



Press Release

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ARO Volcani Center in Israel Partners with World Food Preservation Center LLC in the United States to Fight World Hunger

The Agriculture Research Organization (ARO) in Israel has signed a Memorandum of Understanding (MOU) with the World Food Preservation Center LLC in the United States forming a partnership to reduce postharvest losses of food in developing countries and diminish world hunger.

The world is waking up to the reality that if it does not save more of the food lost between the time that it is harvested and consumed (postharvest losses) we will not be able to avoid a disastrous worldwide food shortage. Developing countries like those in Africa and Southeast Asia that live on the margins of food security suffer the most from the postharvest losses of food that often exceed 50% of the harvested crop.

The World Food Preservation Center™ LLC (WFPC) was established to fill a “Skill Gap” that occurs in our higher education systems globally. It is a more sustainable program to reduce postharvest losses of food in developing countries than most others in that it is not dependent on the continual input of experts from the developed world in order to be successful. Young students/scientists from developing countries are given a world-class education (M.S. and Ph.D.) in the latest technologies for the postharvest preservation of food and they conduct research on much needed new technologies for the postharvest preservation of food in their native countries.

“We see the partnership of the WFPC with ARO in Israel as a major step forward in our mission of educating young student/scientists in developing countries in the latest technologies for the postharvest preservation of food in their native countries”, said Dr. Charles Wilson, Founder/Chairman & CEO of the World Food Preservation Center LLC, (presently comprised of ten major research “sister” universities on six continents). “Often in developing countries 50% of the food harvested is lost between the time that it is harvested and consumed. Reducing these losses will go a long way toward diminishing world hunger. A limiting factor in accomplishing this is a postharvest ‘Skill Gap’ in our higher education (M.S and Ph.D.) systems especially in developing countries. The World Food Preservation Center’s partnership with the ARO will help us significantly fill this “Skill Gap.”

“ We feel that the ARO will become a worthy contributor to the programs of the World Food Preservation Center LLC, particularly through our expertise in the Postharvest and Food Science Institute”, said Dr. Ada Rafael, ARO Associate Director for Academic and Affairs and International Cooperation.” “The ARO is the research arm for the Ministry of Agriculture, responsible for over 70% of agricultural

research in Israel (somewhat parallel to the USDA on a smaller scale). ARO hosts over 300 graduate students and postdoctoral fellows through collaborations with most of the universities in Israel. We represent the research arm of the Ministry of Agriculture and Rural Development in Israel, covering over 70% of research endeavors in Israeli agricultural research and are recognized at the forefront of scientific and technological development. “

Dr Rafael continues, “The permanent tenured research staff of ARO totals over 500 scientists and assistants (research technicians and engineers). Visiting scientists include Postdoctoral Fellows from various countries abroad. Students pursuing graduate studies (Masters, Doctoral, Post-doctoral) come to our Center to complete their research studies in the Agricultural Sciences. This is achieved through our collaboration with the various Universities in Israel (*The Faculty of Agriculture of the Hebrew University; Bar-Ilan University; Ben Gurion University of the Negev; Haifa University; The Technion- Israel Institute of Technology; Tel Aviv University*). Several of our research scientists are recognized as adjunct professors in these universities and pursue teaching duties both at the graduate and undergraduate levels thereby ensuring the continuation of agricultural research in the forth-coming generations.”

“The World Food Preservation Center LLC is indeed fortunate to have the ARO Volcani Center in Israel as a partner as we attack one of the most intractable problems of our time –world hunger. The postharvest expertise and educational capability of the ARO Volcani Center will be invaluable as we work toward extending a world-class education to young postharvest students/scientists in developing countries” said Dr. Wilson. “These young people are familiar with the postharvest food losses in their countries and eager to reduce them. After receiving an advanced postharvest education at a “Sister” University or Institute of the World Food Preservation Center graduates from the WFPC will return to their native countries and establish independent research, education, and extension programs in the postharvest preservation of food that will continue generationally.”

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