QUELIMANE

IMPROVING FISH PRESERVATION AT THE MARKET

Quelimane's Central Market was undergoing major reconstruction, including an ice factory and cold-storage facilities intended to improve fish preservation. The pilot responded to a remaining gap: improving the capacity of vendors to preserve fish during the final stage of distribution, storage and sale.

The intervention combined training for fresh fish vendors on nutrition, hygiene, food safety, fish preservation, business management and waste reduction with the distribution of 60 insulated cooler boxes. An Ice Credit system initially provided ice free of charge before moving to co-payment, allowing the project to test whether vendors would continue using improved preservation practices when contributing to the cost. A multi-stakeholder workshop brought together municipal, market, regulatory, research and vendor representatives.

The pilot demonstrated benefits from combining training, cooler boxes and access to ice, building a financial argument for the Municipality to back it up. The pilot considers the approach adaptable to other sections of Quelimane's markets and other coastal cities. Future expansion should connect preservation services more closely to municipal food-safety and market-management systems, while strengthening vendor leadership, women's participation and monitoring.

Contact
ICLEI Africa Project Coordinator:
Tiago Damasceno
tiago.damasceno@iclei.org
Quelimane Municipality: Mayor Manuel Araujo
alculete8@gmail.com





