DEVELOPING A FRAMEWORK TO IMPROVE SUPPLY CHAIN EFFICIENCY OF FRUITS AND VEGETABLES SECTOR

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DECLARATION BY THE SCHOLAR

I hereby declare that this submission is my own work and that, to the best of my knowledge and belief, it contains no material previously published or written by another person nor material which has been accepted for the award of any other degree or diploma of the university or other institute of higher learning, except where due acknowledgment has been made in the text.

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Date: 20August 2018



THESIS COMPLETION CERTIFICATE

This is to certify that the thesis entitled "Developing a Framework to Improve Supply Chain Efficiency of Fruits and Vegetables Sector" submitted by Saurav Negi to UPES (University of Petroleum and Energy Studies) for the award of the degree of Doctor of Philosophy (Management) is a bona fide record of the research work carried out by him under my supervision and guidance. The content of the thesis, in full or parts have not been submitted to any other Institute or University for the award of any other degree or diploma.

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EXECUTIVE SUMMARY

In Indian economy, the role played by agricultural sector happens to be quite crucial in nature and has witnessed massive structural changes in terms of decline in share of Gross Domestic Product (GDP) from 30% in 1990-91 to 17% in 2016, thereby signifying a change from the conventional agrarian economy towards a service oriented economy.

Despite of the fact that there has been a constant decline of the share of agriculture in GDP, almost 58% of the total manpower is still engaged in agriculture sector to earn their livelihood. The massive changes introduced in agricultural sector has resulted in a scenario, which leads to a significant focus of diversification of attention towards horticulture amounting to more than 30% of the share in total agricultural output. The increased shares of horticulture in the agriculture & allied imply that they have been growing at a much faster rate than the traditional crop sector.

The Fruits and Vegetables (F&V) sector has been a driving force in stimulating a healthy growth trend in Indian agriculture. Given the rising share of high-value commodities in the total value of agricultural output and their growth potential, this segment is likely to drive agricultural growth in the years to come. It has the potential to be the world's largest food producer, which is bestowed with large base of natural resources in the world, and several factors like increasing urbanization, nuclear families, working women, disposable income and changing lifestyles are gearing up the Indian food supply chain for a better future. Organised retail and private label penetration, demand for functional food, and increased spending on health food are some of the primary drivers for the growth of this sector. Research reveals that close to 90% of food expenditure of Indian consumer is spent on fresh food with majority of the sales share constituting vegetables and fruits. As the population is increasing, the demand for such food is also increasing and to meet this increasing demand and provide food in proper quality and nutrition, the supply chain plays a very vital role in this sector and becomes even more critical because of perishability and very short shelf life. Supply Chain Management (SCM) not only helps to cut costs but also adds to maintain and improve the quality of products delivered, which are perishable.

India popularly known as F&V basket of the world. It is the second largest producer of overall F&V production in the world, after China and one of the centers of origin of F&V with the total production of 92.84 million metric tonnes of fruits and 175.19 million tonnes of vegetables till the year-end 2017.

The trend suggests that horticulture sector is anticipated to perform a crucial role in Indian economy for the forthcoming years in the domain of agricultural development. It also has tremendous potential to push the overall agriculture growth and contributes 30% of agricultural GDP.

India is among the world's largest food producer and serving the food consumer all across the globe. Despite second largest food producer in the world, the customers in India are not getting the fresh produce in proper quality, in a right time and at a right cost. India, the world's second largest F&V producer, is also one of the biggest wasters in the world. Each year, billions of tons of fresh food items with millions of dollars' worth lost due to the inadequate supply chain. Around 30%-40% of the total production, around Rs. 2-3 lakh crore worth of F&V in India is wasted due to the inefficient supply chain. The entire supply chain is suffering from maximum inefficiencies, which are resulting in massive amount of losses and wastages and has become one of the major impediments in the growth of agricultural sector.

Therefore, there is an absolute need of further research in this domain in order to comprehend the issues in SCM in a full-fledged manner and to figure out the scope for growth and at the same time target for reduction in supply chain inefficiencies. The above business problem motivated the researcher to conduct this study. Based on this problem, an extensive literature review was carried out under nine themes, which were aimed to understand the past research conducted in the area of the supply chain of F&V sector and approaches for improving supply chain efficiency.

Various studies have been conducted on F&V supply chain in general, but there is a lack of study on supply chain efficiency specifically to F&V sector. Also, the weak links and constraints responsible for supply chain inefficiency in different stages of F&V sector and the measures to improve supply chain efficiency are not known. Further, there is a lack of a framework for improving supply chain efficiency of F&V sector in India. This research aims to fulfill this gap. The scope of the study has been narrowed down to the supply chain of selected F&V such as mango and tomato, as the highest amount of losses found in these two categories. The supply chain from farm to wholesale mandi was selected because of the maximum inefficiency between these stages. To address the gaps in the existing literature of F&V supply chain, the Research Objectives (RO) of this study are as follows:

1. To identify the most significant activities contributing to supply chain inefficiency (with respect to cost, time and quality) in different stages of the F&V supply chain with specific reference to mango and tomato.

2. To identify the factors leading to supply chain inefficiency (with respect to cost, time and quality) in the identified activities in different stages of the F&V supply chain with specific reference to mango and tomato.

3. To develop a framework for improving supply chain efficiency of F&V sector with specific reference to mango and tomato.

Various theories such as Stakeholders theory, Organisational theory, Transaction Cost Economies theory, Theory of Constraints, Resource-based view theory studied to deliberate the theoretical premise for this study. After due deliberation, it has observed that Goldratt's Theory of Constraints Thinking Process is the most relevant for this study and used as a theoretical premise for this research.

A Framework has been developed to improve supply chain efficiency of F&V sector in India (specific reference to mango and tomato) using a "TOC Thinking Process" approach, which provides an answer to three critical questions, which are as follows:

- *i*. Identify the constraints
- *ii.* Determine the solution
- *iii.* How to implement the solution

Each objective is focused on supply chain efficiency with respect to cost, time and quality. Using this deductive approach, the study first identified the activities contributing to supply chain inefficiency across the stages of F&V supply chain (starting from farm gate to the commission agent/pre-harvest contractor to local

traders and then finally to wholesale market usually known as Mandi). Subsequently, the factors leading to supply chain inefficiency in the identified activities across the stages are determined. Based on the important variables under each factor, measures that need to be taken for the same have been identified through the semi-structured interview from the experts and finally, a framework has been developed to improve supply chain efficiency of F&V sector in India.

Mixed method approach has been used in this study wherein both quantitative as well as qualitative methods have been used to attain the objectives. The quantitative method has used for RO1 & RO2 and Qualitative method has been used for RO3. The questionnaires were prepared in alignment with the activities carried in different stages of F&V supply chain and the variables identified from literature review. All the questions were developed on a "five-point Likert scale." For each questionnaire, the respondents had to respond on three aspects, i.e., for cost, time, and quality. Therefore, complete 9 questionnaires (5 for fruit supply chain and 4 for vegetables supply chain) were developed for RO 1. For RO 2, total 27 questionnaires were developed (3 at each stage for cost, time and quality). For RO 3, the protocol was designed with total 27 open-ended questions. Pilot testing was conducted to make the questionnaire clearer, refined, concise and specific for the desired objective.

The sample profile used in this study consists of farmers, local traders, wholesalers, local traders at Mandi, and transporters who are involved in F&V business. These stakeholders were selected with the trust that they are familiar to operational conditions of their businesses. The researcher has adopted a multi-stage sampling along with snowball technique to collect the data from the respondents. For RO 1, the data was collected from 1180 respondents in case of fruits (360 Farmers, 230 Local Traders, 180 Wholesalers/Commission Agents, 140 Mashakhor/Local Traders, 270 Transporters) and 860 in case of vegetables supply chain (340 Farmers, 170 Local Commission Agents, 130 Wholesaler/Commission Agents, 220 Transporters) to identify the activities contributing to supply chain inefficiency with respect to cost, time and quality. For RO 2, the data was collected from 912 respondents (260)Farmers, 140 Local Traders, 160 180 Wholesalers/Commission Agents, Mashakhor/Local Traders, 172

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Transporters) in case of fruits and 600 in case of vegetables supply chain (200 Farmers, 140 Local Commission Agents, 120 Wholesaler/Commission Agents, 140 Transporters) to identify the factors leading to supply chain inefficiency (with respect to cost, time and quality) in the identified activities (through RO1) across the stages of F&V supply chain.

The reliability has tested for each section of the questionnaire for cost, time, and quality to check the internal consistency of the questionnaire using Cronbach alpha test. For the entire questionnaires used in both RO 1 and RO 2 across the stages of F&V supply chain, the value of Cronbach alpha is more than 0.8 in maximum cases, which is a good measure for that assess the consistency of the entire scale.

For RO 3, based on judgmental sampling, an in-depth semi-structured interview was conducted with experts such as F&V supply chain experts, agribusiness experts, horticultural specialists, cold chain experts, supply chain experts from academia. The interview with experts helps to identify the measures for the factors leading to supply chain inefficiency and based upon those measures; a framework has developed for improving supply chain efficiency of F&V sector. The questions were designed based on the knowledge attained from the RO 2. A pilot study was conducted with F&V supply chain experts to decide whether the questions are could be easily grasped by the respondents. This exercise was conducted in order to test the validity and reliability of the questions inducted in the interview schedule. The sample size used for this objective was decided on the basis of data saturation and unavailability of participants.

The data collected for RO1 and RO 2 was fed into the SPSS: Statistical Package for the Social Sciences (version 21) for further analysis. The tools used in this study to attain the objectives are ranking method for RO1; to identify the activities contributing to supply chain inefficiency (RO1) and factor analysis for RO2; to identify the factors leading to supply chain inefficiency (RO2). For RO3, the responses taken from the interview were recorded, transcribed and codes were generated. From transcribed conversation and codes, measures were taken out, as suggested by the experts. Finally, considering the output, suitable framework was developed.

The findings of RO1 shows that Sorting, Grading & Packaging and Tying, Plucking & Collection, Handling, Loading & Stacking of goods, Unloading of Crates/Cartons/Wooden Box from Trucks at Mandi Level, Storing & Ripening, and Transportation (During transit) from Farm to Wholesale Mandi are some of the activities contributing to supply chain inefficiency in Fruits sector with specific reference to mango. Carriage of Crates to the Collection Area/Collection Centre, Unloading of Tomato and Loading to the buyer's Crate, Storing of Fresh Produce at Mandi area, and Transportation (During transit) of Tomatoes from Farm to Wholesale Mandi are some of the activities contributing to supply chain inefficiency in tomato.

Factor analysis (3 at each stage-for cost, time and quality) were carried out for RO 2, to identify the factors leading to supply chain inefficiency for cost, time and quality in different stages of F&V supply chain. It was found that Resources, Operational Charges, Infrastructure, Labour's Knowledge, Operational issues, Imprudence, Labour Availability, Quality Control System, Standardisation, Connectivity, Labour, Ambience, Preservation, Labour Charges, Information, Techniques, Market Uncertainty, Rates & Charges, Transit Ease, Verification & Frisking, Geography, Operational & Labour Charges, Technical Resources and Resources/Transport Facilities are the factors leading to supply chain inefficiency in F&V supply chain with specific reference to mango and tomato.

Based on these findings, measures have been identified and the framework has developed for F&V supply chain. The framework shows that Infrastructural development, Human resource development, Operations management, Availability of Resources, Use of technology, Accurate planning, Supply chain integration, Temperature control, Pest Control management, Process mechanization, Effective communication among supply chain partners, and Government/Institutional support are some of the critical elements of the framework, which , if taken care properly will improve the supply chain efficiency of F&V sector in India.

The findings show that Government support is extremely required at each stage to develop the efficient supply chain of F&V sector that will improve the scenario of the agricultural sector and give better returns to the agriculturalists, which would enable them to maximise and develop food economy of India.

The finding of this research has contributed to the literature on Goldratt's Theory of Constraints Thinking Process for the supply chain of F&V sector in the Indian scenario. The present research has identified the core constraints responsible for inefficient supply chain in F&V sector and developed a framework to improve the present scenario and reduce the losses and wastages. This would be largely beneficial specifically for the farmers, traders, users and for Indian economy in general. As most of the prior literature on TOC Thinking Process focused on the manufacturing and service sector for improving the business performance, lack of study found for F&V Supply chain. This study used the approach of TOC Thinking process to improve the supply chain efficiency of F&V sector in India, thus filling the gap in the literature of "Theory of Constraints Thinking Process".

This study also has some of its own limitations, which provide opportunities for further research. The study is limited to the supply chain of F&V with specific reference to mango and tomato from farm stage to wholesale stage. Uttar Pradesh to Azadpur Mandi, Delhi, India in case of mango and Himachal Pradesh & Uttarakhand to Azadpur Mandi, Delhi, India in case of tomato was considered. As the measures given in this study are central to only the most important variable under each identified factors for supply chain inefficiency of mango and tomato concerning cost, time, and quality, the measures for other reasons may also be looked out in the future study.

The present study, unique in its nature has made a systematic attempt to develop a framework for improving supply chain efficiency of F&V sector in India. The framework will benefit the stakeholders involved in the process of decision making like Farmers, Local Traders, State Government, Department of food processing industries, Policymakers, Transportation and logistics companies, Cold Chain Solution Providers, Private agri-business companies, APMC, and Wholesalers in planning & executing their operations accordingly. This framework will also be helpful in improving the income of the farmers, which may also contribute towards realizing the target of doubling the farmer's income in overcoming years.

ABBREVIATIONS

1	AAA	American Automobile Association
2	ADB	Asian Development Bank
3	APEDA	Agricultural & Processed Food Products Export Development Authority
4	APMC	Agricultural Produce Market Committee
5	ASSOCHAM	Associated Chambers of Commerce
6	CIPHET	Central Institute of Post-Harvest Engineering & Technology
7	CISH	Central Institute for Subtropical Horticulture
8	СМВ	Common Method Bias
9	CONCOR	Container Corporation of India Ltd
10	CSR	Corporate Social Responsibility
11	DEA	Data Envelopment Analysis
12	EFA	Exploratory Factor Analysis
13	EPI	Environmental Performance Index
14	F&V	Fruits and Vegetables
15	FAO	Food and Agriculture Organisation
16	FCI	Food Corporation of India
17	FFS	Farmer Field School
18	FICCI	Federation of Indian Chambers of Commerce & Industry
19	FIFO	First in First out
20	FSCM	Fresh Produce Supply Chain Management
21	GDP	Gross Domestic Product
22	GLPI	Green Logistics Performance Index
23	GST	Goods & Service Tax
24	HIC	Horticulture Information Centre
25	HLS	Handling, Loading and Stacking
26	HMNEH	Horticulture Mission for North East and the Himalayan States
27	HP	Himachal Pradesh
28	HWT	Hot Water Treatment
29	ICT	Information and Communications Technology
30	IDEC	Indirect Direct Evaporative Cooling
31	ICT	Information and Communication Technology
32	IT	Information Technology
33	JIT	Just in Time
34	KMO	Kaiser Meyer Olkin
35	KPI	Key Performance Indicator
36	LPI	Logistics Performance Index
37	LT	Local Traders
38	MHE	Material Handling Equipment
39	MoAFW	Ministry of Agriculture & Farmers' Welfare

40	MOFPI	Ministry of Food Processing Industries
41	MoR	Minister of Railways of India
42	MOSPI	Ministry of Statistics and Program Implementation
43	MoT	Ministry of Transport
44	MSME	Ministry of Micro, Small and Medium Enterprises
45	MSP	Minimum Support Price
46	NABARD	National Bank for Agriculture and Rural Development
47	NAM	National Agriculture Market
48	NCCD	National Centre for Cold Chain Development
49	NGO	Non-governmental organisation
50	NIFTEM	National Institute of Food Technology Entrepreneurship and
		Management
51	NHB	National Horticulture Board
52	NIC	National Informatics Centre
53	NOC	No-Objection Certificate
54	NSDC	National Skill Development Corporation
55	NSIC	National Small Industries Corporation
56	PCA	Principal Component Analysis
57	PPP	Public–Private Partnership
58	RFID	Radio Frequency Identification Device
59	RO	Research Objective
60	RRBs	Regional Rural Banks
61	SC	Supply Chain
62	SCM	Supply Chain Management
63	SCOR	Supply Chain Operations Reference
64	SIDBI	Small Industries Development Bank of India
65	SPSS	Statistical Package for the Social Sciences
66	TOC	Theory of Constraints
67	TQM	Total Quality Management
68	UfSC	Unloading from Seller's Crate
69	UfT	Unloading from Truck
70	UK	Uttarakhand
71	UP	Uttar Pradesh
72	USA	United States of America
73	WEF	World Economic Forum

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1. INTRODUCTION

India is an agriculture dominating country and known as the food bowl of the world. Fruits and Vegetables (F&V) sector plays a vital role and has been a driving force in stimulating a healthy growth trend in Indian agriculture. It also plays a unique role in India's economy by improving the income of the rural people. This chapter presents the status and significance of F&V sector in India followed by the postharvest losses scenario in F&V sector, which is one of the key impediments in the growth of Indian economy. Further, this chapter discusses the issue of the inefficient supply chain in F&V sector. Thus, establishes a need for the efficient supply chain.

1.1. Background: Fruits and Vegetables Sector-Status and Importance

In Indian economy, the role played by agricultural sector happens to be quite crucial in nature and has witnessed massive structural changes in terms of decline in share of Gross Domestic Product (GDP) from 30% in 1990-91 to 17% in 2016, thereby signifying a change from the conventional agrarian economy towards a service oriented economy. However, the agriculture sector still employs more than half of the total workforce and one of the primary source of livelihood for about 58% of India's population (IBEF, 2018). Despite a steady decline of its share in the GDP, agriculture is still the most significant economic sector and a significant piece of the overall socio-economic development of India (GoI, 2017; ASSOCHAM, 2013).

Structural change in the composition of agriculture and allied sector in India is leading to a diversification of agriculture into the horticulture, livestock and fisheries sector. According to the study of ASSOCHAM, the share of horticulture output has significantly enhanced from 16% in 1990-91 to 20% in the year 2009-10 (at 2004-2005 prices) as shown in Figure 1.1. Moreover, the share of traditional crop likes cereals, pulses, and oilseeds have declined in the same period.



Figure 1.1: Contribution of different agriculture segments in Agriculture & Allied Sector Source: ASSOCHAM Report (2013)

The growth in horticulture sector is evident from the Figure 1.2, which exhibits that over a period of 14 years (2001-02 to 2014-15) the horticulture production has shot up by 84%. The gross produce of horticulture in India touched 284 million tonnes in 2014-15, far ahead of total food grain production of 253 million tonnes. Production of F&V overtook India's food grain production by a whopping 31 million tonnes in 2014-15.







Source: Horticulture Statistics at a Glance, 2015

The movement of farmers towards horticulture sector can be attributed to the fact that there has been a tremendous increase in the demand for fresh F&V in organised markets, is a true sign of prosperity in horticulture sector (Mallapur, 2015). Government of India data reveals that there has been a sharp decline in the consumption patterns of rice and wheat of around 1-2%, both by rural and urban population in India, whereas a significant increase of around 2-3% has been witnessed annually towards the demand for F&V (Govil, 2013).

The increased shares of horticulture in the agriculture & allied imply that they have been growing at a much faster rate than the traditional crop sector. The percentage share of horticulture output in agriculture is more than 33% (GoI, 2016a). Before a couple of decades, the scenario was entirely different, where the horticultural crop production was considerably low. Since the area covered by horticultural crops has increased significantly to 24.94 million ha in 2016-17, as compared to the area of 15.14 million ha in the year 2001-02, there has been a massive growth in the horticulture production, which rose from 145.78 million tonnes to 295.35 million tonnes as shown in Figure 1.3. Thus, there has been a robust growth observed in the area (40%) and production (78%) of horticulture crops during the year 2001-02 to 2016-17 (NHB, 2017). The total land available for horticulture production has been doubled up during the past 20 years.





The trend suggests that horticulture sector is going to be a major player in contributing to the development of Indian agriculture in times to come. It also has tremendous potential to push the overall agriculture growth and contributes 30% of agricultural GDP (Kallega et al., 2015; Choudhary, 2013).

The production of horticulture constitutes F&V, spices, rubber, coffee and tea in which the contribution of vegetables is 60% while fruits contribute 30% and plantation crops cover the remaining 10%. (NHB, 2017). India has bestowed with a wide range of climate and physio-geographical conditions, which is most suitable for growing various kinds of horticultural crops. This has placed India among the leading countries in horticulture production just behind China. In horticulture sector, F&V together constitute about 91% of the total horticultural production in India (NHB, 2017); thus, the study primarily focuses upon these two categories only.

The F&V sector has been a driving force in stimulating a healthy growth trend in Indian agriculture. Given the rising share of high-value commodities in the total value of agricultural output and their growth potential, this segment is likely to drive agricultural growth in the years to come (Negi and Anand, 2016). It plays a unique role in India's economy by improving the income of the rural people. Cultivation of these crops is Labour intensive, and as such, they generate many employment opportunities for the rural population. F&V sector is perhaps the most profitable venture of all farming activities as it provides ample employment opportunities and scope to raise the income of the farming community. It has full potential to be categorised as a substitute cash crop for growers and has tremendous potential to push the overall agriculture growth. India has bestowed with a wide range of climate and physio-geographical conditions, which is most suitable for growing various kinds of F&V, and has placed India among the leading countries in F&V production just behind China. Apart from providing security in terms of livelihood and nutrition and helping individuals in a massive manner to tackle poverty, it also helps in generation of employment. The creation of ample employment opportunities in the non-farming sector along with the ability to sustain numerous agro industries is a major characteristic feature of this sector.

