



Okra Beyond the Pod: Processing and Technological Applications

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Introduction

- Okra (*Abelmoschus* spp.) is more than a vegetable; it is a climate-smart crop with potential for various applications.
- It is widely cultivated across Africa and Asia and thrives under heat and stress making it suitable for climate adaptation.
- Processing innovations such as solar drying, cold storage and powdering can reduce the 25-40% post-harvest losses common in many regions while creating new value chains [1-6].



Okra Parts and their Processed Products



Benefits

Increase in production leading to job creation and income for local farmers and marketers

Contributing to food security and livelihood

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