/Marco Gutiérrez.



Highlight 2. Review of apiaries prior to the training event in the AHCC. ©AMPA/Marco Gutiérrez.



Highlight 2. Explanation about the use of a pollen trap to a APA AHCC member. ©AMPA/Marco Gutiérrez.



Highlight 2. Visit to the apiary of AHCC member. ©AMPA/Carlos Correa.



Highlight 2. Start of beekeeping training event in the AHCC. ©AMPA/Jeremías Garro.



Highlight 3. Quinoa field crop in Sundia, buffer zone of the AHCC. ©AMPA/Carlos Correa.



Highlight 3. Quinoa field crop in Bolívar, buffer zone of the AHCC. ©AMPA/Jeremías Garro.



Highlight 3. Children and quinoa grains. ©AMPA/Marco Gutiérrez.



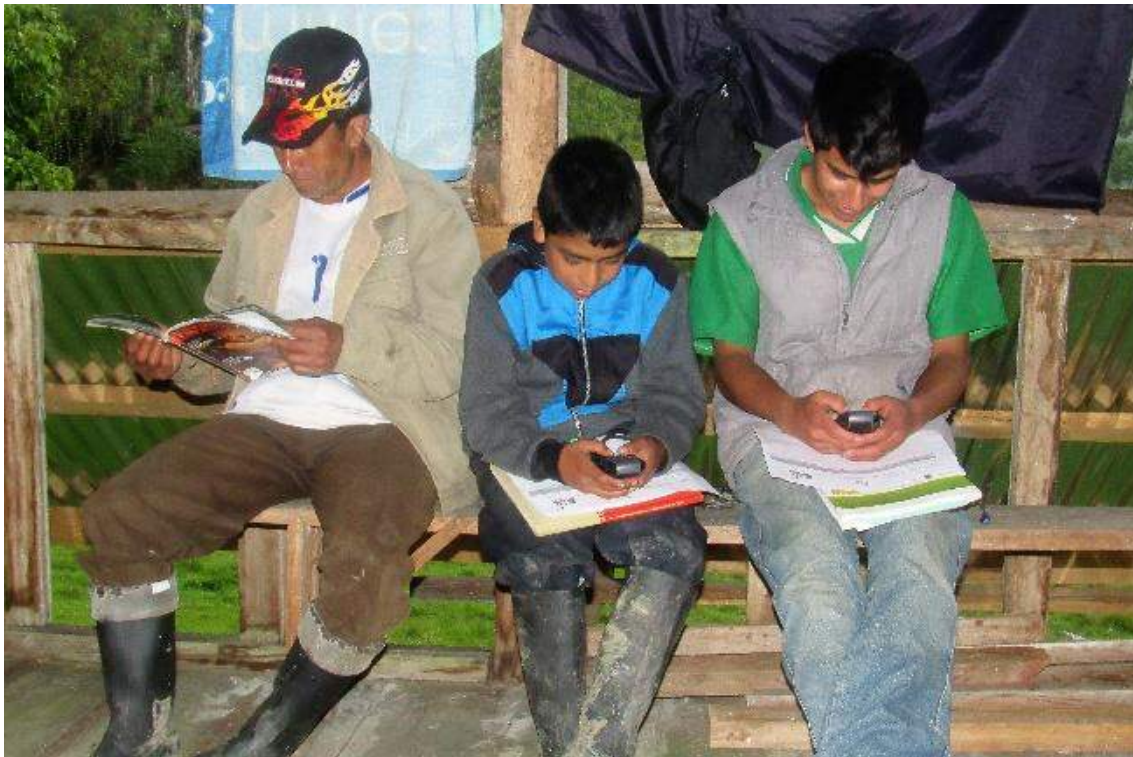
Highlight 3. Quinoa threshing process. ©AMPA/Jeremías Garro.



Highlight 4. Explanation of the Global Position System. ©AMPA/Jeremías Garro.



Highlight 4. Identification of the primates of the zone through fact sheets. ©AMPA/Marco Gutiérrez.



Highlight 4. Primate monitors handling GPS. ©AMPA/Marco Gutiérrez.



25 Nov. 2016

BUSINESS ROUNDTABLE

Sustainable Food

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Amsterdam Schiphol Airport

Program

09:30 REGISTRATION

10:00 PANEL DEBATE "Sustainability in the sector of natural ingredients"
Opening by *Franc van den Berg*, Ernst & Young.
Panel debate, moderated by *Meine van der Graaf*, MVO Netherlands.
Speakers:
- Miguel Tang Tuesta, AMPA - Amagónicos por La Amagónica
- Candy Morales, CPX Perú - Peruvian exporter of natural ingredients
- Reindert Dekker, CBI - CBI Consultant Natural Ingredients (Center for the Promotion of Imports from Developing Countries)

11:00 WORKSHOP "How to build a story on nutritional and health effects of ancient/new food products" by Wageningen University & Research Led by Ría Hulsman

12:00 PERUVIAN LUNCH

13:00 BUSINESS SESSIONS Dutch get acquainted with Peruvian offer

17:00 PISCO COCKTAIL



Highlight 5. Fact sheet of the Business Roundtable about Sustainable Food with the participation of AMPA.



Highlight 5. Participation of Mr. Miguel Tang Tuesta in the Panel Debate.



Highlight 5. Quinoa compote and blueberry presented in the event, made with organic quinoa of APRODEQUI Bolívar.