1.1.1 Trends in Fruits and Vegetables Production & Present Status

During 2014-15, India's contribution to the world production of F&V was 13.6% and 14% respectively (NHB, 2017). China's share was highest in both F&V with 21% in world's fruit production, followed by India (13.6%), Brazil (5.9%), and USA (4.1%) and 49% in world's vegetables production followed by India (14%), USA
(3%), and Turkey (2%). The world production and its percentage share in F&V are shown in Table 1.1 and Figure 1.4 & Figure 1.5.

FRUITS			VEGE	ETABLE	
Country	Production	Share	Country	Production	Share
China	137066750	20.9%	China	573935000	49%
India	88977134	13.6%	India	162896911	14%
Brazil	38368678	5.9%	USA	35947720	3%
USA	26548859	4.1%	Turkey	27818918	2%
Indonesia	17744411	2.7%	Iran	23485675	2%
Philippines	16370976	2.5%	Egypt	19825388	2%
Mexico	15917806	2.4%	Russian Federation	16084372	1%
Turkey	14974561	2.3%	Mexico	13599497	1%
Spain	13996447	2.1%	Spain	12531000	1%
Italy	13889219	2.1%	Italy	12297645	1%
OTHERS	270594597	41.3%	OTHERS	261467661	23%

Table 1.1: World production and percent share in 2014-15

Source: Indian Horticulture Database, NHB, 2017



Figure 1.4: Percentage shares of leading fruit producing countries



Source: National Horticulture Board, 2017

Figure 1.5: Percentage shares of leading vegetables producing countries

Source: National Horticulture Board, 2017

India is the largest and second largest producer of many F&V such as Mango, Guava, Banana, Papaya, Okra, Potato, Onion, Tomato, and Cabbage. The share of this fresh produce in world production has shown in Table 1.2 and Table 1.3.

S. No.	Fruit & Vegetables	Share in World Production
1	Mango & Guava	45.11%
2	Banana	27.81%
3	Papaya	43.74%
4	Okra	72.90%

Table 1.2: Largest Producer of F&V with a share in World Production

Source: National Horticulture Board, 2017

Table 1.3: Second Largest Producer of F&V with a share in World Production

S. No.	Fruit & Vegetables	Share in World Production
1	Brinjal	27.23%
2	Cabbage	12.79%
3	Cauliflower & Broccoli	37.53%
4	Onion	22.57%
5	Potato	11.04%
6	Tomato	11.05%

Source: National Horticulture Board, 2017

India is the second largest food producer in the world, after China and one of the centers of origin of F&V with the total production of 92.84 million metric tonnes of fruits and 175.19 million metric tonnes of vegetables till the year 2017 (NHB, 2017). The production of F&V in India has been shown in Figure 1.6 from the year 2001-2017, which has increased from 43.001 million metric tonnes to 92.84 million metric tonnes in fruits and 88.62 million metric tonnes to 175.19 million metric tonnes in vegetable.



Figure 1.6: Fruits and Vegetables Production in India

Source: National Horticulture Board, 2017

A large variety of F&V are grown in India such as banana, mango, apple, papaya, sapota, citrus, pineapple, grapes, guava in fruits and potato, tomato, onion, brinjal in vegetable. Among fruits, banana and mango accounted for more than half (52%) of total fruit production with 29.16 million tonnes of banana and 19.68 million tonnes of mango during 2016-17 as shown in Figure 1.7.





Source: National Horticulture Board, 2017





Source: National Horticulture Board, 2017

Among vegetable, potato comprised about one-fourth of the total vegetables production with 27%, onion comprises 12%, and tomato comprised 11% of the total vegetables production in India as shown in Figure 1.8.

F&V is also the rich source of vitamins, minerals, proteins, and carbohydrates, which are essential in human nutrition. Hence, these are referred to as protective foods and assumed great importance for the nutritional security of the people. As the population is increasing, the demand for such food is also increasing.

1.1.2 State wise comparison

Concerning fruits production (as shown in Figure 1.9), state of Andhra Pradesh has the maximum share of 13% with the total production of 12.09 million tonnes. Maharashtra follows this with 10.37 million tonnes (11.18%), Uttar Pradesh with 10.35 million tonnes (11.15%), Gujarat with 8.48 million tonnes (9%), Karnataka with 7.42 million tonnes (8%), Tamilnadu with 6.07 million tonnes (7%), Madhya Pradesh with 5.93 million tonnes (6%), Bihar with 4.27 million tonnes (5%), West Bengal with 3.70 million tonnes (3.99%), Telangana with 3.53 million tonnes (3.81%), Kerala with 2.46 million tonnes (2.66%) , and rest of the states in India with 18.10 million tonnes of production (19.50%).



Figure 1.9: Leading Fruits Producing States in India

Concerning vegetables production, (as shown in Figure 1.10) state of Uttar Pradesh has the maximum production of 26.40 million tonnes with the share of 15% of the

Source: National Horticulture Board, 2017

total production. West Bengal follows this with 25.50 million tonnes (14%), Madhya Pradesh with 16.66 million tonnes (9%), Bihar with 14.22 million tonnes (8%), Gujarat with 13.40 million tonnes (8%), Maharashtra with 10.36 million tonnes (6%), Odisha with 8.76 million tonnes (5%), Karnataka with 8.20 million tonnes (5%), Haryana with 6.96 million tonnes (4%), Chhattisgarh with 6.70 million tonnes (4%), Tamilnadu with 6.30 million tonnes (4%), Andhra Pradesh with 5.35 million tonnes (3%), and 26.34 million tonnes (15%) by rest of the states in India34 million tonnes (15%).



Figure 1.10: Leading Vegetables Producing States in India

Source: National Horticulture Board, 2017

India has the potential to be the world's largest food producer that is bestowed with large base of natural resources and several factors like disposable income, nuclear families & working women, and increasing urbanization are preparing supply chain of food in India for a healthy future. Organised retailing, functional food demand, higher expenditure on healthy food are the major drivers for significant development of F&V sector (Rathore et al., 2010). As per the estimates of Euromonitor International, approximately 90% consumers in India effectively spend on fresh categories of food with majority of the share consisting of F&V (Sinha & Thomas, 2012). As the population is increasing, the demand for F&V is also increasing; therefore, to meet such demand and provide food in proper nutrition and quality, the supply chain plays a very vital role in F&V sector and becomes even more critical because of perishability and very short shelf life.

India is among the world's largest food producer serving the food consumer all across the globe. Despite second largest food producer in the world, the customers in India are not getting the fresh produce in proper quality, right time and at a right cost. India, the world's second largest F&V producer, is also one of the biggest wasters in the world (ASSOCHAM, 2013).

1.2. The extent of losses and wastage in the supply chain of the F&V sector

Each year, billions of tons of fresh food items with millions of dollars are lost due to poor supply chain system in developing market (International Trade Administration, 2013). As per the list of World Economic Forum (WEF), food crises is the fourth top global risks of highest concern for the next ten years (World Economic Forum, 2016). Globally, billions of dollar spent on improving agricultural processes to create higher food production, but the fact is that nearly half of all food produced never reaches to the consumer's plate (World Economic Forum, 2013), resulting to global losses of more than \$750 billion annually in the food sector (FAO, 2013). From various studies on post-harvest losses in India, it is evident that the amount of food wasted in a year in India is equivalent to annual food consumption in some countries like UK (Rathore, Sharma, & Saxena, 2010) and the total production of Great Britain (Khan, 2005). The challenge of feeding India's billion-plus people is not really about agriculture production but getting the proper food to the individuals. The average production of F&V in India is sufficient to meet the recommended dietary allowances for a balanced diet. However, there are large interstate differences in the availability of F&V (Rao Narsinga, 2013). Many are available only in particular seasons of the year, and lots of fresh produce gets wastage before reaching to consumer's hand.

Post-harvest losses in the supply chain of F&V are one of the determinants of the food problem in most developing countries (Babalola et al., 2008; Ojo, 1991). In developing countries, losses incurred in the process of post-harvest amount between 1-50%, or even greater at times (Buyukbay et al., 2011; Kader, 2005). However, wastage of food is not suitable for two main reasons: firstly, there may be a quality loss regarding energy protein and other nutrients; and secondly, there may be an economic loss concerning the value of food. The primary concern for F&V supply chain management is the post-harvest wastage. F&V are highly perishable

commodities, and according to a study by ASSOCHAM (2013), in India, about 30% of F&V are not fit for the purpose of consumption because of post-harvest losses.

As per the estimates of Ministry of Food Processing Industries (MoFPI), in the year 2016, the losses resulting from post-harvest operations in agricultural production of India amounted to a staggering figure of Rs. 92,651 crores. The loss is nearly thrice as that of the Indian agriculture budget, that has witnessed a growth of 44% from Rs 24,909 crore in the budget of 2015-16 to Rs 35,984 crore in 2016-17 (Moloney, 2016). According to Central Institute of Post-Harvest Engineering and Technology (CIPHET), Punjab, approximately 16% of F&V (Rs 40,811 crores) were lost. The losses vary from 4.65% to 5.99% in case of cereals and 4.58% to 15.88% in case of F&V (Table 1.4). It was also reported that F&V have high losses and wastage in farm-level operations.

Commodity/Crop	Loss (in Rs. crore)	Loss (%)	
Fruits & Vegetable	40811	4.58-15.88	
Cereals	20698	4.65-5.99	
Pulses	3877	6.36-8.41	
Oilseeds	8278	3.08-9.96	
Milk	4409	0.92	
Egg	1320	7.19	
Inland Fish	3766	5.23	
Marine Fish	4315	10.52	
Meat	1235	2.71	
Poultry Meat	3942	6.74	
Total	92,651		
Source: GoI, 2016b			

Table 1.4: CIPHET estimated losses of major produces

According to ASSOCHAM (2013), every year, around Rs. 2.13 lakh crore worth of F&V is wasted among major producing states in India as shown in Table 1.5. The losses are found higher in the state of West Bengal valued Rs. 13, 657 Crore, followed by Gujarat, Bihar, Uttar Pradesh, Maharashtra, Tamilnadu, Karnataka, Andhra Pradesh, and Madhya Pradesh.

Table 1.5: Fruits and Vegetables Losses among the major producing state

State	Total Loss (Rs. Crore)
West Bengal	13657
Gujarat	11398
Bihar	10744
Uttar Pradesh	10312
Maharashtra	10100

Tamil Nadu	8170
Karnataka	7415
Andhra Pradesh	5633
Madhya Pradesh	5332
Others	129791
All India	212552

Source: ASSOCHAM India, 2013

A research study conducted by CIPHET (2010) in India found that losses in selected pulses, cereals and oilseeds amounted to 4.3-6.1%, 3.9-6%, and 2.8-10.1% respectively. Marine fisheries witnessed 2.9% loss on an average whereas, the losses incurred in inland fisheries amounted to approximately 6.9%. In meat and poultry sector, the losses incurred were 2.3% and 3.7% respectively, whereas, in dairy sector, the loss stood at 0.8%. Among all the agriculture produce, the highest losses were found in F&V, which was in the range of 5.8-18% (CIPHET, 2010) as shown in Table 1.6.

	Сгор	Cumulative wastage (%)
	Milk	(0.80%)
	Meat	(2.30%)
	Oilseeds	(2.8-10.1%)
	Fisheries (Marine)	(2.90%)
	Poultry	(3.70%)
	Cereals	(3.9-6%)
	Pulses	(4.3-6.1%)
V	Fruits & Vegetable	(5.8-18%)
	Fisheries (Inland)	(6.90%)

Table 1.6: Losses percentage in major produces

Source: Post-harvest losses study by CIPHET, 2010

According to CIPHET, the total post-harvest losses in major agricultural produces at the national level was Rs 44,143 crore per annum. It was found that most of the wastage incurred in F&V (5.8-18%), comprising value of Rs 7,437 crore in fruits and Rs 5,872 crore in vegetables (GOI, 2012). The maximum amount of losses was found in Mango (Rs. 3,298 Crore) as shown in Table 1.7.

In F&V losses, Sinha (2011) also found the maximum amount of losses in Mango and Tomato, both having 39% of losses (as shown in Table 1.8). Bhushan (2013) also found that nearly 15% of India's Mango production goes waste.

S. No.	Crop / commodity	*Production (million MT)	*Price Rs/MT	Losses estimated (%)	Estimate of economic value of the losses (₹ in crores)
(i)	Cereals	211.61	51,676.5		12,593
(11)	Pulses	11.974	1,27,229.7	4.3 - 6.1	1,735
(iiii)	Oilseeds	31.66	1,25,367.3	2.8 - 10.1	5,107
(iv)	Fruits				
1	Apple	1.622	47,771.6		953
2	Banana	20.858	9,262.5		1,275
3	Citrus	7.097	18,774.6		839
4	Grapes	1.668	31,364.2		434
5	Guava	1.856	12,194.5		407
6	Mango	13.501	19,232.2		3,298
7	Papaya	2.405	8,833.3		157
8	Sapota	1.191	10,727.5		74
	Total	50.198	1,58,160.4	5.8 - 18	7,437

Table 1.7: CIPHET Percentage of estimated losses

Source: Post-harvest losses study by CIPHET, 2010

Table 1.8: Fruits and Vegetables losses

Fruits & Vegetables	Percentage of Losses
Mango	39%
Tomato	39%
Onion	25%
Banana	18%
Litchi	22%
Potato	24%
Papaya	10%
Guava	15%
Cauliflower	18%
Brinjal	14%

Source: Sinha, Times of India, 2011

Chadha and Pareek (1993) also assessed the amount of losses in F&V sector and found the highest amount of losses in Mango among all the fruits contributing to 17-37% as shown in Table 1.9.

Post-harvest losses (% of production)	Name of fruit & vegetable
23-30%	Grapes
17-37%	Mango
10-25%	Apple
12-14%	Banana
8-31%	Citrus (orange)
5-20%	Pineapple

Table 1.9: Post-harvest losses in major fruit & vegetables crops

3-15%	Guava
15-30%	Onion
15-20%	Potato
10-20%	Tomato
10-15%	Cauliflower
10-13%	Brinjal
7-15%	Cabbage
7-12%	Beans and peas
1-3%	Garlic

Source: Chadha and Pareek (1993)

Table 1.10 highlighted the losses and wastages situation in the supply chain of F&V, based on the past studies.

Authors/Source	Losses and Wastage Issue
GoI (2016b)	According to an analysis by the CIPHET, 16% of F&V, which worth Rs 40,811 crores were lost.
ASSOCHAM (2013)	As per the assessment of ASSOCHAM, India in 2013, the farmers have to forgo Rs. 2.13 lakh crore every year because of supply chain losses in F&V.
MOSPI (2012); Mishra & Sinha (2010) Verma & Singh (2004)	About 20 -30-40% of all foods produced in India (Rs. 500 b) gets wasted annually.
MOSPI (2012)	From the origin (farm) to the consumption (consumer), the F&V passes through six-seven different channel of distributions, and in each stage, there is a loss of 5-7%.
Gustavsson et al. (2011)	One-third of the total food production that is meant for human consumption gets wasted every year.
Narula (2011)	In F&V supply chain, the massive loss in the quality and quantity of fresh produce resulting to the value loss of 40%.
CIPHET (2010)	The study by CIPHET has estimated harvest and post-harvest losses of primary agricultural produce at a national level, which was of the order of Rs 44,143 crore per annum at 2009 wholesale prices. It was also found that most of the wastage is happening in F&V of about 5.8-18% worth value of Rs 7,437 crore in fruits and Rs 5,872 crore in vegetables.
Rathore, Sharma, & Saxena	From various studies on post-harvest losses in India, it is evident that the amount of food wasted in a year in India (around 35% to 40% of the total production) is equivalent to annual food consumption in UK.
(2010)	It has been predicted that the Indian food production figure is going to be twofold in ten years down the lane, but the losses after harvesting amounting 35-40% of the total production per annum (valued Rs. 58,000 crores) is a serious concern.
Gauraha & Thakur (2008); Singh et al. (2008)	Supply chain losses in the perishable food product are the key impediment to the development of agriculture sector in India.
Babalola, Megbope & Agbola (2008); Ojo (1991)	In most developing nation, the main reason behind food problems is post- harvest losses.
Dagar (2007)	25-40% of fresh farm produce that worth Rs 50,400 crore (\$12 billion) deteriorate every single year prior it reaches to the final consumers.
Viswanadham (2007)	Farm produce valued at Rs 70,000 million (US\$1,400 m) is wasted every year.
Jain (2007)	The post-harvest losses are of Rs. 29214 Cr. in Perishable (F&V) produce.
Jha (2007)	Rs. 58,000 Crore worth fruits, vegetables, and cereal grain wasted each year in India, which is sufficient to feed 27% of the below poverty line population and amounts to more than a third of total food production.
Kader (2005)	Worldwide about one-third of all F&V produced are never consumed by humans.

Subrahmanyam (1986)	The losses results to lack of availability of fresh food products and extensive monetary affect, which in turn, also escalates marketing costs and products distributing cost.
NationalAcademyofSources	Estimates of postharvest losses in developing countries vary significantly from
(1978)	1 to 50% or even higher.

In past few years, the prices of F&V have soared, and lack of affordability has become one of the significant factors that limit adequate consumption of F&V, especially in poorer households. Lack of usage and management issues in supply chains massively contributes to quality loss of F&V resulting in declining profits and other business opportunities (Halder & Pati, 2011). Jha (2007) presented the Food Facts in India, where, the author highlighted that Rs. 58,000 crores worth fruits, vegetable, and cereal grain are wasted each year in India, which is sufficient to feed 27% of the below poverty line population and amounts to more than a third of total food production.

Inefficient supply chain results in price instability, poor remuneration to the farmers, higher supply chain cost, rural poverty causing frustrations among farmers and eventually leading them to commit suicides (Rathore, Sharma, & Saxena, 2010). This in course of time makes the consumers to pay a hefty price. Due to the inefficient supply chain, the extent of loss in F&V is about Rs. 10,000 crores to Rs. 12,000 crores per annum and the loss of quantity ranges from 10% and 80% in some of the most perishable F&V (Mittal, 2007). Because of such losses and poor remuneration, it becomes extremely difficult on the part of the farmers to give back the debts, which they had incurred on buying pesticides, seeds, farm equipments and fertilizers for which the suicide rates among farmers are high, which constitutes almost two precious lives each day (Maheshwar and Chanakwa, 2007). In parliament, it has been acknowledged that 1,00,000 farmers have given away their lives during the decade from 1993-2003. Further, on an average, 16,000 farmers per year are said to have died since then (Maheshwar and Chanakwa, 2007). Various studies have shown the extent of losses in F&V supply chain and highlighted it as one of the primary issues in Indian economy. The past studies on losses and wastages are discussed in detail in the literature review chapter.

Agriculture is one of the most essential and thrust areas of the economy of India. Many researchers have found inefficiency as the major problem in the supply chain of perishable food produce leading to supply chain losses and wastages as shown in Table 1.11. It has been found that these losses are higher in the developing countries like India.

Author	Inefficient Supply Chain in F&V Sector					
	As per the estimates of World Economic Forum (WEF), approx. 95% of losses and					
Degun (2014)	wastage in food occurs due to supply chain inefficiency.					
	WEF's report stated that inefficiency in supply chain results to huge losses in food each					
	year, which amount to 1.3 billion tons.					
Simon (2014)	Total one-third production of food in India is waste before it reaches to the consumer					
5111011 (2014)	due to inefficient supply chains.					
Bhardwaj et al.	Traditional F&V supply chain is prone to various sources of inefficiencies, which are					
(2011)	contributing to losses.					
Veena et al.	Due to the inefficient supply chain, the price received by farmers is only about 24% to					
(2011) 58% of the consumer price.						
	Inefficient supply chain is the most serious problem faced by agricultural industry in					
Mishra & Sinha	India. Due to the which, the extent of losses in fruit and vegetables is about Rs. 10,000					
(2010)	crores to Rs. 12,000 crore per annum and the loss of quantity ranges from 10% and 80%					
	in some of the most perishable F&V					
Rathore et al.	Lack of efficient supply chain results to high wastage for the organisations.					
(2010)						
Singh, Sikka, &	Mandi (market) system has many inefficiencies, which results in huge amount of losses.					
Singh (2009)	In case of vegetables supply chain it is approximately 40%.					
Viswanadham	The present supply chain in F&V sector is still in a very pathetic state and fraught with					
(2007)	maximum inefficiency resulting in massive losses as much as nearly 30% and less					
	remuneration for the farmers.					
	Supply chain inefficiency in F&V sector resulting in huge amount of losses and					
	wastages, due to which there is a lack of availability of better quality food.					
Mittal (2007)	Due to the inefficient supply chain, the extent of loss of F&V is about Rs. 10,000 crores					
	to Rs. 12,000 crore per annum and the loss of quantity ranges from 10% and 80% in					
	some of the most perishable F&Vs.					

Table 1.11: Inefficient supply chain in fruits and vegetable-An Issue

There is an absolute requirement of research in the area not only to understand the challenges in supply chain management fully, but also to identify the opportunities for improvement and to reduce several inefficiencies in the supply chains (Bhardwaj & Palaparthy, 2008). F&V are highly perishable and because of the high level of wastage and inefficiency in this sector, efficient supply chain after the farm gate to the final consumer has become an absolute necessity. Hence, there is an urgent need to develop intelligent supply chains to curb losses and increase the shelf life of F&V ensuring safety and desired quality (Rathore *et al.*, 2010). The extent of wastage can only be reduced by proper and efficient supply chain (Shukla & Jharkharia, 2013).

