

PHASE 5: POST-HARVEST HANDLING, QUALITY & LOGISTICS

Medicinal • Nutraceutical • Skin • Hair • Therapeutic Raw Materials

Purpose of This Phase

- Preserve **bioactive compounds, oils, and aroma**
- Prevent contamination, spoilage, and rejection
- Standardize quality across countries
- Enable **efficient aggregation and processing**

A. HARVEST TIMING (CRITICAL FOR POTENCY)

Crop Type	Best Harvest Stage	Quality Impact
Leafy herbs	Before flowering	Highest active compounds
Roots & rhizomes	Full maturity	Maximum medicinal strength
Flowers	Early morning	Best aroma and oil content
Fruits	Fully ripe	Peak antioxidants
Seeds	Fully dry on plant	Higher oil yield
Fungi	Young to mid-mature	Best texture and actives

Key rule: Poor timing = up to **40–60% potency loss**.

B. DRYING STANDARDS (MOST COMMON FAILURE POINT)

Recommended Drying Methods

- **Shade drying** (preferred for herbs, flowers)

- **Solar dryers** (low-cost, scalable)
- **Low-temperature mechanical dryers** (40–50°C max)

Drying Do's and Don'ts

- ✓ Spread thinly, turn regularly
- ✓ Protect from direct sunlight
- ✗ Do not dry on bare ground
- ✗ Do not exceed recommended temperatures

Material	Target Moisture Content
Leaves & flowers	8–12%
Roots & bark	10–12%
Seeds	7–9%
Mushrooms	8–10%

C. OIL-BEARING CROPS – QUALITY SENSITIVITY

Crop	Critical Handling Rule	Risk if Ignored
Avocado	Process within 24–48 hrs	Rancidity
Coconut	Dry copra properly	Mold, aflatoxins
Sesame	Clean & dry seeds	Oil oxidation
Castor	Avoid damaged seeds	Toxic residues
Shea	Ferment correctly	Off-odors

Disclaimer

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All programs, crop selections, quantities, logistics, and commercial terms are subject to final confirmation at official launch [pg. 2](#)

Preferred extraction:

- Cold pressing for cosmetics and therapeutics
- Heat extraction only where specified

D. STORAGE STANDARDS**Dry Materials**

- Clean, food-grade sacks or bins
- Off the floor, away from walls
- Cool, dry, ventilated stores

Fresh Materials

- Deliver within agreed hours
- Shade and aeration during transport
- No plastic sealing for leafy crops

Storage Risk	Prevention
Mold	Moisture control
Insects	Clean stores, sealed containers
Odor contamination	Separate aromatics
Potency loss	Cool, dark storage

E. TRACEABILITY & QUALITY CONTROL**Minimum member requirements:**

- Crop identification

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- Harvest date
- Drying method
- Location (village / region)

WEMPOWER GLOBAL aggregation points should:

- Batch-label all deliveries
- Record moisture levels
- Reject contaminated or poorly dried material
- Maintain lot separation

F. LOGISTICS & AGGREGATION MODEL

Recommended Structure

1. Village Collection Points

- Initial quality check
- Basic drying

2. Regional Aggregation Centers

- Moisture testing
- Grading and packaging
- Bulk storage

3. Processing / Manufacturing Hubs

- Milling
- Extraction
- Oil pressing
- Final quality testing

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Logistics priorities:

- Reduce handling steps
- Shorten time from harvest to processing
- Consolidate volumes for cost efficiency

G. COMMON CAUSES OF REJECTION (TO EDUCATE MEMBERS)

- Harvested too early or too late
- Sun-scorched leaves
- Mold or insect damage
- Mixing varieties or plant parts
- Chemical contamination
- High moisture content

HOW MEMBERS SHOULD USE PHASE 5

- Follow **harvest and drying rules strictly**
- Understand that **quality = price**
- Use approved drying and storage methods
- Deliver within agreed timelines

STRATEGIC VALUE TO WEMPOWER GLOBAL

- Ensures manufacturing-grade inputs
- Reduces wastage and disputes
- Protects brand reputation
- Enables export and regulatory compliance

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