In Indian agriculture, the potential problems hindering growth are the issues related to supply chain losses in the perishable food products. Hence, the supply chain efficiency is a necessary pre requisite in F&V sector, facilitating increase in profits for the supply chain participants and would further minimise the wastage and losses. Moreover, it will minimise the chances of quality deterioration of F&V and increases the value significantly by ensuring a reliable delivery within the right time and right quality by ensuring minimum prices for the customers.

The objective of this thesis is to address the supply chain inefficiency in perishable F&V. Therefore, researcher defines these as perishable food products to differentiate these from other F&V in which the shelf life is long such as Jackfruits, Coconut, Watermelon, and Pumpkin. Figure 1.11 exhibits complete differentiation to develop an understanding of the various perishable food products.





Source: Adapted & Modified from Jharkharia and Shukla (2013)

1.3. Rationale of the Study

Supply chain of F&V sector in India is suffering from maximum inefficiencies that are leading to huge amount of losses and wastage in F&V. India, the world's second largest F&V producer, is one of the biggest wasters in the world, which is a high matter of concern for the nation. Each year, billions of tons of fresh food items with millions of dollars' worth are lost due to poor supply chain system. Therefore, a need arises for research in the domain of F&V in order to understand the issues and challenges in supply chain and moreover, to determine the scope for improvement and simultaneously dealing with supply chain inefficiency. F&V are highly perishable in nature and because of the high level of wastage due to inefficiency in this sector; efficient supply chain from the farm gate to the final consumer has become an absolute necessity. Hence, there is an urgent need to develop an intelligent supply chain to curb losses, increase the shelf life of F&V, and ensure safety and desired quality. This thesis focuses on identifying the activities contributing to supply chain inefficiencies across the stages of F&V supply chain starting from farm gate to the commission agent/pre-harvest contractor to local traders and then finally to wholesale market usually known as Mandi, and the factors leading to supply chain inefficiency in the identified activities across the stages. Based on these identified activities and factors, a framework has been developed for improving supply chain efficiency of F&V sector in India.

1.4. Business Problem

Inefficient Supply Chain is resulting into immense loss of quantity and quality of F&V, decreasing shelf life and loss in terms of revenue to the various stakeholders of perishable F&V sector in India.

1.5. Research Questions

To address the gaps in the existing literature of F&V supply chain, some important research questions are considered in this research, as follows:

• What are the most significant activities contributing to supply chain inefficiency in different stages of fruits and vegetables supply chain with specific reference to mango and tomato?

- What are the factors leading to supply chain inefficiency in the identified activities in different stages of fruits and vegetables supply chain with specific reference to mango and tomato?
- How to develop a framework for improving supply chain efficiency of fruits and vegetables sector with specific reference to mango and tomato?

1.6. Objectives of the Study

Given these questions, the objectives of this research are:

- To identify the most significant activities contributing to supply chain inefficiency (*with respect to cost, time and quality*) in different stages of fruits and vegetables supply chain with specific reference to mango and tomato.
- To identify the factors leading to supply chain inefficiency (*with respect to cost, time and quality*) in the identified activities in different stages of fruits and vegetables supply chain with specific reference to mango and tomato.
- To develop a framework for improving supply chain efficiency of fruits and vegetables sector with specific reference to mango and tomato.

1.7. Scope of the Study

The scope of the study is limited to supply chain of F&V with specific reference to mango and tomato, as the highest amount of losses in F&V were found in these two categories. The supply chain from farm to wholesale mandi was selected because maximum inefficiency has been found between these stages. For Mango, state of Uttar Pradesh (UP) was selected as the origin point (farm), as it has the highest production of mango in India. For Tomato, Himachal Pradesh, and Uttarakhand was selected as the origin point (farm), as it has the high potential to serve the needs during offseason and the livelihood of the people in these states is largely dependent on the agriculture. For destination point/wholesale level, Azadpur Mandi was selected. Azadpur wholesale mandi is the Asia's largest mandi and world's second largest mandi, which has the highest amount of arrival among any wholesale mandi across the country.

1.8. Summary

Business Problem	Inefficient Supply Chain is resulting into immense loss of quantity and quality of F&V, decreasing shelf life and loss in terms of revenue to the various stakeholders of perishable F&V sector in India.					
Research Gap	Though various studies are available on Supply Chain Efficiency of agri and other products, hardly any study could be found suggesting a framework for improving supply chain efficiency at various stages of Fruits and Vegetables sector.					
Research Problem	Although in the existing literature various studies have been conducted on F&V supply chain, in general, there is a lack of study on supply chain efficiency specifically to F&V sector. Also, the weak links and constraints responsible for supply chain inefficiency in different stages of F&V sector and the measures to improve supply chain efficiency are not known. Further, there is a lack of a framework for improving supply chain efficiency of F&V sector (specifically mango and tomato) in India.					
Research Questions	 What are the most significant activities contributing to supply chain inefficiency in different stages of fruits and vegetables supply chain with specific reference to mango and tomato? What are the factors leading to supply chain inefficiency in the identified activities in different stages of fruits and vegetables supply chain with specific reference to mango and tomato? How to develop a framework for improving supply chain efficiency of fruits and vegetables sector with specific reference to mango and tomato? 					
Research Objectives	 To identify the most significant activities contributing to supply chain inefficiency (with respect to cost, time and quality) in different stages of fruits and vegetables supply chain with specific reference to mango and tomato To identify the factors leading to supply chain inefficiency (with respect to cost, time and quality) in the identified activities in different stages of fruits and vegetables supply chain with specific reference to mango and tomato. To develop a framework for improving supply chain efficiency of fruits and vegetables sector with specific reference to mango and tomato. 					

1.9. Structure of the Thesis

The work presented in this thesis has been arranged in the following seven chapters:

Chapter 1: Introduction & Background

Chapter 2: Supply Chain Management of Fruits and Vegetable

Chapter 3: Literature Review

Chapter 4: Research Methodology

Chapter 5: Data Analysis and Findings

Chapter 6: Framework to Improve Supply Chain Efficiency of Fruits and Vegetables Sector

Chapter 7: Conclusion and Recommendation

2. SUPPLY CHAIN MANAGEMENT OF FRUITS AND VEGETABLES

Supply chain plays a vital role in F&V sector and becomes even more critical because of perishability and very short shelf life. This chapter discusses the concept of the supply chain in general, its objectives and principles, and then the supply chain of F&V sector. It also throws light on different players involved in the supply chain of F&V Sector. Further, this chapter describes the various supply chain models operating in F&V sector in the Indian scenario.

2.1. Introduction to Supply Chain Management (SCM)

Citing a proper definition of SCM, authors have placed higher emphasis on the importance of the chain players, considering the fact that customers is the most important element of the chain. Various definitions also focus on the both side movement of goods and services including funds and information from the point of origin to the point of consumption to achieve twin goals of profitability and sustainability in competitive market. This chapter highlights the critical features of few paradigms of SCM as various scholars and practitioners have described it.

Monczka et al. (2002) described that "today's organisations must manage both the upstream firms – suppliers providing direct and indirect inputs- and downstream firms or the distributive network delivering and offering after-market service to customers". Based on this, the authors have offered a broad definition of SCM, which is as follows:

"The supply chain encompasses all activities associated with the flow and transformation of goods from the raw materials stage (extraction), through to end users, as well as the associated information flows. Material and information flow both up and down the supply chain. The supply chain includes systems management, operations and assembly, purchasing, production scheduling, order processing, inventory management, transportation, warehousing, and customer service. Supply chain are essentially a series of linked suppliers and customers; every customer is, in

turn, a supplier to the next downstream organisation until the finished product reaches the ultimate end user".

SCM is the amalgamation of the above-mentioned activities through better supply chain associations to garner sustainability in terms of competitive advantage.

SCM has a significant consequence on larger strategies of the organisations, specifically those related with sourcing and purchasing (Monczka et al. 2002), integrating manifold organisations as chain members. Monczka et al. (2002) have classified the members into three distinct types –internal operations, inbound suppliers and outbound customers. Couple of significant internal operations of an organisation are production scheduling and processing of orders. Scheduling of production goes as per the drafted schedules and production plans while processing of order includes interaction with the customers in a full-fledged manner- right from the start, which requires receiving the orders to post sale services. Inbound suppliers regulate the delivery of materials ensuring right time, quality and cost to the manufacturers. The goods in order to reach to the final consumers has to pass through distribution channel including various intermediate players. The role of logistics manager is to ensure the smooth management of distribution of goods and its transportation in the supply chain.

Monczka et al. (2002) highlighted the fact that there is interflow (both upward and downward) of goods, funds and information among the supply chain partners. Hence, managing the relationship between the partners is important, which provides competitive edge to the companies. Below mentioned are some of the advantages of supply chain to the organisations.

- Reduction in operational cost;
- Better delivery of goods;
- Enhanced Quality;
- Less cycle time;
- Convenient access to technology (Both product and process); and
- Less product development cycle times

Ross (2000) has stated that there is existence of multiple difficulties in providing a proper definition of SCM considering the fact that the concept includes a variety of usage and hence the possibility of defining it in manifold ways looms large. The author has visualized SCM as a vibrant, inclusive, growth oriented, and competition oriented method that is fostered by volatilities of market, which includes vulnerability to globalization, unpredictability and continuous change. Ross (2000) has concluded the SCM with following definition:

"SCM is a continuously evolving management philosophy that seeks to unify the collective productive competencies and recourses of the business functions found both within the enterprise and outside the firm's allied business partners located along intersecting supply channels into a highly competitive, customer-enriching supply system focused on developing innovative solutions and synchronizing the flow of the marketplace products, services, and information to create unique, individualized sources of customer value."

Ross (1998) has stated the significance of consumers and has put forward an argument that the strategies of SCM should cater to the needs of the customers. SCM plays a very important role in both upwards and downwards flow of information of demand from the customers and fulfilling that demand through distribution of goods ensuring efficiency in cost and proper management of time. The modern day market is driven by the pull product approach as compared to that of the traditional push demand approaches. Hence, this is essential for proper SCM because in the modern era, customers are more inclined towards customized product. The reduction in costs and significant increase in sales due to SCM is recognised by several academicians and supply chain experts. In addition to that, Hoover et al. (2001) has stated that organisations following efficient practices with respect to SCM have significantly reduced cost as compared to their competitors, with a higher margin of profit and significantly lower prices.

Burt et al. (2003) stated that all the members belonging to the supply chain should focus on the following aspects of adding value into SCM:

• Cost-SCM needs to place emphasis on cost management bringing down the total cost in the chain.

- Quality- SCM should focus on Total Quality Management (TQM) to ensure that the products that enter into the market is of better quality.
- Time- SCM aims to deliver the goods and services to the customer on timely basis thereby reducing the lead time.
- Continuous supply- SCM helps to monitor the market trends, which augments to maintain the supplier relationship.
- Technology- In order to achieve competitive edge, SCM needs to put in order the technology externally and internally.

2.1.1. Definitions of SCM

Supply chain management (SCM) may be defined as:

[...] "a set of approaches utilised to efficiently integrate suppliers, manufacturers, warehouses, and stores, so that merchandise is produced and distributed at the right quantities, to the right locations, and at the right time, in order to minimise system-wide costs while satisfying service level requirements" (Simchi-Levi et al., 2008).

"Supply Chain is a set of entities that collectively manufacture a product and sells it to an endpoint" (Stern et al., 2001). "Supply chain is the network of organisations that are involved, through upstream and downstream linkages, in the different processes and activities that produce value in the form of products and services in the hand of the ultimate customer" (Christopher, 1998). According to (Jones & Riley, 1985), "A supply chain consists of multiple parties/firms, both upstream (i.e., supply) and downstream (i.e., distribution), and the final consumer. It is the planning and control of the flow of total material from suppliers to manufacturers to distributors and finally to the end users". Ballou (2004) says, "Supply chain refers to all those activities associated with the transformation and flow of goods and services, including their attendant information flows, from the sources of raw materials to end users". "Supply chain management involves many independent organisations and develops through intra- and inter-organisational integration and coordination encompassing the initial stage to the end user. It includes a two-way flow of materials, services and information, and the related managerial and operational tasks. It aims at providing high value to customers with appropriate resource utilisation and building competitive advantage" (Cooper et al., 1997a). The crucial factors involved in supply chain are competitive edge and integration, values of the customer and coordination among the partners in the chain. Competitive advantages to any firms come through enhancement of productivity and value. The advantage of productivity accrues by achieving the better results with minimum resource utilisation compare to others. Value emanates by providing customized products or services, reliability, and responsiveness, which require innovation and resources (Christopher, 1998). Integration and Coordination come through partnership in the supply chain, which requires strong interactions among the partners over time, with sharing of information, risks, and rewards (Ellram & Krause, 1994). Cooper et al. (1997a) stated that SCM is the planning and controlling of goods, flow of information and logistics activities internally and externally. A supply chain consists of varied links including the raw-material suppliers, manufacturers, distributors, retailers and finally the consumers as depicted in Figure 2.1. The supply chain includes operations engaged in conversion of raw-material into finished products. It involves not only the suppliers and manufactures/producers rather it includes a set of middlemen such as wholesalers, retailers, warehouse keepers, transporters and ultimately the consumers.



Figure 2.1: An Illustration of Supply chain

In literature, scholars have presented various perspectives in looking at the SCM, and for this reason, no universal definition of SCM exists (Croom et al., 2000). Various definitions of SCM are available in literature, which has been discussed in Table 2.1. Although the various definitions exhibits a variety of meanings, they happen to share a singular theme, i.e. operations management across various organisations. Moreover, there is universal rationality of SCM, organisations will gather business advantages (New, 1996).

Authors, year	Definition
Simchi-Levi et al. (2008)	"SCM is a set of approaches utilised to efficiently integrate suppliers, manufacturers, warehouses, and stores so that merchandise is produced and distributed at the right quantities, to the right locations, and at the right time, to minimise system-wide costs while satisfying service level requirements."

Table 2.1: Definitions of Supply Chain Management

Koch (2006)	"SCM is the combination of art and science that goes into improving the way the company delivers products to customers."						
Arunachalam	"SCM is concerned with planning and coordinating the activities of organisations across						
(2003)	the supply chain, from raw material procurement to finished goods delivery."						
Ayers (2001) "SCM is the design, maintenance, and the operation of supply chain process satisfaction of end users."							
	"The supply chain encompasses all activities associated with the flow and transformation						
Hanfield and	of goods from the raw materials stage (extraction), through to the end user, as well as						
Nichols (1000)	associated information flows. Material and information flow both up and down the						
INICIIOIS (1999)	supply chain. SCM is the integration of these activities through improved supply chain						
	relationships to achieve a sustainable competitive advantage."						
Christopher	"The supply chain is the management of a network of organisations that are involved,						
(1998)	through upstream and downstream linkages, in the different processes and activities that						
(1)))	produce value in the form of products and services in the hand of the ultimate customer."						
Lambert,	"As the integration of fundamental business processes from end user through original						
Cooper, and	suppliers that provides products, services, and information that add value for customers						
Pagh (1998)	and other stakeholders."						
Cooper et al. $(1007c)$	"An integrating philosophy to manage the total flow of a distribution channel for ultimate						
(1997a)	"The management of a network of antities that starts with the sumplions' sumplion and and						
(1997)	with the customers' customers for the production and delivery of goods and services "						
International	with the customers customers for the production and derivery of goods and services.						
Center for							
Competitive	"SCM is the integration of business processes from end-user through original suppliers that provides products services and information that add value for customers."						
Excellence							
(1994)							
Harland (1004)	"SCM is defined as the management of the flow of goods and services to end consumer						
	to satisfy their requirements."						
Berry Towill	"SCM aims at building trust, exchanging information on market needs, developing new						
and Wadsley	products, and reducing the supplier base to a particular original equipment manufacturer						
(1994)	(OEM) to release management resources for developing meaningful, long-term						
· · · ·	relationships."						
Ellram (1991)	"An integrative approach to dealing with the planning and control of the materials flow						
	I non suppliers to end user.						
Stavans (1080)	A system whose constituent parts include material suppriers, production facilities,						
Stevens (1969)	materials and the feedback flow of information "						
Iones & Rillev	"SCM techniques deal with the planning and control of total materials flow from						
(1985)	suppliers through end-users."						
Oliver &	"SCM covers the flow of goods from supplier through manufacturing and distribution						
Webber (1982)	chains to end user."						

2.2. Objectives of SCM

It can comprehend that with the variations in business environment, organisations have taken steps to form strategic alliances with supply chain partners, with the objective of declining unpredictability and increasing hold of channels with respect to distribution and supply of goods. Such associations together help organisations to upgrade the performance (financial and operational) of every network partner through minimising total cost in the supply chain and inventories by an increase in sharing the real-time information. Therefore, it is extremely crucial to realize the central purpose of SCM.

The fundamental objective is to "add value."

The aim of SCM is to enhance the overall value generation. Value is the difference between the costs of particular item incurred by the customer, and the effort laid down by the supply chain to satisfy the demand of the customer. In simple term, SCM is primarily meant for satisfying the customer's requirement and in the entire process ensuring profit for them (Chopra, Meindl, and Kalra, 2010).

Furthermore, according to Cooper et al. (1997b), "SCM is designed to face the market challenges and helps the firm to eliminate non-value adding activities". The fundamental objective of SCM is to enhance the productivity and competency of organisations (Hsiao, 2006). It is also essential to minimise the allied costs incurred, to improve the flexibility and that will increase the competency and performance of SCM. It has been acknowledged that efficient and effective SCM can enhance customer value and reduce operating cost. Value has a strong relation with the profitability of supply chain, and an efficient and effective supply chain optimizes performance in delivering customer requirements and reducing costs while ensuring resources optimization. Some of the primary objectives of SCM are as follows:

- Cost Minimisation
- Profit Maximisation
- Customer Fulfilment
- *Reliability*
- Shorter Lead Time in delivery
- Fast Cash Cycle
- Business Development
- Economical Delivery
- Faster delivery
- *Right quality*
- Less Inventory

For increasing competitiveness with respect to organisations, SCM is regarded as the best operational strategy (Gunasekaran & Kobu, 2007; Winser, 2003). Therefore, today the organisations on realizing the importance and impact of managing SCM have started paying attention to the continuous improvement to fulfill the desired aims of SCM in the process of achieving advantages of an effective and efficient supply chain. Scholarly studies conducted previously, have found tangible gains garnered through efficient and effectively managed SCM (Harrington, 1999; Alber and Walker, 1997; Cooper et al., 1997b; Higginson and Alam, 1997; Giunipero and Brand, 1996; Cooper and Ellram, 1993). Some of the benefits of well-managed supply chain are as follows:

- Closer relationship with chain members
- Cost reduction
- Inventory reduction
- Productivity improvement
- Cycle time reduction
- Reliable delivery responsiveness to changes
- Customer service level improvement
- Profit margin improvement

2.3. Seven Goals/ Principles of SCM

Since the chapter has discussed the definition and meaning of SCM, this section mentioned the seven significant requirements for prosperous SCM. The 7 R's (R means Right) of SCM are as follows:

- 1. Right Product
- 2. Right Time
- 3. Right Condition
- 4. Right Quantity
- 5. Right Place

- 6. Right Cost
- 7. Right Customer

2.4. Supply Chain of Fruits and Vegetables (F&V)

Over the years, the definitions have changed and broadened the scope of SCM, but, these definitions are still limited to manufactured products and services with little attention paid to agriculture (Shukla and Jharkharia, 2013). F&V constitutes a significant part of the world economy and is the raw material for many industries. Among the agricultural produce, perishable food produce like F&V has got the least attention. The SCM of F&V constitutes the processes from production to delivery of the agro-fresh produce, i.e., from the farmer to the customer. SCM of F&V is complex as compared to other SCMs due to the perishable nature of the produce, high fluctuations in demand and prices, increasing consumer concerns for food safety & quality (Vorst & Beulens, 2002), and dependence on climate conditions (Salin, 1998). Some definitions of fresh supply chain and agriculture supply chain are shown in Table 2.2, which would give an idea in a nutshell.

Author(s)	Definition					
Canfora (2016)	"Agricultural supply chain (ASC) is the goal of attaining sustainable agriculture, through the reduction of transportation costs and consequently of CO2 emissions."					
Kusumastuti et al. (2016)	"ASC is supply chains of products of agricultural origin."					
European Commission (2015)	"Food supply chain (FSC) stated as the direct exchange of food from the farmer to the consumer, or the different stages of activities such as the processing of raw agricultural commodities as well as the checking of consumer safety standards and packing or transport activities, which add value to food products before they sold."					
Yared et al. (2014)	"FSC is a sequence of operations that is concerned about the perishable nature of the produce, high fluctuations in demand and prices, increasing consumer concerns for food safety and dependence on climate conditions."					
Tsolakis et al. (2014)	"Agri-food supply chains (AFSC) is a set of activities in a farm-to-fork sequence including farming (i.e., land cultivation and production of crops), processing/production, testing, packaging, warehousing, transportation, distribution, and marketing."					
Parwez (2014)	"ASC starts from the input to the consumer, requires integration to achieve the objective of an efficient and effective supply chain mechanism."					
Bosona and Gebresenbet (2013)	"FSC stated as a mechanism that adequately provides information of consumers, a variety of the food attributes, country of origin, animal welfare, and genetic engineering related issues."					
Shukla and Jharkharia (2013)	"FSC defined as the processes from the production to consumption of fresh produce (fruits, flowers, and vegetables)."					
Bukeviciute et al. (2009)	"FSC defined as a wide diversity of products and companies, which operate in different markets and sell a variety of food products."					

Table 2.2: Definitions of Food Supply Chain/Agri Supply Chain

From a farm gate to the consumers, the horticulture products passes through sixseven different distribution channels (Viswanadham, 2007). F&V produced in the farmer's field reaches the end consumer through a chain of intermediaries. These intermediaries carry out various functions, such as movement of goods, transfer of ownership of goods, quality & quantity preservation, vendor's payment, maintenance and final delivery to the customer (Halder & Pati, 2011). An illustration of the supply chain of F&V is depicted in Figure 2.2.

2.5. Stakeholders in the Supply Chain of F&V Sector in India

There are several players involved in fulfilling the needs of the consumer in the SCM of F&V. These players are farmers, local traders, agents (commission agents), transporter, auctioneers, wholesalers, processors, a traditional retailer of all type of formats-family run 'mom and pop' stores, roadside shops, pavement shops and cart vendors apart from farmers and customers. Farmers are the cultivators of produce and source of supply. They are small by landholding and yield volume of the crop, and highly fragmented across geographical areas.

Agents, auctioneers, and wholesalers are traders in this supply chain. Agent and auctioneers are the first level of middlemen in this supply chain and transfer commodity from producers to wholesalers. Numbers of transfers of ownership as well as transshipments of F&V depend upon the number of agents present in between farmers and wholesalers. An agent operates from shops of small space, works for one or more wholesalers and usually deals with a particular range of F&V. The traditional retailers buy F&V from wholesalers and sell directly to customers. The families-run 'mom and pop' type stores sell staple products including F&V.

Farmers may sell the product directly to the consumers or traders or food processors, without or after storage of the fresh produce; cold storage units; food processing entities; packaging units; wholesalers or distributors; retail chains or other forms of retailers; hotels, restaurants, caterers; and consumers. The consumers may get the fresh produce from the farmers directly or through a combination of the different players in the supply chain.



Figure 2.2: Supply Chain for Fruits & Vegetables sector in India

Source: Modi et al., 2009

The commission agents and local traders perform the function of aggregators. On behalf of big traders, they procure the fresh produce from the small growers. Some big farmers used to sell their produce directly to the local Mandis (marketplace). Usually, farmers prefer to sell their produce to local agents or trader rather than selling directly in Mandi. Sidhu *et al.* (2010) in his study found that more than 90% of the produce disposes through commission agents/wholesalers and a small proportion sells through retailers and directly to consumers. All the links from farmers to end user of the commodity constitute supply chain of the F&V sector in India.

The supply chain may pass through all the stages referred above or only through some of them. Some farmers may sell their produce on the farm itself to the intermediaries. Some may sell to the trader through local commission agent. Some big farmers with large land size holding may sell directly to the mandi. Some may keep a small part of the produce for consumption and sell the rest. These approaches provide a low return to the farmer. If the produced is stored and sold according to the favourable marketing condition, then the return will be higher. However, the farmers do not store any produce because of lack of storage facility. Processing of F&V will add value to it. Only primary processing is done by the farmers, which include the processes such as manual sorting and grading, packaging. Generally, food items are processed by the firm involved in the business of export and processing of food items.

2.5.1. Cold Chain

A cold chain protects a wide variety of food products from deteriorating in the whole supply chain by providing the temperature-controlled facility. It is a logistic system that provides a series of controlled temperature storage and transport conditions from the point of origin to the point of consumption, i.e., from farm to fork. It saves fresh produce from degradation, humidity, improper expose to temperature and keeps them fresh, frozen, and chilled (Saurav and Potti 2016; Bishara, 2006). Fresh foods, like fruits, dairy items, vegetables, meat and poultry, and confectionary items requires continuous and uninterrupted temperature controlled atmosphere known as cold chain due to their perishable nature. By controlling proper temperature throughout the chain can improve the shelf life of the products for days, weeks and even for months (for some products) and minimise the chances of losses. The basic concept of cold chain is depicted in Figure 2.3.



Figure 2.3: A Cold Chain

Source: Sapra and Joshi (2011)

The fundamental difference between the supply chain of non-perishable items and the temperature controlled supply chain, i.e., cold chain is the possibility of degradation in quality and value of the product, which start from the farms to the customer (Joshi et al., 2009). Table 2.3 shows the primary difference between supply chain of non-perishables and cold chain. The cold chain starts at farm stage and covers up to the consumer stage in a temperature controlled practices and behavior.

Supply Chain of Non-Perishable	Cold Chain				
Includes temperature-insensitive products like nuts,	Includes temperature-sensitive items like plant and				
bolts, and equipment.	animal-based product.				
Produce information regarding the transaction	The cold chain includes condition and time along				
(order, shipment, payment) and location	with transaction and location.				
Stons as the product reach the customer	Includes customer practices related to temperature				
Stops as the product reach the customer.	sensitivity.				
No decredation in value while in transport	Continuous degradation in value right from the				
to degradation in value while in transport.	producer till final consumption.				
Different products can be loaded based on the space	The different temperature required for different				
Different products can be loaded based on the space	products, e.g., milk is to be kept at 48C to 108C,				
avanaole.	whereas ice cream requires- 18 degree Celsius.				
Less transportation cost as ordinary trucks, vehicles	Refrigerated vehicles are mandatory for				
are used.	transportation.				
Can haar haing stuck in traffic jam	Require keeping the refrigeration system in a				
Can bear being stuck in traffic Jail.	running state, which devours more cost.				

Table 2.3: Difference	e between	supply	chain of	non-	perishables	and cold	chain
Lable 2.5. Difference		Suppij	chann or	non	perionables	ana cola	chann

Source: Joshi et al. (2009)

Cold chain infrastructure generally consists of grading, sorting, packing, storage, processing, and transportation facilities. A typical cold chain infrastructure is shown in Figure 2.4. It contains precooling system at farms to keep the produce fresh and refrigerated vehicles & containers for the effective and efficient movement of F&V from the point of origin (i.e., Farm) to the point of consumption (i.e., Fork). It also requires cold storage facilities to store the fresh produce in a temperature controlled warehouse to maintain the quality of F&V, so the quality cannot be deteriorated.



Figure 2.4: The Cold Supply Chain Infrastructure

Source: Sapra & Joshi (2011)

The reasons for excelling in proper implementation of cold chain requires constant observation of temperature throughout the supply chain and has suitable measures and action plans in place, to reduce the cost, improving the reliability of the product, enhancement in customer satisfaction and reduction of wastage & returns of the expired stock (Sapra & Joshi, 2011). Table 2.4 shows the status of cold chain in India.

1	As per the data available as on 31st July 2015, there were 7,129 numbers of cold storages having a cumulative capacity of 32.86 MMT.
2	U.P. state has highest numbers of cold storage followed by the state of Gujarat, Punjab, Maharashtra, and West Bengal.
3	Most of the cold storage is standalone regular cold storage. The capacity of state of the art CA/MA chambers is tiny.
4	96 % of the cold storage is in the hands of Private Sector; more than 75 percent of the capacity is utilized only for potato, and only about 23 percent are under the multi-commodity category.
5	Much of this multi-purpose cold storage capacity is located in the states of Karnataka, Maharashtra, West Bengal, Tamil Nadu, and in the National Capital Region (NCR).
6	The push to build up storage capacity through cold chains has not been successful in vegetables and limited for fruits, meat, and Fish.
7	The available cold storages are not linked to the Farm and market through controlled temperature (Reefer vans) transportation.

Table 2.4: Overview of the status of Cold Chain in India

Source: NCCD (2015a)

2.5.2. Challenges in Cold Chain

Despite the enormous opportunities, the cold chain industry is at a nascent stage with various challenges as discussed below.

India stores only two percent of its horticulture products in temperature-controlled conditions, while China stores 15% and Europe and North America stores 85% of their products in such conditions. Adequate cold storage facilities are available for just about 10% of India's horticulture production. Of the total annual production, 30-40 percent gets wasted before consumption. During the peak production period, the gap between the demand and supply of cold storage capacity is approx. 25 million tonnes (ONICRA, 2012). Although cold storage capacity of over 30 million tonnes has created in the country, the concept of cold-chain is still in its infancy in India. Because India is producing about 265 million tonnes of F&V every year, the development of cold-chain networks assumes high priority. Owing to the tremendous pressure on improving supply chain and reducing losses during produce handling and movement, the need for creation of a cold chain network is crucial for perishable food commodities.

The cold chain sector involved in the business of F&V have ample opportunities as India is the largest and second largest producer of many F&V such as Mango, Guava, Banana, Papaya, Okra, Potato, Onion, Tomato, Cabbage in world production (NHB, 2017). Regionally, the existing cold storage capacity is concentrated concerning both number and capacity in the northern region. Uttar Pradesh and West Bengal contain over 65% of the cold storage units in the country and the rest are spread across India. The Region Wise Number and Capacity of Cold Storages in India are shown in Table 2.5.

	Central	East/North East	North	South	West	All India
Number	470 (6.5%)	1051 (14.7%)	3419 (47.9%)	980 (13.7%)	1209 (16.9%)	7129 (100%)
Capacity (Million MT)	1.73 (5.3%)	8.11 (24.6%)	17.31 (52.6%)	2.57 (7.8%)	3.09 (9.4%)	32.81 (100%)

Table 2.5: Region-wise Number and Capacity of Cold Storages in India (2015)

Source: NCCD (2015b)

The existing cold storage facilities are available only in the wholesale market or nearer to that market. The local market or regional market does not have the cold storage facility where the farmer sells the major fresh produce. Cold storage in India has largely adopted for long-term storage of potatoes, onions and high-value crops like apples, grapes, and flowers. 75% of the cold storage capacity is used to store potatoes, while only 23% fall in the multi-product category (ONICRA, 2012).

There are various bottlenecks in the cold chain. Some of the major bottlenecks on cold chain are Inadequate usage/improper management of cold storage (Bhardwaj & Palaparthy, 2008); Inadequate capacities to serve the needs (Narula, 2011), (Halder & Pati, 2011), Lack of cold storage and warehousing facilities (Veena *et al.*, 2011); (Bhardwaj & Palaparthy, 2008); (Dharni & Sharma, 2008), Irregular supply of power or shortage of power to run cold chain (Kapoor, 2009); (Shukla, 2010) and Poor post-harvest cold chain technology (Kapoor, 2009). Further, the identified bottlenecks in cold chain of F&V supply chain in India may graphically be represented as Figure 2.5.



Figure 2.5: Bottlenecks in Cold Chain

Source: Negi and Anand (2015)

2.6. Supply Chain Models of Fruits and Vegetables in India

Generally, three types of supply chain model for F&V sector are followed in India, i.e., Traditional Model, Hub and Spoke Model, and Value Chain Model (Halder & Pati, 2011; Negi and Anand 2016). All these three types of model has been discussed below in detail.

2.6.1. Traditional Model

'Traditional Model' is a complex chain for the supply flow of F&V, which is predominantly followed currently in the traditional supply chain. Figure 2.6 outlines the Traditional supply chain model for F&V in India. Players involved in this model are agents (commission agents), auctioneers, wholesalers, a traditional retailer of all type of formats like family run 'mom and pop' stores, roadside shops, pavement shops and cart vendors apart from farmers and customers. Agents, auctioneers, and wholesalers are traders in F&V supply chain. Farmers are the cultivators of produce and source of F&V produce. In this model, farmers sell their produce to the retailers through various intermediate partners who eat the entire price share in the market.

Agent and auctioneers are the first level of middlemen in this model and transfer F&V from producers to wholesalers. Numbers of transfers of ownership as well as transshipments of F&V depend upon the number of agents present in between farmers and wholesalers. Usually, wholesalers do not get involved in transportation of F&V, both inward and outward transportation. The traditional retailers buy F&V from wholesalers and sell directly to customers.



Figure 2.6: Supply Chain of Traditional Model

Source: Halder & Pati (2011)

Logistics of F&V in this model have four phases that are producers (farmers) to agents (commission), agents to wholesalers, wholesalers to traditional retailers and traditional retailers to customers. These phases are discussed below:

Leg 1: F&V transported from farmland to agent. Farmers are responsible for bringing the F&V to agent's premises/area. In case of a pre-harvesting contract, the auctioneers take care of the transportation of F&V from farm to his premises/area, and the seller is responsible for transportation for the trade of F&V between the auctioneers and agents. Leg 2: Goods are transported in non-temperature controlled or unorganised trucks. Agents manage and make all the arrangements to pick-up F&V directly from farm locations to the wholesaler's (Generally known as Mandis in India) premises for the large quantity of produce.

Leg 3: Buyers of wholesalers from Mandi places make their arrangement for transport from wholesale market or Mandis to their places.

Leg 4: It consists of the Local customers who reach the F&V retail shop by walk, which generally include Kirana store, Typical Mom, and Pop store.

In short and summarize way, this model includes traditional retailers, cart vendors, and commercial customers who buy F&V and make their arrangement for transport from the wholesale market to their destinations.

- Domestic customers shop their F&V at traditional retailer's stores, which are located nearby close to their residence and where they can walk down.
- F&V are also delivered at the doorsteps of the customers by cart vendors who sell in pushcarts, tricycles, and bullock carts.

2.6.2. Hub and Spoke Model

Organised retailers including prominent players like Food Bazaar (Pantaloons Retail (India) Ltd), Spencer's Retail and More (Trinethra Super Retail Ltd.) are adopting 'Hub and Spoke' Model for the Supply Chain of F&V. Figure 2.7 illustrates the Hub and Spoke model of F&V Supply Chain. Only a few players are involved in this type of model. Farmers, organised retailers, wholesalers, and customers are the partners involved in this chain. In this type of supply chain model, buying centers, hub, and stores (retail outlets) are operational units of the organised retailers. Small farmers and contract farmers are the primary sources of supply of F&V for organised retailers in this model. The organised retailers collect the F&V directly from the farmers to their buying centers and then transport to their hub that is served by one or more buying center, and then the F&V are further distributed to their retail outlets. Hub infrequently buys a small volume of produce from the local wholesale market to balance demand-supply gap. Only one hub serves a retail store. The store sells F&V in retail quantity to the customers as per the demand.

In this model, F&V travel in four phases/legs, namely farmers to buying centers of organised retailers, buying center to hubs, from hub to the organised retail stores and then finally retail outlet to the end consumer. The transactions and the movement of F&V that takes place in each phase of this model are discussed as:

Leg 1: Farmers transport their cultivated F&V from farming location to the buying centers of the companies. In case of contract farmers, buying centers arrange their self to pick up F&V in a truck from the farm gates of the contract farmers.

Leg 2: The transportation of F&V from buying centers to the hub is arranged and managed by the buying center in unconditioned trucks.

Leg 3: Finally, the fresh F&V are transported from hub to stores, and degraded or shelf life-expiring F&V are picked up from stores to the hub.



Leg 4: Customers buy fresh and healthy F&V from the organised retail stores.

Figure 2.7: Supply Chain of Hub and Spoke Model

Source: Halder & Pati (2011)

2.6.3. Value Chain Model

Currently, only a few organised retail players like Reliance Fresh (Reliance Retail Ltd) follows a Value Chain Model. Organised retailers who adopt this type of model procure the F&V directly from farmers either through contract farming or by taking the farm on lease and sell to customers without the help of any intermediaries. This model is purely based on backward integration and focused towards building an entire value chain by the organised retailers starting from the farmers to the end consumers. Compared to the other supply chain models, Value Chain Model comprises of only a few partners, i.e., Farmers, organised retailers, and customers. In this practice, farmers, organised retailer's operational units, consolidation centers, hub (distribution centers) and retail outlets stores, and customers are the players. Small farmers, contract farmers, and lease farmers are the primary source of supply of F&V to the organised retailers. Contract farmers and lease farmers are those farmers who execute a trade agreement with the organised retailers for sale of F&V. Figure 2.8 illustrates the Value Chain Model of F&V supply chain in India. F&V move from farm locations to customers in four phases, farmers to consolidation centers, consolidation centers to the hub, hub to retail outlets (stores) and stores to customers. Customers buy and pick up fresh F&V from the organised retail stores. The stores for a shorter coverage area and high value of purchase provide home delivery in this type of model.



Figure 2.8: Supply Chain of Value Chain Model

Source: Halder & Pati (2011)

The 4 Legs, which connects the stakeholders in this model are discussed below:

Leg 1: Farmers transport their F&V from farming location to the consolidation centers through farm tractor, bullock cart, mini truck, bicycle, tricycle, and motorcycle. Consolidation centers of the organised retailers arrange to pick up F&V in a truck from the farm gates of the contract farmers/lease farmers.

Leg 2: Consolidation centers arrange transportation of F&V from consolidation centers of the organised retailers to their hub. In this process, both temperature-conditioned and unconditioned trucks are used for the logistics of F&V. In case of contract farming, the hubs get direct delivery from the farm location of contract farmers.

Leg 3: From the place of the hub to the organised retailer store, fresh F&V transported twice a day. F&V whose shelf life is expiring, get back return to the hub once a day in unconditioned small trucks for further disposal.

Leg 4: In this stage, customers buy and pick fresh F&V from the organised retail stores. Some organised retailers also provide the facility of direct home delivery to the customers ranging within a shorter period of distance in case of the high value of the purchase.
As discussed above, the traditional model of F&V supply chain is followed in India where farmers prefer to sell their products to the Mandis through local agents or trader rather than selling directly. According to Artiuch and Kornstein (2012); Sidhu *et al.* (2010); Modi et al. (2009), "More than 90% of the product disposed of through commission agents/wholesalers and a small proportion sells through retailers and directly to consumers".

The entire supply chain of F&V sector in India is suffering from maximum inefficiency resulting in losses and wastage in the supply chain. This leads to a situation where relatively higher money is incurred by the final consumers and less remuneration for the farmers (Negi and Anand, 2014).

2.7. Major Companies in Fruits and Vegetables Business in India

Some major players who are involved in F&V business in India are as follows:

Adani Agri Fresh Limited
 Safal by Mother Dairy
 Reliance Fresh
 More by Aditya Birla Group
 Nature's Basket by Godrej Group
 Food Bazaar by Big Bazaar (Future Group)
 Namdhari's Fresh
 Snowman Frozen Foods
 Fresh & Easy
 Big Basket
 Dev Bhumi Cold Chain Ltd
 Fresh and Healthy Enterprises by CONCOR, India

Concluding Remarks

This chapter concludes the discussion on SCM in generic and specific to F&V sector. It also discusses the stakeholders involved in the supply chain of F&V, a brief about cold chain and the challenges faced by cold chain in India. Finally, supply chain models of F&V are discussed in this chapter. The next chapter describes the literature available on SCM of fresh produce, Economic analysis, Supply chain inefficiency, and Theory of Constraints. It also brings out the research gap concerning developing a framework for improving supply chain efficiency and the importance of efficient supply chain in F&V sector.

3. LITERATURE REVIEW

This chapter depicts a review of the existing literature on SCM of perishable fresh produce, challenges, losses and wastage in F&V sector, studies on supply chain efficiency, and Theory of Constraints. Extensive and rigorous review has been conducted under nine themes, which tried to comprehend the past research conducted in the area of the supply chain of F&V sector and explores approaches for improving supply chain efficiency. This chapter also presents the logical flow of research from the perspective of understanding of the scenario, to research gaps, concluding the research problem and reviewing the suitability and applicability of theoretical premise to address the research problem and research questions. It also highlights the significance of efficient supply chain in F&V sector, which is the need of the hour and finally shows the theme wise gap.

The literature review supports in designing research objectives, framing a research design, selection of the variables and developing a questionnaire. In accordance with the business problem of the study, an extensive literature review was carried out under the following nine themes.

- Theme 1: Supply Chain Management of Perishable Food Produce
- Theme 2: Challenges in the Supply Chain of Perishable Food produce in India
- Theme 3: Economic Analysis of Supply Chain losses in F&V
- Theme 4: Defining Supply Chain Efficiency
- Theme 5: Past Studies on Supply Chain Efficiency
- Theme 6: Measuring Supply Chain Efficiency
- Theme 7: Measures to Improve Supply Chain Efficiency

Theme 8: Significance of Efficient Supply Chain in F&V Sector

Theme 9: Past studies on Goldratt's "Theory of Constraints" Thinking Processes

Each theme is discussed in detail in this section.

3.1. Theme 1: Supply Chain Management of Perishable Food Produce

Various studies have been carried out on perishable fresh produce with respect to supply chain, globally and in Indian scenario particularly. The studies, which have been conducted globally, are discussed below.

Bahinipati (2014) studied the SCM of food and evaluates the longevity of changes introduced in the procurement functions, ICT infrastructure aiding e-market and enables a joint framework, which is controlled in nature that provides inputs to the managers associated with various food companies.

Macharia et al. (2013) conducted a study, which demonstrated consumer-focused oriented approach is lacking in developing countries but has a tremendous potential to negate challenges to food safety and security including several aspects of quality of environment as well as emphasising on the health of the consumer. The main emphasis of the study was on food safety.

Iliopoulos, et al. (2012) identified the various approaches relating to innovation as well as implementation having greater chances of succeeding and have also revealed the factors, which have a deeper impact on implementation of innovations relating to fresh fruits by the end users. The study found that in order to scale new heights in F&V sector, there is a tremendous requirement for ideas on consistent learning, market positioning, and acquisition of knowledge. The study was focused on consumer-driven and responsive fruit supply chains.

Tan (2012) conducted the study in China on logistics management of agricultural produce highlighting the specific environmental aspects in the supply chain. In continuation of the theoretical framework related to green supply chain of the biproducts of agriculture, the researcher evaluates the needs and prerequisite of green supply chain and has suggested mathematical model and organisational system for the betterment of green supply chain.

Xiao and Chen (2012) conducted a study in China on transportation of fresh products in supply chain, wherein the authors consider the delivery of fresh products from the point of origin to the market place. The researcher took into consideration

the supply chain mechanism involving a distributor and producer investigated the two most commonly adopted supply chain models i.e. Push and Pull model. It was found that, if the pull model is implemented, both the producer and distributor would be benefitted, thereby on a larger perspective the supply chain would be enriched.

Perdana and Kusnandar (2012) developed a triple helix model for F&V SCM in Indonesia consisting of marginal farmers required to meet the market demand on a global level. In order to overcome from the problem of meeting the quality aspects of the agricultural goods of Indonesia, authors discussed the use of triple helix model for the purpose of communications between exporters, supporting institutions, government and academic institutions in developing SCM of F&V sector. The study highlighted that there is a requirement of innovation with respect to the institution, which has a tremendous potential of reducing the risk and would be able to extend support facilities to the agriculturalists to cater to the demand of global market.

Zheng and Lu (2011) conducted a study on supply chain of agricultural goods and its safety in China and evaluates food safety issues present in each link of the chain (production link, processing link, logistics link, supervision link, sales and consumptive link). The authors suggested various counter measures like, food safety, green supply chain, establishment of an effective purchase, supply and review system, supervision of quality system in each strand of supply chain. Further measures suggested by the authors included; speed up the process of quality standardisation, strengthen the publicity of quality safety, Spread legal and moral issues of the entire society, and ensuring prompt warning systems of food safety.

Lin and Wu (2011) conducted a study on selection of supplier for fresh F&V via direct purchasing in Taiwan. Authors emphasised on assessing the parameters for supplier selection in F&V through direct purchasing for supermarket retailers. The study shows that product quality, pricing in procurement, food safety and consistency of the product are the key parameters for supplier selection. In addition, the collaborative relationships and trust between the partners is a very important aspect.

Fuente and Ros (2010) conducted the research on cold chain of F&V in Spain, in which they focus primarily on the creation of a prototype for strategic model of nodes in supply chain network. The authors developed a combined model for interaction among logistics industries and transportation systems, which allows knowing the location of the merchandise aiding its distribution concerning food safety and traceability.

Blandon et al. (2009) did a research study on marginalized farmer's participation in supply chain with the help of a case of the supermarket supply chain for F&V in Canada. The authors explored the necessity of collective action and transaction cost in determining participation of marginalized farmers. Relationships based on the premises of trust between the seller and buyer, incentivizing the farmers, collective actions and devising mechanism for reducing prices are some of the important factors that should be taken into consideration while including small-scale farmers in a new supply chain.

Ruteri and Xu (2009) studied the supply chain operation, idea about SCM and identified the issues faced by Tanzania food industry. The major challenges that hinder the organisational growth and inhibits them to compete at the global level are Research & Development, physical infrastructures, capital, and technical expertise.

Clements et al. (2008) conducted a study in New Zealand on SCM of fresh produce, which investigated the various links that existed between customer requirements. Authors developed a theoretical framework, where the nature of relationships were characterised as a connection between various parties. The developed framework was operationalised by the use of case studies in South Island of New Zealand.

Hingley et al. (2008) conducted an extensive literature review to evaluate the possible scope available and the positive welfare effects of diverse strategies in food sector. The study analysed the present structure and management of F&V and salads for the requirement of new product sourcing, diverse policies, and innovation conducted by global retailers.

Thron et al. (2007) assessed alternative SCM structures for perishable food items in UK. Authors evaluated the repercussions of manifold supply chain advancements and also analysed characteristics including safety inventory level, inventory

delivering, inventory refilling, through-put policies and transparency in increased demand due to integration between multiple on one hand and manufacturer on the other. The significance and effect of the above parameters have been systematically evaluated employing various performance measures. In this study, a higher degree of emphasis is placed on engagement in collaborative replenishment.

Matopoulos et al. (2007) analysed the concept of collaboration in supply chain and developed a conceptual framework, which could be used by further potential researchers conducting empirical studies, using this technical know-how in Greece. The finding shows that collaboration in supply chain is vital for food industries. But, certain issues occurs because of the nature of industry's products, and the specific structure of the sector. Subsequently, supply chain collaboration is frequently central to logistical activities and operational issues.

Fearne et al. (2006) in their study on supplier-buyer collaboration in the fruit sector in UK. This study shows how a joint endeavor in managing demand can substantially enhance customer services, which would eventually benefit fruits suppliers and supermarket retailers. The study emphasises the importance of collaboration in agri supply chain and shows that providing demand access to suppliers cast a vital consequence on the performance and service levels of the supply chain.

Rastoin et al. (2006) discuss the agricultural trade and its economic impact on F&V supply chain of European countries. Through a within region benchmarking approach, the authors developed a vulnerability index.

Taylor and Fearne (2006) developed a structure for enhancing demand management in the supply chain of food sector in UK. Authors stated a tendency for improper management of supply and demand, because of the issues such as unsuitable policies, demand amplification, and continuous irregularities with the data handling aspects and information systems.

Vasileiou and Morris (2006) conducted a study on the supply chain sustainability of potatoes. Authors evaluates anticipation of the relevance of socio-economic and environmental causes, as these are primarily responsible in manipulating crucial decisions made by producers, traders, and retailers. It was found that market factors

along with the economic factors, allied with staying in competitive market were the key concern for all members in the supply chain.

Cadilhon et al. (2005) demonstrate the importance of collaborative commerce in multinational organisations through their study on vegetables supply chain in Vietnam. Authors concluded that the outcomes from collaborative commerce are general for all to see but a minimal degree of the same is put into practice in food retail chain, because of unsuitable culture present in organisations and the markets driven by competitive mindset.

Salin and Nayga (2003) conducted a research study on cold chain and tried to understand the nature of relationship in cold chain, which is basically used for export of food items in most of the developing countries. The findings states that issues relating to technical know-how is systematically managed by multinational food retailers with specific guidelines and exclusive supply chain, and the small food retailers employs broad networks for the supply of potatoes that are imported.

Cadilhon et al. (2003) present a framework for analysing the supply chain of vegetables in South East Asian countries and understanding the role of wholesale markets in supply chain. The role of trust and collaboration among stakeholders in vegetables marketing system is highlighted in the study.

Roekel et al. (2002) review the challenges involved in supply chain development with reference to issues in developing countries. Three cases in global fresh food supply chain (Thailand, Netherlands, and Ghana) are discussed in this study. The cases discussed, exhibits various risks involved and also the reasons for success in the development of supply chain. The success factor for supply chain collaboration are transparency, commitment and high level of trust among the partners.

Fearne and Hughes (2000) presented recent evidence of developments in the supply chain of UK food industry and discussed the factors responsible for success. The key success factor identified in the study are cost control, continuous investment, suitable employees, innovations, and growth.

Broekmeulen (1998) presented a tactical decision model that improves the effectiveness of the operations of a distribution center for vegetables and fruits in

Netherlands. The proposed solution strategy for the assignment problem for vegetables and fruits seems to work for problem sizes, such as in the case of the wholesaler of vegetables and fruits.

Folkerts and Koehorst (1997) identified the issues in global food supply chain. The study emphasis on the requirement of the European agribusiness to restructure their operations in supply chain, both at organisational and technical level, to gain operational efficiency and maximise customer satisfaction. The finding shows that there forward and vertical integration is important to gain competitive edge in food industry and agribusiness.

Grimsdell (1996) examines how the agribusiness company named British Field Products has improved its supply chain efficiency. The study shows that the fundamental requirements for efficient supply chain are continuous supply, alliances, scale of operation, quality control, flexibility in production, and continuous communications among the partners.

Wilson (1996a) looks at the concept of SCM with the help of a study conducted in a grocery market in UK with respect to banana supply chain, contemplating the issues linked to marketing and distribution of fresh items. The emphasis of the study was on three major food companies in UK, which found that vertical integration is witnessing an accelerated introduction in food retailing.

Wilson (1996b) shows how supply chain has been moved from neo classical theories to a different paradigm for business. The author puts forward the arguments that competitive advantage can be availed by increasing coordination in the fresh produce supply chain.

It can be seen in the past available literature that various studies have been conducted globally on different specificities of supply chain in fresh food produce. Most of the studies have been conducted in China and Europe where supply chain collaboration is focused more to improve the supply chain of fresh produce. It can also be seen from the past study that there is a lack of study on reasons for supply chain inefficiency with reference to fresh produce at different stages. The summary of the literature review on SCM of perishable food produce-a global perspective is given in Table 3.1.

Table 3.1: Summary of the Studies on Supply Chain Management of Perishable Food Produce A Global Perspective

Theme	Authors, Year	Inference
	Bahinipati (2014)	This study evaluates the longevity of changes introduced in the procurement functions, ICT infrastructure aiding e-market and enables a joint framework.
	Macharia et al. (2013)	Demonstrated consumer-focused oriented approach is lacking in developing countries but has a tremendous potential to negate challenges to food safety and security.
	Iliopoulos et al. (2012)	Identified the various approaches relating to innovation as well as implementation having greater chances of succeeding and have also revealed the factors, which have a deeper impact on implementation of innovations relating to fresh fruits by the end users.
	Tan (2012)	Study on logistics management of agricultural produce in China highlighting the specific environmental aspects in the supply chain.
	Xiao and Chen (2012)	Study on transportation of fresh products in supply chain of China. Considered the delivery of fresh products from origin to the market.
	Perdana and Kusnandar (2012)	Developed a triple helix model for F&V SCM in Indonesia consisting of marginal farmers required to meet the market demand on a global level.
	Zheng and Lu (2011)	Study on supply chain of agricultural goods and its safety in China and evaluates food safety issues present in each link of the chain.
	Lin and Wu (2011)	Evaluated the selection of supplier for fresh F&V via direct purchasing in Taiwan. Emphasis on collaborative relationships and trust.
	Fuente and Ros (2010)	Study on cold chain of F&V in Spain. Focus primarily on the creation of a prototype for strategic model of nodes in supply chain network.
	Blandon et al., (2009)	The authors explored the necessity of collective action and transaction cost in determining participation of marginalized farmers.
Supply chain Management	Ruteri and Xu (2009)	Study on the supply chain operation, idea about SCM and identification of the issues faced by Tanzania food industry.
of Fruits & Vegetables	Clements et al. (2008)	Study on SCM of fresh produce in New Zealand, which investigated the various links that existed between customer requirements
	Hingley et al.	An extensive literature review to evaluate the possible scope available and the positive welfare effects of diverse strategies in food sector
	(2003) Thron et al. (2007)	Assessed alternative SCM structures for perishable food items in UK. A higher degree of emphasis is placed on engagement in collaborative replenishment.
	Matopoulos et al. (2007)	Analysed the concept of collaboration in supply chain and developed a conceptual framework, which could be used by further potential researchers conducting empirical studies.
	Fearne et al. (2006)	Study on supplier-buyer collaboration in the fruit sector in UK. The study emphasises the importance of collaboration in agri supply chain.
	Rastoin et al. (2006)	Discuss the agricultural trade and its economic impact on F&V supply chain of European countries. With the help of benchmarking approach, a vulnerability index was developed.
	Taylor and Fearne (2006)	Developed a structure for enhancing demand management in the supply chain of food sector in UK. Unsuitable policies, demand amplification, and continuous irregularities with the data handling aspects and information systems are some of the issues for improper demand supply management.
	Vasileiou and Morris (2006)	Conducted a study on the supply chain sustainability of potatoes in Britain. Study evaluates anticipation of the relevance of socio-economic and environmental causes.
	Cadilhon et al. (2005)	Demonstrated the importance of collaborative commerce in multinational organisations through their study on vegetables supply chain in Vietnam. Study concluded that the outcomes from

	collaborative commerce are general for all to see but a minimal degree of the same is put into practice in food retail chain
Salin and	Study on cold chain to understand the nature of relationship in cold
Navga	chain, which is basically used for export of food items in most of the
(2003)	developing countries.
Cadilhon et al. (2003)	Framework for analysing the supply chain of vegetables in South East Asian countries and understanding the role of wholesale markets. The role of trust and collaboration among stakeholders in vegetables marketing system is highlighted in the study.
	Review the challenges involved in supply chain development with
Roekel et al. (2002)	reference to issues in developing countries. The success factor for supply chain collaboration are transparency, commitment and high level of trust among the partners.
Fearne and Hughes (2000)	Presented recent evidence of developments in the supply chain of UK food industry and discussed the factors responsible for success. The key success factor identified in the fresh supply chain are cost control, continuous investment, suitable employees, innovations, and growth.
Broekmeulen	Presented a tactical decision model that improves the effectiveness of
(1998)	the operations of a distribution center for F&V in Netherlands.
Folkerts and	The study emphasis on the requirement of the European agribusiness to
Koehorst	restructure their operations in supply chain, both at organisational and
(1997)	technical level, to gain operational efficiency and customer satisfaction.
Grimsdell (1996)	Examines how the agribusiness company named British Field Products has improved its supply chain efficiency. Fundamental requirements for efficient supply chain are continuous supply, alliances, scale of operation, quality control, flexibility in production, and continuous communications among the partners.
	Higher competition, product proliferation, focus on R&D, higher
Hughes (1996)	competition for supply chain, branding, demand pattern, better customer understanding are some of the future growth drivers of export markets for UK fresh F&V.
	Examines the concept of SCM with the help of a study conducted in a
Wilson (1996a)	grocery market in UK with respect to banana supply chain. The emphasis of the study was on three major food companies in UK, which found that vertical integration is witnessing an accelerated introduction in food retailing.
Wilson	Study shows how supply chain has been moved from neo classical
(1996b)	theories to a different paradigm for business Competitive advantage can be availed by increasing coordination in the fresh produce supply chain.

The studies, which has been conducted in Indian scenario pertaining to SCM of perishable food products are discussed below:

Balaji and Arshindera (2016) identified the reasons for losses and wastages in food sector and anlyse their interrelationships. The authors identified 16 central reasons, which includes several other causes within its domain. Unavailability of scientific method for harvesting and existence of higher number of intermediaries in supply chain are primarily considered as the root cause of the food wastage and losses.

Negi and Anand (2014) presented the F&V supply chain scenario in India and highlighted the requirement of an efficient and robust supply chain to mitigate the challenges and minimise the losses in F&V sector.

Shukla and Jharkharia (2013) presented an extensive review of literature pertaining to SCM in fresh produce sector and classified the operational issues as the reasons resulting in post-harvest losses. The study also highlighted various research avenues, which can be further explored in the area of fresh produce supply chain. The review revealed that the studies conducted in past focused on revenue maximisation and customer satisfaction while less consideration was placed on the reduction of losses during post-harvest. The review paper also found that the operational issues are the major reasons for losses from the farm gate to the consumers. Further this paper also highlighted some other areas of key concern like, mismatch in supply and demand, poor demand forecasting, minimal coordination.

Dey (2012) studied the supply chain of Rythu Bazaar in Andhra Pradesh, and an attempt was made in identifying and addressing the inefficiencies that may exist in the system and explore options to improve conditions of functioning in Rythu bazaars. A supply chain model is also proposed by the author to address the issue.

Dastagiri and Immanuelraj (2012) explored the supermarkets models, which will bring together marginal and small farmers with respect to Indian supply chain. Information regarding marketing institutions and marketing model that are associated with F&V in India were evaluated, and the characteristics and consequences of various supermarkets of F&V were studied. The finding shows that direct marketing model are the best-suited model because of absence of intermediaries in the chain, hence, higher share in consumer rupee. The results also revealed that supermarkets would completely eliminate the intermediaries and save the marketing cost, transportation cost, and extra charges incurred by the farmers.

Patel (2010) studied the F&V supply chain of reliance fresh in India. In this study the author tried to locate the supply mechanism of reliance fresh and also evaluated the costs incurred in the supply chain. The study found that the fresh produce is kept in proper cold storage for proper supply of F&V.

Rajkumar (2010) made an attempt to study the distance covered with respect to vegetables from the agricultural field to the point of consumption in conventional and modern retailing in city of Chennai. The study found that there is a substantial enhancement of food miles in case of modern retailers.

Reddy et al. (2010) studied the retailing and value chain of F&V in the state of Andhra Pradesh in which they examine the trend and performance of organised retailing and its effect on conventional retailers. It was found that for conventional and modern retailing both the supply and demand side factors make a significant contribution. Therefore, attaining efficiency in supply chain will be largely responsible for value addition and facilitating in getting the fresh produce to the market.

Chandrashekar (2009) studied the supply chain of F&V in Safal Market in the state of Karnataka. Alam and Verma (2007) also identified the drivers in SCM including big retailers and made a comparison of the financial benefits of the growers supplying to big retailers with the ones supplying to private wholesalers with the help of a case of Mother Dairy.

Singh et al. (2009) studied the challenges and opportunities in Uttar Pradesh, India with respect to food retailing. The authors suggested a framework to provide an enabling environment to entice private funding in the agricultural sector.

Artiuch and Kornstein (2012) outline the underlying structure and incentive within India's agricultural supply chain and assess the major issues and problem areas, which contributing to food waste in India. Infrastructure (Storage, Road & Transportation), government purchase and distribution scheme, middlemen, bargaining power, price transparency, price volatility, financing, education, and training are found the major issues contributing to food waste in India. Authors also reported that most of the inefficiencies take place upstream of the wholesale market.

Halder and Pati (2011); Veena et al. (2011); Singh et al. (2009); and Bhardwaj and Palaparthy, (2008) discusses the current supply chain of F&V in India and also identified the opportunities & challenges. It has been highlighted in their studies that the F&V supply chain is highly inefficient, resulting in wastage and high amount of losses. The main drawbacks, which are found in the present supply chain, are non-

availability of large scale post-harvest storage facilities, lack of clarity in policy guidelines from the government, fragmented and small farmer degradation, poor infrastructural facilities, high cost, non-reliability of delivery time, compromised quality, significant number of middlemen, inadequate transportation facilities, vulnerability to wastage, lack of technology, lack of market knowledge, inadequate transparency, improper food safety, and farmers knowledge & awareness.

Sidhu et al. (2010) and Modi et al. (2009) evaluated the supply chain of F&V and highlighted the issues and problem faced by farmers. The studies analysed marketing cost, profit generated in cultivation, middlemen's share in marketing the F&V. The studies highlighted the need to enhance efficiency by organising the vegetables sector, which is conventional in nature and is deficient in certain modern practices like, efficient transport system, grading facilities, process standardisation, and pre-cooling facilities.

Ayub and Siraj (2008) studied the present scenario of value chain with respect to mango and tried understanding the contribution made by ICT towards the development of Indian agriculture. The study was conducted in parts of Delhi and Lucknow with primary emphasis on ICT.

Negi and Anand (2015); Halder and Pati (2011); Narula (2011); Veena and Venkatesha (2011); FICCI (2010); Rathore et al., (2010); Joshi et al. (2009); Bhardwaj and Palaparthy (2008); Viswanadham (2007); and Jain (2007) found poor cold chain as a major problem in the supply chain of F&V, which is resulting in various inefficiencies, leading to losses. Cold chain plays a vital role in perishable food with respect to supply chain. Past studies have revealed that there is severe absence of robust and reliable cold chain in developing nation.

Negi and Anand (2015) presented the status of and challenged to cold chain pertaining to the F&V sector in India. The study highlighted the need for cold chain infrastructure to remove the bottlenecks in F&V sector in India.

Narula (2011) conducted an interview on the status of cold chain industry in India, in which the discussion centered on supply chain issues of hilly areas and considered the potential role a cold chain can play in preventing loses incurred post-harvest. The author also discussed the different kinds of the model in cold chain operating in India and highlighted the need for the cold chain to reduce the increasing amount of losses in F&V sector in India.

Rathore et al. (2010) also discussed the potential of agri business in India and highlighted the requirement for robust infrastructure related to cold chain for reducing losses and wastages after the harvesting process. The study also found that in case of an absence of an efficient and effective supply chain, chances are quite high that the companies will have to shell out significantly higher cost due to wastage.

Joshi et al. (2009) identified the factors prohibiting smooth cold chain management and their inter-relations in developing countries, like India. The finding of the study suggested that unavailability of proper infrastructure related to cold chain is the major drawback in ensuring efficient food supply chain.

Viswanadham (2007) highlighted the possibilities of growth of food business in India and documented various methods through which the issues can be dealt with using prior knowledge and technology. The study highlighted that inefficient supply chain is the major impediment in Indian agriculture and absence of cold chain facilities and processed food industry are primarily responsible for 20% (Rs. 500 billion) of the total food loss.

Maheshwar and Chanakwa (2006) discussed the wastage and losses in F&V sector with respect to post-harvest due to severe gaps in cold chain in India. The study highlighted efficient cold chain as the solution to this problem and it also documented that huge amount of food loss happened because of inadequate capacity for cold storage, poor cold chain infrastructure, inadequate infrastructure related to transportation, and lack of cold storage nearby farm areas.

The major bottlenecks, which are found from the literature with respect to cold supply chain are Lack of cold storage and warehousing facilities (Veena et al., 2011; Bhardwaj & Palaparthy, 2008; Dharni & Sharma, 2008), inadequate capacities to serve the needs (Narula, 2011), inadequate usage/improper management of cold storage (Halder & Pati, 2011; Bhardwaj & Palaparthy, 2008), irregular supply of electricity to run cold chain (Shukla, D. 2010; Kapoor, 2009) and poor technology related to post-harvest cold chain (Kapoor, 2009).

These bottlenecks in the cold supply chain are leading to maximum inefficiency and decrease in the returns of F&V, which affect the income of the farmers and their livelihood. It plays a vital role and is the backbone for the supply chain of F&V industry, but due to the bottlenecks, it becomes a very weak link and one of the main reasons for supply chain losses in food.

It can be seen in the past available literature that various studies have been conducted on different aspects of supply chain in fresh food produce. Most of the studies have been conducted with reference to retail aspects (traditional and organised) and cold chain. Extensive review of the literature on the present study reveals that there is inadequate study on reasons for efficient supply chain in activities across the stages with reference to F&V. The review of literature on SCM of perishable food produce-an Indian context is presented in Table 3.2.

Theme	Authors, Year	Inference	Gap
	Balaji and Arshindera (2016)	Authors identified the reasons for losses and wastages in food sector and anlyse their interrelationships.	Focus on wastage in general. Stage-wise causes and also causes of high cost and high lead time in the SC is unidentified.
	Negi and Anand (2014)	Authors presented the F&V supply chain scenario in India and highlighted the requirement of an efficient and robust supply chain to mitigate the challenges and minimise the losse	Reasons for inefficiency in SC stages and activities are not identified.
Supply chain Management of Fruits & Vegetables	Shukla and Jharkharia (2013)	Presented an extensive review of literature pertaining to SCM in fresh produce sector and classified the operational issues as the reasons resulting in post-harvest losses. The study also highlighted various research avenues in the supply chain of F&V sector.	Focused on literature review. Lack of focus on stage, activity and the supply chain efficiency as a whole.
	Bhushan (2013)	The author presented a report on the post- harvest profile of mango in Andhra Pradesh, India.	The study is focused on Andhra Pradesh state.
	Dey (2012); Dastagiri and Immanuelraj (2012); Rajkumar (2010); Patel (2010); Reddy et al. (2010); Chandrashekar (2009); Singh, et, al. (2009); Alam and Verma (2007)	The value chain and supply chain of organised and traditional fresh F&V retailers (Reliance Fresh, Safal, and Rythu Bazaar) are studied in different states of India like Andhra Pradesh, Karnataka, Tamilnadu, and Uttar Pradesh. The studies compared the advantages of selling the fresh produce to the traditional retailer and organised retailers. Also highlighted the problems faced by farmers.	More focused towards retail perspective. Study pertaining to supply chain efficiency is missing

Table 3.2: Summary of the Studies on Supply Chain Management of F&V (Indian Review)

	Artiuch and Kornstein (2012)	Authors outline the underlying structure and incentive within India's agricultural supply chain and assess the major issues and problem areas, which contributing to food waste in India.	The study is focused on entire agriculture sector with lack of focus on the supply chain of F&V.
	Halder and Pati (2011); Veena et al. (2011); Singh et al. (2009); Bhardwaj and Palaparthy (2008)	Discusses the opportunities & challenges in F&V supply chain. It has been highlighted that F&V SCM is suffering from maximum inefficiency, which is resulting in waste.	Study pertaining to supply chain efficiency is missing.
	Sidhu et al. (2010); Modi et al. (2009)	Supply Chain of F&V has been evaluated to highlight the issues and problem faced by farmers. Studies analysed and estimated the costs involved in marketing and the margin & returns to the farmers. Also highlighted the need to enhance efficiency.	Study pertaining to supply chain efficiency is missing.
	Ayub and Siraj (2008)	Authors studied the present scenario of value chain with respect to mango and tried understanding the contribution made by ICT in Indian agri sector. The survey was conducted in Lucknow and Delhi.	Focused on ICT in India agri sector
	Negi and Anand (2015)	Authors presented the status of and challenge to cold chain pertaining to the F&V sector in India	Lack of focus on supply chain efficiency.
Supply chain	Narula, (2011); Rathore et al. (2010); Viswanadham (2007); Maheshwar (2006)	There has been a staggering loss (30-40%) in the perishable fresh items because of inadequate infrastructure facilities related to cold chain. The studies highlighted that inefficient supply chain leads to high cost of wastage.	Papers are limited to the discussion on status and challenges in F&V SCM. Stage- wise and activity wise study are missing. Lack of focus on supply chain efficiency.
Management of Fruits & Vegetables: Cold Chain	Joshi et al. (2009)	Identified the factors prohibiting smooth cold chain management and their inter- relations in developing countries, like India.	The study is focused on general food items (Confectionery, Dairy, and Meat). The study is limited to Cold Chain. Identification of root causes responsible for inefficient supply chain in perishable fruit & vegetables sector is needed.

3.2. Theme 2: Challenges in the Supply Chain of Perishable Food produce in India

Various issues and challenges have been identified and highlighted by the authors in past studies conducted on the supply chain of F&V sector in India. The entire supply chain of F&V in India is affected by various issues and challenges, which acts as an

impediment for effective and efficient supply chain of F&V sector in India. The broad identified issues are Lack of Cold Chain Facilities, Large number of Intermediaries, Poor Linkages and Integration between the partners, Poor Infrastructure Facilities, High Cost of Packaging Material, Lack of appropriate technology and techniques, Lack of Farmer's Knowledge and Awareness, Poor Quality and Safety standards, Poor Transportation facilities, Lack of Information regarding demand and market, Poor Shelf life, and Poor Handling. The sorted issues which are further expanded into different variables (as shown in Table 3.3) and their observations are discussed below.

Cold Chain issues

There are various issues related to cold chain in India, such as lack of cold chain facilities, inadequate capacity of the cold chain, lack of cold chain network. Due to this concern, it has become difficult for the farmers and businessman to do their business effectively and get proper remuneration for their produce.

Fragmentation issues

One of the main issues in the supply chain of F&V sector in India is a large number of local trader and intermediaries who eat all the share of farmer's income. The entire fresh produce supply chain in India is dominated by local traders and middlemen.

Integration issues

Linkage and integration between the various players in the supply chain play a very important role to make the whole supply chain effective and profitable. However, in the supply chain of F&V sector in India, there is a lack of forwarding and backward integration between the farmers and the other partners.

Infrastructure issues

Supply chain infrastructure plays an important role in the F&V sector. Proper and adequate infrastructure helps farmers and agribusinessman to run their business successfully and helps to deliver the goods at the right time with right condition. In India, infrastructure pertaining to storage and transportation is the main impediment in the supply chain of agricultural products that leads to high amount of losses.

Packaging issues

Packaging is very important for F&V as they are highly perishable in nature and needs proper packaging for the handling of this fresh produce. Without proper packaging, it is very difficult to maintain their shelf life. Cost is also a very important aspect of this issue. The high cost of packaging material makes difficult for the farmers to do proper packaging of their goods.

Technological issues

Many technical issues, such as advancement issues, inefficient technology, obsolete techniques, and old machinery, surround the technology. Due to these concerns, it has become difficult for the farmers and agribusinessman to use appropriate technologies and techniques to reduce the post-harvest losses and time in operational activities.

Farmer's Knowledge and Awareness

Farmer's in India have very poor knowledge regarding the use of latest technologies and techniques to work effectively and efficiently. They have very poor knowledge about the management of post-harvest produce, quality of seed; also, they have poor information regarding market demand, market price. Without proper knowledge and awareness level of the farmer, the supply chain of F&V cannot be efficient, as farmers are the main source of the fresh agri produce.

Quality issues

Quality is a very important and key area of concern in the supply chain of food industry/sector, as it directly relates to the health and lives of the people. It is very important for the supply chain to deliver the fresh goods in a timely manner and in a proper quality to the customer. Proper supply chain helps to maintain the shelf life of fresh produce and prevents it from deterioration. Quality has a strong impact on the supply chain, so it leads to efficiency and less rejection by the customer. In India, there is a lack of quality standards to meet international quality for export like poor hygiene and safety standards, and high-quality degradation.

Processing and Value addition issues

Processing and Value addition is a way to increase the shelf life of food produced and reduce the losses. The high amount of food processing may lead to low wastage of F&V. It gives an immense opportunity to export the processed food to the various destinations. However, in India, the food processing is very low as compared to other countries. The country process about only 1-2% of total F&V's produce and there is a very low level of value addition due to lack of processing units and no closest proximity of processing units.

Financial issues

Income of farmers in India is very low. They do not get proper income for their farm produce, and the middlemen tend to consume most of the share. The difference between the final consumer price and the price received by farmers is high (25% of the total price paid by the consumer goes to farmers). There is lack of transparencies in pricing at all Mandis in India due to which farmer doesnot get right prices for their efforts and fresh produce.

Post-harvest losses issues

In supply chain of F&V sector, losses incurred during post-harvest are among the major problems in India. Most of the losses happens usually while the food reaches to the main markets and in food processing units. Close to 40% of total food produced in India is wasted during storage and transportation. Unavailability of cold chain facilities and insufficient logistics connectivity are the factors behind high post-harvest losses.

Transportation issues

In supply chain of F&V, transportation happens to play a crucial role without which the goods cannot be delivered to the customer at the right time and in a right quality. It plays even a more important role in perishable food like F&V because of short shelf life, high perishable, required controlled temperature. Transportation-related challenges are very high in India because of unavailability of well transportation mode, the high cost of transportation, and lack of temperature-controlled vehicle for the movement of goods.

Market Information issues

Proper information is the basis of the efficient supply chain. Without proper information regarding market demand, the supply chain cannot run successfully. In India, farmers have lack of information regarding the prices in the market, demand, and food processing units. Poor information leads to the poor realization of prices, high amount of losses, and late delivery of goods in the marketplace.

Issues		Variables	Source
Cold Chain Issues	Cold Chain Facilities	 Lack of cold storage & Warehousing facilities. Infrastructure in terms of cooling shed, cold storage. Inadequate cold chain capacities to serve the needs. Need for cold chain network in the hilly areas. 	Negi and Anand (2015); Joshi et. al. (2013); Sharma & Singh (2011); Veena et al (2011); Narula (2011); Halder & Pati (2011); FICCI (2010); Rathore et al.(2010); Singh et al. (2009); Bhardwaj & Palaparthy (2008); Jain, (2007); Viswanadham(2007)
Fragmentation Issues	Fragmented Supply Chain	 A large number of Intermediaries present in the Supply chain. Traders dominant supply chain. Farmers have a greater reliance on Intermediaries. Presence of a large number of local agents and commission agents. 	GOI (2012); Halder & Pati (2011); Narula (2011); Veena et al. (2011); Singh et al. (2009); Modi et al. (2009); Dharni and Sharma (2008); Bhardwaj and Palaparthy (2008); Satyanarayana et al (2007); Mathi (2007); Viswanadham (2007)
Integration Issues	Linkages and Integration between the partners	 Lack of backward-forward integration from farmer to customer in the hilly areas. Lack of linkages between Industry, Government, and Institution. Poor linkage in the marketing channel, from farm gate to mandi because of small land sizing farmers. Lack of linkage between farmer and processing unit because of unavailability of the processing unit. 	Singh et al. (2009); Jain (2007); Satyanarayana et al. (2007); Mathi (2007)
Infrastructure issues	Infrastructure Facilities	 Lack of storage / Warehouse condition in the village areas. Poor loading/unloading facilities in the farm and Mandi place. Lack of Processing facilities (Waxing, washing). Lack of Packaging facilities. Hilly terrain and poor road connectivity. Poor transportation infrastructure (Road & Rail). Infrastructure connecting the farm is very poor. Inadequate Marketing infrastructure such as grading, standardisation and other machinery near the farm region and at Mandi place. 	GOI (2012); Narula (2011); Sharma & Singh (2011); Veena et al. (2011); Halder and Pati (2011); Shukla (2010); FICCI (2010); Kapoor (2009); KPMG & ASSOCHAM (2009); Singh et al (2009); Dharni & Sharma (2008); Bhardwaj and Palaparthy (2008); Satyanarayana et al. (2007); Jain (2007); Viswanadham (2007)

Table 3.3:	Summary of	of issues and	challenges in	the supply	chain of Fa	&V in	India
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Packaging issues	Packaging Material	High cost of packaging materialUnavailability of packaging material	Sharma & Singh (2011); Jain (2007); Mathi (2007)
Technologica I issues	Technology and techniques	 Limited use and lack of appropriate technologies & advanced techniques in food processing. Nonadoption of efficient technology. Processing plant with cost-effective machinery and packaging technologies. 	Narula (2011); FICCI (2010); Rathore et al. (2010); Kapoor (2009); Singh et al (2009)
Knowledge and Awareness issues	Farmer's Knowledge and Awareness	 Lack of knowledge of post-harvest technologies Lack of farmer's awareness and education related to post-harvest management Lack of knowledge about the quality seeds Lack of information regarding market demand 	Shukla & Jharkharia (2013); GOI (2012); Sharma & Singh (2011); Shukla (2010); FICCI (2010); Singh et al (2009); Modi et al (2009); Bhardwaj and Palaparthy (2008); Mathi (2007)
Quality issues	Quality and Safety standards	 Poor level of productivity and quality standards to International market. Poor hygiene and safety standards. Lesser control of product safety and quality across the supply chain because of manual handling. Lack of tracking and traceability facilities. Quality degradation is very higher. 	Veena et al (2011); Halder & Pati (2011); Narula (2011); FICCI (2010); Shukla (2010); Blackburn & Scudder (2009); Singh et al (2009); Kapoor (2009); Ramesh (2009); Naidu (2007)
Processing and Value addition	Processing and Value Addition	 Low level of value addition because of lack of processing unit. Poor infrastructure facilities connecting to processing units. 	GOI (2012); Halder & Pati (2011); Narula (2011); Sharma & Singh (2011); FICCI (2010); Kapoor (2009); Bhardwaj & Palaparthy (2008); Satyanarayana et al (2007)
Financial issues	Farmer's Income	 Difference between the final consumer price and farmer's realization is very high. Lack of transparency in pricing at local Mandis. Heavy fluctuations in the Mandi prices. Farmers are not getting the right price for their produce in the market even in seasonal F&V. 	GOI (2012); Narula (2011); Sharma & Singh (2011); Veena et al (2011); Halder & Pati (2011); Ramesh (2009); Modi et al (2009)
Wastage Issue	Supply chain losses and wastage of fresh produce	 High wastage along the supply chain. High wastage in reaching to the processing unit. Losses during transportation and storage are high. High level of wastage because of lack of cold chain and infrastructure. 	Negi and Anand (2014); GOI (2012); Veena et al (2011); Narula (2011); FICCI (2010); Rathore et al. (2010); Ramesh (2009); KPMG & ASSOCHAM (2009); Murthy et al (2009); Modi et al (2009); Singh et al (2009); Satyanarayana et al. (2007)
Transportati on issues	Transportation Facilities	 Unavailability of transportation mode. Inefficient and costly transportation for the movement. Lack of Refrigerated vehicles for the transportation of F&V in hilly and rural areas. 	GOI (2012); Narula (2011); FICCI (2010); Shukla (2010); Modi et al (2009); Singh et al (2009)

Information issues	Market Information	 Lack of market information to the farmers such as prices, the flow of the product, and food-processing unit. Lack of knowledge about the demand in the market. Lack of timely information. Lack of knowledge about the intermediaries. 	Shukla and Jharkharia (2013); Veena et al (2011); Halder & Pati (2011); Narula (2011); Singh et al. (2009); Modi et al (2009); Bhardwaj & Palaparthy (2008); Mathi (2007); Viswanadham (2007)
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The study and research conducted on the supply chain of F&V in India suggest that the entire supply chain of F&V is laden with the issue of supply chain inefficiency, which is resulting in post-harvest losses and wastages. The inefficient supply chain is the major impediment in the path of speedy growth of agriculture sector in India, so there is a need to identify the activities leading to inefficiency across the stages of F&V supply chain and the major reasons behind that.

3.3. Theme 3: Economic Analysis of Supply Chain losses in F&V

This theme discusses the literature available on post-harvest losses and wastage scenario in the supply chain of F&V sector. In the present study, authors have carried out a detailed and extensive literature review and discussed the standpoints of various researchers on the present problem of losses in F&V sector from farm to the consumer end with reference to global and Indian perspectives (shown in Table 3.4 and Table 3.5).

Post-harvest losses have been highlighted as one of the determinants of the food problem in most developing countries (Babalola et al., 2008; Ojo, 1991). However, food wastage is not good for two main reasons: firstly, there may be a material loss in terms of energy protein and other nutrients; and secondly, there may be an economic loss in terms of the value of food. In today's scenario of F&V SCM, post-harvest losses and wastage is the major impediment to the growth of this sector (Negi and Anand 2015). It has been reported that a huge amount of F&V is wasted in various operational stages of this sector (Murthy et al., 2009). Many authors have made an attempt to estimate the post-harvest losses at various stages of supply chain of F&V (Murthy et al. 2002; Sudha et al. 2002; Gauraha, 1997; Srinivas et al., 1997; Madan & Ullasa, 1993; Aradya, et al. 1990; Atibudhi, 1987; Waheed et al., 1986; Anon, 1985; Anon, 1982) and banana in particular (Murthy et al. 2009; Murthy et al. 2007; Murthy et al. 2003; Gajanana et al. 2002). Various past studies have reported harvest and post-harvest losses in the supply chain of F&V (Murthy et al. 2009; Murthy et al.

Turan, 2008; Ozcan, 2007; Troger, 2007; Karabulut et al., 2005; Lawande, 2004; Reddy, 2004; Kumar et al., 2004; Singh et al. 2004; Tatlidil et al. 2003; Gunduz, 1997; Dokuzoguz, 1997; Ozcan et al. 1997; Ozcan and Baklaya, 1995; Klein and Lurie, 1991; Kaynas et al. 1988). According to the estimates of CIPHET, total value of harvest and post-harvest losses of agricultural goods amounted to Rs, 92651 crores and found that most of the wastage is occurs in F&V of about 4.58-15.88% (GoI, 2016). According to the study on conducted by ASSOCHAM, India (2013), the farmers have to forgo every year about Rs. 2.13 lakh crore due to losses incurred in the supply chain of F&V. In their another study in 2010, CIPHET has estimated harvest and post-harvest losses of major agricultural produces in India was of the order of Rs 44,143 crore per annum at wholesale prices and found that most of the wastage is occurs in F&V of about 5.8-18% worth value of Rs 7,437 crores in fruits and Rs 5,872 crores in vegetables (GOI, 2012). According to National Academy of Sources (1978), estimates of postharvest losses in developing countries vary greatly from 1 to 50% or even higher and the average loss of food products over the supply chain starting from production to the retail shelf and finally to the consumer's fridge is estimated to be 35% (Parfitt et al., 2010); in other words, it can be stated that only two-thirds of the total food produced remains intact, whereas as the remaining onethird is wasted (Gustavsson et al. 2011). Jha (2007) discussed the Food Facts in India and mentioned that Rs. 58,000 Crore worth fruits, vegetables, and cereal grain are wasted each year in India, which is ample to feed about 27% of the below poverty line population and amounts to more than a third of total food production. Dagar (2007) founds that 25-40% of farm produce worth \$12 billion (Rs 50,400 crore) rots every year even before it reaches to the final consumers, thereby squeezing both ends of the supply chain namely, the farmer and the retailer. The amount of post-harvest loss ranges from 20 to 60% of the total production across the countries (Widodo et al., 2006). According to Viswanadham (2007), Rs. 70,000 million value of goods is wasted each year due to poor transportation, lack of proper storage facilities, and inadequate cold chain facilities. Kader (2005) also estimated that worldwide about one-third of all F&V produced are never consumed by humans.

Storage facility for available goods is considerably poor, with only cold storage available for 10% of India's total F&V production and almost 30-40% is wasted

(MOSPI, 2012). Due to inadequate infrastructure related to cold chain, inadequate storage and transportation, poor post harvesting technology and lack of food processing industry, about 20 -30% of all foods produced in India (Rs. 500 b) gets wasted annually (Mishra & Anjani, 2010; Viswanadham, 2007; Jain, 2007). Indian fresh agro supply chain is dominated by Mandi system (traditional method), and it plays a vital role in F&V Supply Chain. The faulty system is vulnerable to several inefficiencies like, no transparency in price determination, this result in a loss-loss situation for both buyers and sellers, as they are often cheated. Moreover, huge amount of losses are incurred in operations at Mandis due to non-scientific handling and storage (Singh et al., 2009).

Veena et al. (2011) estimated losses and wastage in unorganised and organised retailing and found 25% losses in unorganised retailing, which speaks about the importance of SCM. The wastage was far less (16-19%) with organised retailers compared to unorganised retailers. A study conducted by the Indian Institute of Management Bangalore (IIMB) reveals that the ratio of retail price to producer's price is between 3 and 4.1, which is one of the highest in the world, as the result of significant losses incurred in the supply chain. The cumulative waste for tomatoes and potatoes has been observed to be 24% and 40%, respectively as they move towards the supply chain starting from the farm to the end user (Parkan & Dubey, 2009). The evidence of food losses suggested that extent of losses tend to be the highest in the nations where the need for food is greater. Zaldivar (1991) cited several reports, which discussed several loss figures of 25% or 28-42% worldwide, and 15-60% or 15-50% in less industrialized countries specifically, which means that half of the production never reaches to the consumer for whom it was grown, and the effort and money required to produce it are lost forever in terms of losses.

With reference to the several research surveys, the total amount of food that is wasted in India every year is equal to total annual food intake in UK (Rathore et al. 2010). An estimate says that around 35% to 40% of the total production of fresh F&V gets waste in India, which is about the total production of Great Britain (Khan, 2005). Cumulative waste is worth \$6.7 billion, the equivalent of 40% of the total production of fruit and vegetables grown in India (Jain, 2007). Massive quantity and quality losses in the fresh produce giving rise to the 40% value loss in the supply

chain of F&V sector in India (Narula, 2011). Murthy et al. (2009) highlighted that about 1.2% of agriculture GDP (approx. 33.85 lakh tonnes in mango, 35.26 lakh tonnes in banana and 2.12 lakh tonnes in grape) or value of Rs.7, 618.77 crores are rejected every year in India as post-harvest losses. The post-harvest losses are of worth Rs. 29214 Cr. in Perishable (F&V) produce (Jain, 2007). The fresh F&V sector is one that contributes mostly to the food waste and is crucial in having an impact on the total turnover of all aspects in the supply chain (Mena et al. 2011; Griffin et al. 2008; Kantor et al. 1997). Many researches have revealed that a losses incurred in the process of post-harvest amount to Rs. 75,000-1,00,000 crores annually. Kachru (2002) found an extent of post-harvest losses in perishable foods (fruits, vegetables, milk, meat, fish, and eggs) is Rs.63, 000 crores and 20% of the level of production that includes losses during storage, handling and milling/processing.

Mishra & Anjani (2010) mentioned that inefficient supply chain is the central impediment for halting the growth and development of Indian agriculture. Due to the inefficient supply chain, the extent of loss of fruit and vegetables is about Rs. 10,000 crores to Rs. 12,000 crores per annum and the loss of quantity ranges from 10% and 80% in some of the most perishable F&V (Mittal, 2007). Hazarika (2006) estimated the post-harvest losses of the major perishable horticultural crops in Assam and maximum post-harvest loss was found to be 22.62% for tomato followed by ginger, orange, and pineapple. Sharma & Singh, (2011) assessed the degree and extent of losses in the supply chain of major vegetables produced in the Kumaon region of Uttarakhand, India. Tomato experiences maximum losses during post-harvest period followed by potato and brinjal.

Negi and Anand (2015) also discusses the issues and challenges pertaining to the supply chain of F&V agribusiness in Uttarakhand, India and highlighted losses and wastage as one of the major problems in Uttarakhand agro fresh produce sector. According to Verma & Singh (2004), if the supply chain management is not taken care of, then there is higher probability of vegetables losses rising upto 25% of the total production.

Bhardwaj & Palaparthy (2008) did a rigorous review of the basic and contemporary literature and identified the reasons creating an impact on F&V markets and its

effects on supply chain members. In their study, authors cited that according to Food Corporation of India (FCI) estimates, 20-30% of total food produce is wasted during the process of transportation. According to HMNEH (2010), out of total fruit production, banana constitute a fair portion of the share amounting to approximately 33%; but the export of the same is quite negligible because of higher amount of wastage (approximately 40%). It is estimated that the food production in India is going to double in the next ten years, but post-harvest losses of about 35-40% of the total produce that amounts to Rs. 58,000 cr annually is a cause for concern. This results in price instability, farmer's non-remuneration, rural impoverishment resulting in farmers' frustrations and suicides (Rathore et al., 2010). This postharvest waste reduces the farmer's profit and eventually results in revenue loss. Therefore, farmers are demotivated to be engaged in agri production, as it substantially decreases the bargaining powers of them. Speaking from the viewpoint of consumers, wastage of food products means lower availability at a higher price. The act of supply chain losses also severely diminishes the quality of the available products as well as the options available for the consumers. At the micro level, these losses increase the supply chain cost of the product and at the macro level, reduces the per capita availability of the products (Halder & Pati, 2011).

Therefore, it is important to evaluate the position of FSCM and document areas of improvements. Focus should be placed on reduction of wastage by embracing effective and efficient methods. Murthy et al. (2007) found that the efficiency in operations is reflected by lesser amount of losses during post-harvest due to lower marketing costs, proper handling, effective transportation and strict procurement procedure. Even though India has a strong agricultural production base, wastage is colossal. This can be reduced by increasing the processing level of agricultural produce, which is only about 2.2% for F&V (Rathore et al., 2010). Increasing processing and reduction in food waste can be a better solution to reduce the consumer prices and increase the revenue of the farmers & other stakeholders rather than focusing on increasing the production (Kader, 2005).

Many researchers found highest losses in Tomato in Vegetables (Sharma and Singh, 2011; Parkan & Dubey, 2009; Hazarika, 2006; Gajanana et al., 2006; Verma and

Singh, 2004; Singh et al., 2004) and Mango in Fruits (Bhushan, 2013; Sinha, 2011; CIPHET, 2010; Murthy et al., 2009; Chadha and Pareek, 1993).

Table 3.4: Summary	of Economic	Analysis of Sup	ply Chain losses	s in F&V (Glob	oal Review)
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Theme	Authors, Year	Inference
Supply Chain Losses and Wastage: Global	Raak et al. (2017); Buyukbay et al. (2011); Gustavsson et al. (2011); Babalola et al. (2010); Parfitt et al. (2010); Adeoye et al. (2009); Babalola et al. (2008); Turan (2008); Griffin et al. (2008); Ozcan (2007); Troger (2007); Rehman et al. (2007); Karabulut et al. (2005); Tatlidil et al. (2003); Ozcan et al. (1997); Dokuzoguz (1997); Kantor et al. (1997); Gunduz (1997); Ozcan and Baklaya (1995); Klein and Lurie (1991); Zaldivar, C. (1991); Kaynas et al. (1988); Waheed et al. (1986); NationalAcademyofSources (1978)	Estimated the post- harvest/marketing losses and analysed the determinants of losses during and after harvest.
	Kader, 2005	Discussed Socioeconomic factors of losses and give strategies for reducing Post Harvest losses in USA.

Table 3.5: Summary of Economic Analysis of Supply Chain losses in F&V (Indian Review)	
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Theme	Authors, Year	Inference	Gap
	Ramanathan and Parthasarathy (2014)	The study is focused on identification of losses in various stages in supply chain of fruit sector from the grower to the retailer. This study is limited to losses in food processing units as it is seen to be the major point of losses after retailing.	
Supply Chain Losses and Wastage	Sudharshan et al. (2013); Bhushan (2013); Gauraha and Thakur (2008); Verma & Singh (2004) dd		Studies are limited to losses and wastage only. Supply Chain Efficiency perspective is missing. Lack of
	Sharma and Singh (2011)	Estimated the losses during post- harvest in the major vegetables supply chain in Uttarakhand. The highest consolidated losses was found in tomato at producer, wholesale and retail level.	emphasises on the Stage wise activities contributing to Supply Chain Inefficiencies.
	Murthy et al. (2009)	Authors assessed the post-harvest losses in major fruits (mango, banana, grape, and pomegranate) both in economic and physical terms at various handling stages and found nearly 38% of the total post-harvest losses occurs in mango.	

Parkan & Dubey (2009)	The cumulative waste for potatoes and tomatoes, as they move from the producer to the consumer on their supply chains has been observed to be 24% and 40%, respectively.	
Singh et al. (2008); Hazarika (2008); Gajanana et al. (2006); Kumar et al. (2004)	Estimated the losses at different stages and found lack of adequate storage and proper transportation facilities being the factors creating an impact on post-harvest losses.	
Murthy et al. (2007); Kumar et al. (2006); Singh et al. (2004); Murthy et al. (2003); Sudha et al. (2002); Gajanana et al. (2002); Murthy et al. (2002); Gauraha (1997); Srinivas et al. (1997); Madan and Ullasa (1993); Aradya et al. (1990); Atibudhi (1987); Anon (1985); Anon (1982)	Evaluated and analysed the marketing losses in F&V in both economic and physical terms.	
Hazarika (2006)	Estimated the post-harvest losses of the major perishable horticultural crops in Assam. The maximum post- harvest loss was found to be 22.62% for tomato followed by ginger, orange, and pineapple.	

Available literature states some of the primary causes for wastages and losses in the logistics and SCM of fresh food produce can be categorised as following: Poor Infrastructure, Large number of Intermediaries, Harvesting, Transportation, Information, Farmer's Education, Knowledge of Farmer's, Farmer's Experience, Storage and Handling, and Poor Packaging. These causes are discussed below in detail.

Poor Infrastructure

The role of infrastructure is extremely crucial in supply chain industry as it acts as the driving force. In perishable fresh produce supply chain, it constitutes cold chain, transportation infrastructure, road connectivity and network, port infrastructure, marketing facilities, and processing facilities. In India, the Infrastructure for perishable food supply chain is very weak and is one of the main reasons for losses and wastage of food. Singh et al. (2009) found that lack of support with regards to infrastructure amount to high losses (40%) of F&V. The losses at various stages of the supply chain are incurred because of gaps in cold chain such as inadequate cold storage capacity, lack of cold storage nearby farm area, and poor transportation.

The losses and wastages in the food production decrease the returns of F&V and occur mainly because of lack of infrastructure. Viswanadham (2007) mentioned in his study that the causes for the losses are unavailability of proper processing infrastructure, lack of cold storage, and dearth of transportation in India. In developing countries, the unavailability of marketing facilities and poor infrastructure resulted in high losses in F&V, which ranges from 20 to 50% (Verma & Singh, 2004). In order to properly maintain the quality and shelf life of perishable goods, there is a need of temperature management. However, there has been massive losses in F&V primarily due to absence of cold chain infrastructure (Rathore et al., 2010) and lack of proper marketing facilities and systems (Gauraha & Thakur, 2008; Singh et al., 2008) ensuing losses and wastages in the supply chain of perishable food produce. Kader (2005) found inadequate storage facilities as a cause, therefore, produce exposed to the direct heat of the sun that may accelerate metabolism leading to higher levels of damage and decrease the shelf life of the produce. Around 95% of the cold storages are in private hands, and because of high charges, an average Indian farmer is not able to avail the facilities of cold storage (Dharni & Sharma, 2008). Negi & Anand (2015) in his study on the cold chain also showed that the cold chain in India has emerged as one of the weakest link in the supply chain of F&V sector in India resulting to losses.

According to Maheshwar & Chanakwa (2006) about 30% of the F&V grown in India, which is 40 million tonnes amounting to \$13 billion gets wasted annually. There is a lack of ownership within the chain. All the players are concerned with their own revenue maximisation with limited attention towards the overall profit of the chain. This lack of a holistic view of a supply chain is leading to the post-harvest waste (Shukla & Jharkharia, 2013). The magnitude of losses also depends on the road connectivity and network (Kader & Rolle, 2004). In India, most of the northern and eastern region is covered with hilly terrain areas and are the major sources of F&V. The road connectivity and network infrastructure in such areas are very poor, which takes a long time to take the fresh F&V product to the market and deteriorate the quality and condition of the product, which results in wastage. Modi et al. (2009) also highlighted in his study that the villages, farms and the markets in the Uttarakhand state (Hilly region) are not well connected and the farmers had to somehow bring their harvests to the nearby road for transportation, which increased the wastage of their produce. On its way to market, a lack of proper infrastructural facilities results in greater wastage of the fresh produce. Negi and Anand (2015) also discusses the issues and challenges pertaining to the supply chain of F&V agribusiness in Uttarakhand, India and highlighted losses and wastage as one of the major problems in Uttarakhand agro fresh produce sector.

Transportation

Murthy et al. (2009) has documented that losses during transportation are the major operational reasons causing severe wastage in the supply chain followed by inventory management (Shukla & Jharkharia, 2013). Rehman et al. (2007) found in his study that the losses mainly occurred during the process of transportation of perishable goods to the market. Poor and inadequate transportation facilities contribute more to this problem (Gauraha & Thakur, 2008; Sharma & Singh, 2011; Kader, 2005). Singh et al., (2008) attempted to assess the extent and magnitude of post-harvest losses in Uttar Pradesh and found transportation and distribution of agricultural commodities as the factor responsible for such losses. The author found transit loss contributing around 24% of the total loss. In transportation, time is a critical factor to deliver the fresh produce at the right time ensuring adequate quality. At farm level, also there are various losses due to the ignorance of time factor.

Verma & Singh (2004) found delays in moving the harvested fresh produce to the market as the reason of losses at the farm level. There is inherent difficulty of collecting and transporting small quantities of fresh produce from the numerous small farm's results to high post-harvest losses. Rehman et al. (2007) observed during the survey that most of the farmer picked their crops in the morning, packed in wooden crates and using pickup/truck as a mode of transportation to transport their produce to the outside market. The loss at Market level is mainly due to the transportation practices followed in marketing channels (Verma & Singh, 2004). Mathi (2007) studied the SCM of Guava in Allahabad Uttar Pradesh and found ordinary transportation, irresponsible driving, and rough roads as one of the reasons for post-harvest losses. Some crops required special facilities like controlled temperature transportation and unavailability of such is the reason for the marketing loss (Ozcan, 2007). Produce are handle roughly and transported in open trucks that take twenty-four hours or more to the fresh produce to arrives at the retailer,

typically an open-market vendor or a pushcart after harvesting. It is piled into large cane baskets or on to truck beds without cushioning or packaging, which leave it exposed to the sun in temperature and deteriorates the quality of the fresh produce (Jain, 2007).

The faulty system of transport and delayed delivery of fresh produce causes wastage in the retail market (CEAGESP, 2002). It reaches the store shelf too late and with a short remaining shelf life, which causes wastage in the perishable food supply chain at the retailer level (Mena et al., 2011) and additionally results to the penalty (Shukla & Jharkharia, 2013). The bulkiness in the transportation of the fresh produce makes the handling and transportation a difficult task, leading to huge wastage of around Rs. 23,000 crores (35% of the total production) (CII, 1997). Transportation-related challenges are very high in India because of unavailability of well transportation mode, the high cost of transportation, and lack of temperature-controlled vehicle for the movement of goods. (Negi & Anand, 2015).

Usage of advanced transportation method strengthens the need for dedicated transportation vehicles like reefer trucks for perishable products, which can maintain the quality of fresh produce and enhance the shelf life and will result in reducing the transit losses (Murthy et al., 2007).

Large number of Intermediaries

Supply chain of perishable fresh produce is inefficient because of higher number of intermediaries and fragmented chain. The unorganised supply chain for perishable goods is fragmented and long where it extracts a huge sum of money from the customers for the produce (Singh et al., 2009). There are a large number of middlemen in the supply chain of fresh F&V, i.e., Farmers, Pre-harvest Contractors, Agents, Wholesaler, and Commission Agents at the wholesale level, Auctioneers, Retailers and the customers. From the field to the customer, F&V passes through various channels. A large number of intermediaries adds severely to the waste and enhances consumption price (Boer & Pandey, 1997). Several losses occur because of market intermediaries (Gauraha & Thakur, 2008). Verma & Singh (2004) analyses the losses in fresh vegetables and found that the losses at wholesale level

depend on the number of participants in the marketing channel and length of the channel.

The horticulture supply chain of India is fragmented due to small and marginal landholdings by the farmers. Because of the limited landholdings, the produce from these farmers is very low that poses problems in transportation, which results in increased reliance on intermediaries to market their F&V. The middlemen are least bothered about the wastage that the farmer incurs and are reluctant to spend on better cold storage other infrastructural facilities. This leads to quality and quantity losses in F&V supply chain amounting to 40% value loss (Narula, 2011).

Information on Market Demand

The flow of Information is very crucial in the supply chain to ensure smooth flow of functions. In case of the supply chain of perishable goods, it is even more important because of short shelf life and perishable nature. This section categorises the causes of loss occurring because of limited demand information. Non-availability of information relating to demand was outlined as primary factor for losses (Buyukbay et al., 2011; Viswanadham, 2007). Kader (2005) also found Lack of information as one of the socioeconomic factor causing post-harvest losses. Most of the time fresh food remains unsold at retail stores, and the expiry dates of that product passes, which is the most common reason of waste at the retail level. This occurs when there is no information regarding demand and retailer orders more than the real demand (Mena et al., 2011). Information should be provided to the farmers in a timely manner, so they can plan and take care of the planting and harvesting activities, as lack of proper planning and management practices are the key reasons for losses in fresh produce supply chain (Shukla & Jharkharia, 2013).

Farmers Knowledge and Experience

Knowledge of farmers and their experience plays a very important role in the supply chain of perishable fresh food products.Farmers are the main source and supplier of all the fresh produce and their education, experience, and knowledge regarding the technology, market information, and new equipment are the factors responsible for losses in the supply chain of perishable fresh produce. Most of the growers are the tiny landholder and sharecroppers, having minimal knowledge regarding the technology, financial incentives, and demand in the market (Shukla & Jharkharia, 2013). Babalola et al. (2010) found in his study that most of the farmers around 82.95% were illiterate, which is a cause resulting in high wastage of tomato because they do not use available post-harvest technology, only the farmers with post-primary education can use it. The author also found that majority of the farmer 68.17% had below the experience of 16 years in tomato production, which could bring about a massive effect on losses related to production of tomato. Ozcan (2007) also listed lack of training and experience for workers as one of the reasons for post-harvest losses. Sharma & Singh (2011) also found that the losses at grower end result from lack of farmer's knowledge about the appropriate maturity of fresh produce and proper time of harvesting, which results in losses.

Improper and Poor Harvesting

Harvesting of the fresh produce at a wrong time or before their maturity age can lead to the wastages in the perishable fresh produce supply chain. Many researchers found poor harvesting as one of the reasons for post-harvest losses. Rehman et al. (2007) found that losses mainly occurred during picking of the crop. The author found harvesting prior to maturity and improper care during harvest as the primary factor responsible for losses in tomato supply chain. Babalola et al. (2010) revealed through regression analysis that the age of fruits at harvest and total number of harvested baskets are the primary factors determining losses, because harvesting more than the actual demand at a wrong time may cause loss and wastage. Sharma & Singh (2011) also found that harvesting the pre-matured F&V results in waning quality and uneven ripening as one of the important factors of losses. Buyukbay et al. (2011) determined 5-12.97% and 18.44% of losses due to early and late harvest in beans and tomato production in Turkey. Ozcan (2007) also listed early or late harvest, usage of improper machineries and tools, and improper method of harvest by the farmers in harvesting their fresh farm produce as the reasons for the marketing losses.

Verma & Singh (2004) estimated post-harvest losses in fresh vegetables at farm stage and found that wastage are mainly caused by inadequate means of harvesting. Singh et al. (2008) identified the faulty method of harvesting as the factor responsible for wastage and losses. The first stage from where the losses begin is harvesting in the supply chain of perishable fresh produce. Therefore, it is essential to adopt proper machineries and harvesting tools, timely harvesting of produce to avoid wastage.

Storage and Handling

Perishable fresh produce has a constraint of limited shelf life, so they need adequate storage and handling after post-harvest. Proper storage helps to maintain the quality of the fresh produce and safeguard them to deteriorate from rough handling, bacteria, fungus, mildew, and insects. Farmers piled their produce into large cane baskets or onto trucks without proper measures and exposed to the sun in temperature causing losses. Jain (2007) found the rough handling of produce as the main reason for post-harvest losses. There are several inefficiencies in storage and poor handling process, which are the operational cause of wastage (Murthy et al., 2009; Prigojin et al., 2005). Over 25% of F&V production is spoiled due to unsuitable handling and storage (Veena et al., 2011). Farmers do not take proper care of fresh produce and handle, grade and pack these products in a poor manner, which subjected fresh produce too extreme of temperatures, atmospheric modification or contamination, and attack by parasites/diseases. Gajanana et al. (2006) found pest and diseases at the field level, crushing of fruits at the market level and injury to fruits due to pressing at the retailer's end as the primary factor of loss due to improper handling and storage. Ozcan (2007) listed lack of specific conditions during the storage as one of the reasons for marketing losses in the fresh produce.

Poor Packaging

Poor packaging is also the reason causing losses in fresh produce supply chain. Farmers use wooden crates and improper method of packaging, which causes loss. Rehman et al. (2007) found Packaging in bulk without sorting, and grading of produce are the factors responsible for the losses. Adeoye et al., (2009) also found such reasons as the causes of economic losses to tomato. The author also found that improper handling of perishable goods results in bruising, leading to splitting and skin breaks in the fresh produce. Rough handling causes damage during off-loading of the produces resulting in high percentage of losses in the F&V. Baskets are staked over the other in a poor manner while moving the goods from growers end to the marketplace. The bulkiness in the handling of the fresh produce makes handling a very difficult task during the transportation. Most of the farmers use the faulty method of cleaning, drying, and storage (Verma & Singh, 2004).

3.3.1. Supply Chain losses and Wastage at different stages

Wastage in F&V supply chain starting from harvesting to delivery of fresh produce to consumers is significantly high in India (Balaji and Arshinder 2016). Losses and wastage during storage, transportation, handling and distribution are the significant issues in agrarian economy. It has been reported that a huge amount of agri-fresh produce is wasted in various operational stages of the perishable fresh food supply chain (Murthy D. S., Gajanana, Sudha, & Dakshinamoorthy, 2009). In U.K roughly one quarter of food produced is wasted from the time the food commodities leave the farm until they are presented to the consumer on a plate (Osner, 1982), proportionately most wastage (nearly 20% by weight) occurs on the farm. Author estimated wastage at Storage level, Processing, and during Distribution and retailing. Although storage conditions in UK are better than in many countries, about 30% of stored carrots and between 25 and 45% of winter cabbages and cauliflowers become unacceptable during storage. However, only 5 to 8% of main crop potatoes are discarded. In processes such as peeling, trimming, coring and seeding of fruit and vegetables all result in waste. Apart from lesser availability and severe losses in monetary terms, it also enhances costs incurred towards marketing and transportation (Subrahmanyam, 1986). Kader (2005) gave the general difference that more of the losses occur between production and retail sites in developing countries than in developed ones. As per National Centre for Cold Chain Development (NCCD), the highest losses occurs during transportation. From field to consumption point, F&V happens to go through several distribution channels, which amounts to a loss of 5-7% at each step (MOSPI, 2012). Shukla & Jharkharia (2013) mentioned that the major portion of the agri-fresh produce wasted at the farmer's end. Bhardwaj & Palaparthy (2008) also cited that 20-30% of the produce is wasted during the phase of transportation from the point of origin to the processing units as per the estimates of FCI.

3.3.1.1. Supply Chain losses and Wastage at different Stages-Fruits

Murthy et al., (2009) assessed the post-harvest losses in major fruits (mango, banana, grape and pomegranate) both in economic and physical terms at various handling stages and found that nearly 38% of the total post-harvest losses in mango occurs due to disease; distant marketing in grapes increased the losses by 50%. Sudharshan et al., (2013) also assessed the losses occurred during post-harvest in pomegranate in two markets and found losses occurring ranging from 25.48% in Bangalore market to 38.44% in Mangalore market. The explicit evaluation of the post-harvest losses at different stages of marketing and their impact on farmers' net price, efficiency, margins, and marketing costs have been documented by Murthy et al., (2007). 28.84% of losses were witnessed during post-harvest in the wholesale channel, which included 5.53% losses at farm stage, 6.65% at wholesale stage, and 16.6% at the retailer's stage. The said losses occurring in co-operative market were 18.31% with 7.82%, 1.77% and 8.72% in the subsequent stages. In the wholesale stage and retail stage, the losses amounted to 23% and 58%, respectively, in comparison with 10% and 48% in the co-operative marketing channel.

Mathi (2007) determined the existing supply chain available for guava in Allahabad district and determined the post-harvest losses due to the existing SCM. The author found 9.89 kg of loss at one Quintals fruits drawn at Farm level, which comprises loss at harvesting-2.67 kg, grading-0.72 kg, transportation-3.00 kg, and storage 3.50 kg. This amount to a physical loss of Rs. 49.45 and the total return realized was Rs. 450.55.

3.3.1.2. Supply Chain losses and Wastage at different stages - Vegetables

Verma & Singh (2004) assessed the post-harvest losses of vegetables in quantitative terms at wholesaler, retailer and farm level at transportation, storage and sorting level. It was found that the overall losses vary up to 25% in vegetables viz. tomato, cabbage, cauliflower and chili. Monetary losses were estimated worth Rs. 156.72 lakh in Tomato, Rs. 27.79 lakh in Cabbage, Rs. 35.10 lakh in Cauliflower, and Rs. 0.19 Lakh in Chili. The post-harvest losses of tomato were observed to be very high in quantitative as well as in monetary terms. Hazarika (2006) also found that the losses are more during the transportation and storage of the product. Apart from
tomato, the losses in the other F&V was found to be more in the market level than the loss at the grower's level. Kumar et al. (2006) assessed the losses in vegetables supply chain in state of Karnataka. It was found that losses resulting in post-harvest period at farm stage with respect to potato and onion were 7.34 kg/qtl and 6.21 kg/qtl respectively. Further, the losses experienced at wholesale stage amounted to 17.12% and 17.75% for potato and onion respectively. At retail stage, the losses incurred were 26.29% and 22.65% for potato and onion respectively. Hence, 25% of the losses are witnessed at retailer's stage, whereas 60% of the losses occur at farm stage. Sharma & Singh (2011) estimated the losses at different stages in producer level (handling, harvesting, sorting and grading, packaging, transportation and marketing); and trader level (loading unloading, transportation, grading and selling stages). At farm stage, the losses have been witnessed higher in case of tomato (15.16%), followed by french bean (11.06%), and brinjal (11.00%). At the retailer's end also, tomato suffers the maximum loss, followed by okra and chilly. The highest post-harvest losses were found in tomato (23.19%) and minimum in radish (6.52%) at producer, wholesale and retail level. Across different levels, the maximum wastage occurred at the farm stage for all the vegetables. Gajanana et al., (2006) have undertaken a study in the major tomato growing state of Karnataka to assess the post-harvest loss at different level of handling. Total post-harvest loss was observed to be about 19% consisting of 9.43% at field level, 4-5% at market level and about 5% at the retail level. Rehman et al. (2007) found post-harvest loss of tomato in Peshawar was 20% that may have occurred during harvesting, transportation, and product handling. The losses in tomato was found between 5.15% to 9.83% during harvesting time in Nallihan and Ayas districts of Ankara (Tatlidil, et al., 2003) and ranged from 6.7%-33.5% in Indian context (Singh et al., 2004). The summary of losses and wastage in different stages are shown in Table 3.6.

Authors	Losses and Wastages in Supply Chain Stages	
Jha et al. (2015)	As per the study of CIPHET, Ludhiana, under GoI, highest amount of	
	losses in F&V are found in farm-level operations .	
Shukla & Jharkharia (2013)	The major portion of the agri-fresh produce is wasted at the farmer's end .	
MOSPI (2012)	As per NCCD, the largest losses and wastage occurred during the	
	transportation of F&V from the point of origin to the destination.	

Table 3.6: Summary of losses and wastage in different stages

Sharma and Singh (2011); Murthy et al. (2009); Hazarika (2008); Gauraha and Thakur (2008)	Losses were majorly found at Farm to Wholesale level	
Murthy, Gajanana, Sudha, & Dakshinamoorthy (2009)	Losses and wastages during storage, transportation, handling, and distribution are the central issues in agricultural economy, especially in F&V. Higher amount of F&V is lost during several operational stages	
Singh, et al. (2009)	Losses during the transportation stage and storage are one of the current problems in Indian fresh produce supply chain also a huge amount of losses incurred in operations at Mandi .	
Kumar, Basavaraja, & Mahajanshetti (2006)	At the farm level , approximately 60% of total post-harvest losses occur	
Gajanana et al. (2006)	Across different levels, i.e., Grower level, Wholesale level and retailers' level, the maximum wastage were found at the Farm level in case of all the vegetables.	
Singh, Banerjee, Singh, Pandey, Sudhakar and Rai (2004)	The losses and wastages during harvesting of tomato ranges from 6.70% to 33.50% in India.	

It can be seen in the past available literature that numerous studies have been done on estimating economic analysis of losses and wastage in F&V sector. Most of the studies have been conducted with reference to quantifying the losses and there is a dearth of study on identifying the most significant activities leading to supply chain inefficiency with reference to cost, time, and quality across the stages of supply chain, which is ultimately resulting to losses and wastage, and the reasons for that inefficiency.

3.4. Theme 4: Defining Supply Chain Efficiency

Different authors have discussed and highlighted important aspects of supply chain efficiency from the different perspective, and they have given different opinions as discussed below:

Labs (2010) defined it as "Supply chain efficiency must ensure that it upholds the promise to the customer while eliminating non-value add or waste in the process. Supply chain efficiency, therefore, is the measure of getting the right quality product to the right place at the right time at the least cost."

Stephen Halula, Manager-supply chain consulting, CDC Software, said that, supply chain efficiency can be viewed as:

"Providing the right product in the right quantity to a customer when desired, at a fair price with a fair margin, adapting to market changes, remaining flexible enough

to accommodate problems as they are encountered, and providing adequate information to all parties (customer, management, manufacturing)".

Jim Stollberg, Vice president- Strategy and business development, HK Systems, explains, "Supply chain efficiency must ensure that it upholds the promise to the customer while eliminating non-value add or waste in the process."

Pettersson (2008) stated, "The most efficient supply chain has the lowest possible cost and at the same time meets the customer's expectations on service like delivery precision and lead time."

Collin (2003) highlighted that "Success of Supply chains are composed of Customer service, Capital employed, Total cost."

Hoover et al. (2001) highlighted that "An excellent supply chain is when a company provides requested customer support."

Bowersox et al. (2000) highlighted that "Three perspectives to create value for customers are economic, market and relevancy value."

Simchi-Levy (2000) highlighted that "Efficient supply chain strategies must take into account the interactions at the various levels."

Beamon (1999) defined it as "Efficiency is the measure of how well the resources are utilised."

Christopher (1998) stated, "The future market leaders will be the ones that have achieved cost and service leadership."

Dornier (1998) said, "The overall objective of any logistics system is to maximise profitability."

Bowersox and Closs (1996) highlighted that the "Relationship between customer services level and the cost is important."

Mentzer and Konrad (1991) defined "Effectiveness is as the extent to which goals are accomplished."

Goonatilake (1990) stated that "An excellent supply chain when a company provides products at low cost."

De Meyer et al., (1989) stated that "An excellent supply chain when a company provides products with high quality."

Haug (1985) defined it as "An excellent supply chain is when a company provides products with short lead time."

Several scholars have debated and deliberated on supply chain efficiency, as shown in Table 3.7. The conclusion that can be drawn here is that, the central factors that happens to determine supply chain efficiency are as follows: sustainable utilization of resource, enhanced customer service, greater value, lesser cost, minimum lead-time, better quality, profitability, and less wastage. It can also be concluded that in order to achieve efficiency in supply chain F&V, the focus must be on delivery of fresh produce to the consumer in right cost, right quality and at the right time (Negi and Anand 2014).

	Authors (Years)	Inference
	Labs (2010)	"Supply chain efficiency is the measure of getting the right quality product to the right place at the right time at the least cost ."
	Pettersson (2008)	"The most efficient supply chain has the lowest possible cost and at the same time meets the customer's expectations on service like delivery precision and lead time ."
Y	Collin (2003)	"The success of Supply chains is composed of Customer service, Capital employed, Total cost ."
IENC	Hoover et al. (2001)	"Excellent Supply chain when a company provides requested customer support."
FFIC	Bowersox et al. (2000)	"Three perspectives to create value for customers are economic, market and relevancy value."
NIN E	Simchi-Levy (2000)	"Efficient Supply chain strategies must take into account the interactions at the various levels."
H.	Beamon (1999)	"Efficiency is the measure of how well the resources are utilised."
PLY (Christopher (1998)	"The future market leaders will be the ones that have achieved cost and service leadership."
Ы	Dornier (1998)	"The overall objective of any logistics system is to maximise profitability."
SI	Bowersox (1996)	"The relationship between customer services level and the cost is important."
	Mentzer (1991)	"Effectiveness is defined as the extent to which goals are accomplished."
-	Goonatilake (1990)	"Excellent Supply chain when a company provides products at low cos t."
	De Meyer et al. (1989)	"Excellent Supply chain when a company provides products with high quality."
	Haug (1985)	"Excellent Supply chain when a company provides products with short lead time."

Table 3.7: Defining Supply Chain Efficiency

Further, the identified factors defining supply chain efficiency is graphically represented in Figure 3.1.



Figure 3.1: Factors Defining Supply Chain Efficiency

3.5. Theme 5: Past Studies on Supply Chain Efficiency

This theme discusses the literature available on the past studies conducted on supply chain efficiency. Authors have carried out a detailed and extensive literature review and discussed the past studies conducted by various researchers globally and in Indian perspectives (as shown Table 3.8). The past studies that has been conducted so far are also discussed below:

Negi and Anand (2014) presented a review paper on supply chain efficiency with insight from F&V sector in India where they highlighted the business problem of supply chain inefficiency, which is leading to huge amount of losses and wastage. The study also emphasised the need and importance of efficient supply chain for better planning and management in the field of F&V sector to remove various bottlenecks and to reduce the losses and wastage.

Zelbst et al. (2012) examine the impact of RFID (Radio Frequency Identification) technology utilisation in manufacturing firms of the USA on manufacturing

efficiency and effectiveness and found that utilisation of RFID technology leads to improved manufacturing efficiency and manufacturing effectiveness.

Mishra (2012) measured the supply chain efficiency of pharmaceuticals industry in India using DEA (Data Envelopment Analysis) tool by considering inputs and outputs.

Lau (2012) examines the role of demand management in balancing distribution efficiency and responsiveness to customer needs in the downstream of a retail supply chain with the help of a case study in Australia.

Sidhu et al. (2011) studied the marketing efficiency of Green peas in India and analysed it by three different supply chains. The study found that the most efficient supply chain has higher marketing efficiency and the chain involves higher number of middlemen resulting in lower efficiency.

Kim and Min (2011) measured the efficiency of the supply chain in USA from a green perspective and proposed the Green Logistics Performance Index (GLPI) integrating the Environmental Performance Index (EPI) and Logistics Performance Index (LPI).

Bhardwaj et al. (2011) analysed the value chain of tomato in the Uttarakhand state of India to figure out the developments at various stages of value chain and suggest necessary measures. Establishment of small cold storage near Mandi, forward and backward integration, and Minimum Support Price (MSP) for F&V are some of the measures suggested by the authors to improve the supply chain.

Hamalainen and Tapaninen (2011) examines the cost efficiency in a Nordic paper mill and found that cost efficiency per machine hour is under tremendous pressure in the paper mill.

Danese and Romano (2011) conducted a study in which the authors evaluates the effect of customer integration on supply chain efficiency and the role played by supplier integration in manufacturing industry in Italy. The findings of the study shows that supplier integration positively moderates the relationship between efficiency and customer integration.

Shukla et al. (2011) proposed a design framework that addresses the facility and link failures explicitly by accounting for their impact on a network's performance measures of efficiency and robustness. The study shows that on a long-term basis, supply chain happens to be quite reliable and a higher degree of robustness can be integrated into the system.

Ip et al. (2011) put forward an approach to evaluate and modelling of the performance and consistency of supply chain using system dynamics and the autoregressive integrated moving average. Effectiveness and efficiency, with six corresponding indicators (product reliability, employee fulfillment, customer fulfillment, on-time delivery, profit growth, and working efficiency) were found to be the most significant factors in the performance of supply chain. It is concluded that to ensure better performance, continuous improvement in supply chain efficiency is required.

Labs (2010) highlighted the importance of top-level management involvement in food processing industry (Food & Beverages) to achieve efficiency in the supply chain process. The author also mentioned that, availability of several tools to enable supply chain respond to fast and unplanned deviations, top management should initiate success.

Tippayawong et al. (2010) made a comparative study among two groups of manufacturing industries in Thailand with varying features of technology on their operational performance and prospective reasons that involve effective operational performance. An attempt was made to identify the prospective causes for improvement of SCM. The study concluded that the prospective reasons, which involved the effective operational performance in case of both groups (consisting of low and high technology intensity), varied completely with respect to IT application, responsive and flexible supply chain.

Sharma and Yu (2010) examine the supply chain efficiency of manufacturing industry in Korea. To increase and spread the variant of DEA approach, this research helps to complement the available literature on DEA with respect to its application on efficiency measurement in supply chain.

Chang and Chiu (2010) conducted a study titled Supply Chain Efficiency Analysis: A Theoretical Approach in Taiwan, in which the authors made a comparison of supply chain between decentralised and centralised control system case. It was found that the capital-intensive industry is superior in terms of supply chain efficiency in central control system case.

Bigliardi and Bottani (2010) in their study devised balanced-scorecard model, which was intended and restricted for the performance evaluation of Italian food supply chain. The primary findings of the study was the design of a set of KPIs embodied into a Balanced-Scorecard tool for performance evaluation in food supply chain.

Ali, Singh, and Ekanem (2009) made a study on 12 major divisions of food producing companies in India, for analysing output and efficiency during pre and post-liberalization era. The authors measured the performance of significant inputs required in food-processing units and brought forward the factors of inefficiency. The study also concluded that raw material used in an inefficient manner results in higher inefficiency, which happens to be a major share of the cost incurred to the food-processing units. For procurement of raw material, the intervention by the Government is crucial and facilitates reforms at policy level to permit direct private-participation for procurement of raw materials.

Pettersson (2008) in its study on Measurements of efficiency in a supply chain emphasised on performance evaluation and cost assessment. The study focused on supply chain efficiency measurement. The central research questions of the study investigated are; How to measure supply chain efficiency and does an elementary model measuring efficiency in an organisations exist?

Albeniz and Simchi-Levi (2007) conducted a study on improving retail supply chain efficiency through wholesale price renegotiation in Spain focusing on double marginalization, which is a crucial factor for inefficiency. Authors suggested a mechanism to decrease double marginalization, which employs consistent negotiation and wholesale price contract.

Kull et al. (2007) conducted a study on last-mile efficiency in online ordering in context to the USA. This study focuses on customer order cycle efficiency that gains through the learnability of websites. It lends insight into how websites influence last-

mile supply chain efficiency via differing learning rates in the order cycle. This study incorporated three different research fields to examines the factors that define the true nature of online learning of the consumer. By arguing that e-commerce learning is an essential component of interface between the organisation and customer, it suggested that understanding of online customer's learning is essential for successful and efficient supply chain in e-commerce industry.

Aramyan et al. (2007) developed a model for integrated supply chain performance measurement in a Dutch-German tomato supply chain. Various categories of performance measures (efficiency, flexibility, responsiveness, and food quality) are identified as key performance components of the tomato supply chain.

Zokaei and Hines (2007) conducted a study on gaining customer attention in FMCG supply chain in UK. The authors defined and explore the distinction between supply chain effectiveness and supply chain efficiency with the help of case study of FMCG sector. The study exhibits how the Kano-QFD technique can be employed in the organisations to increase the product value. It has also been seen that, there is a strong focus on efficiency improvements while little consideration is placed to enhance supply chain effectiveness.

Wong, W. and Wong, K. (2007) evaluated the performance of the supply chain of manufacturing industry in with special focus on internal performance using DEA. Cost efficiency model and technical efficiency model were the ones developed the authors. The knowledge gained through the DEA models assists the managers to categorise the reasons of inefficiency in operations and formulate strategies to ensure improvement.

Callanan (2006) conducted a study on improving supply chain efficiency in UK retail sector. The study focused on improving the supply chain efficiency (i.e., high service level and inventory level with low cost) of the retail sector. The author highlighted that appropriate technology (RFID) in retail could improve customer satisfaction.

Rytila and Spens (2006) conducted a research study in the blood supply chain in Finland to enhance efficiency. The study aims to enhance efficiency in blood SCM considering the fact that blood is scarce. Simulation technique was primarily used

for enhancing the supply chain efficiency. The finding shows that individuals taking crucial decisions can readily make sound and risk-free decisions relating to changes in the supply chain on the basis of information gained from simulation. Simulation techniques is generally employed to make complicated and unstructured systems into more systematic and efficient ones.

Borgstrom (2005) describes and evaluates effectiveness and efficiency as concepts relying on activity based systems in the manufacturing industry of Sweden. The evaluation involves the connotation, the application and the interconnection among effectiveness and efficiency. The framework suggested that effectiveness and efficiency should be viewed separately in the context of supply chain. Margins, dependency, and time were the major difficulties identified in the analysis of effectiveness and efficiency.

Fairchild (2005) developed a framework of SCM in the financial services industry of Netherlands by exploring the role of flow of ideas in developing efficiency through intelligent matching. The study highlighted that business process integration requires computational and human intelligence to target automation efficiency.

Park and King (2004) evaluated efficiency impact of the use of Information Technology in Food retailing firms of Georgia. The emphasis was made on figuring out the performance measures that are linked to the balanced-scorecard approach supported by various industry analyst and on evaluating productivity related to store level effects of IT adoption. Retailers that implement a bigger portfolio of information sharing technology (vendor managed inventory, and use of bar code and RFID) have enhanced the results. Store organisation and the adoption of data sharing and decision sharing technologies were found the significant factors influencing efficiency.

Karkkainen (2003) did a research on enhancing efficiency in SCM of lesser shelflife products by the usage of RFID tagging in Finland. The focus of the study was on implementation of RFID on a trial basis at Sainsbury's, which were further disseminated to understand the positives of RFID in food retail sector. It was inferred that an effective data capturing mechanism could assist in solving the issues of lesser shelf-life products. Prasad and Sounderpandian (2003) provides a checklist of reasons having an impact upon international supply chain efficiency in USA. The study focused on three aspects i.e. sourcing, processing and distribution and provides recommendations for managers in global supply chain to achieve competitive edge.

Stephens (2001) discussed the Supply Chain Operations Reference (SCOR) Model, its expansion, and its implementation to enhance efficiency in supply chain. SCOR model is a business process reference model, which offers inclusive toolset combining organisational processes to effective practice, metrics, and technology. This model has been successfully implemented in European countries, Latin America, North America, Asian countries, New Zealand, and Australia.

The concept of efficiency and effectiveness of the process are evaluated by Hewitt (1994), in connection with redesigning of supply chain of various companies and found that supply chain having process orientation results in a level of inter and intra organisational efficiency and effectiveness with respect to operations.

Horscroft and Braithwaite (1990) describe the strategic lead-time approach to enhance supply chain efficiency and improve the performance of customer service in the manufacturing industry in UK.

It can be seen in the past available literature that various studies have been conducted globally on supply chain efficiency, but to the best of author's knowledge, there is a lack of study on supply chain efficiency specifically to F&V sector in India. The summary of the literature review on supply chain efficiency is shown in Table 3.8.

Author (Year)	Context	Inference	Country
Negi and Anand (2014)	Fruits and Vegetables	Authors highlighted the need and importance of efficient supply chain for better planning and management in the field of F&V sector to remove various bottlenecks and to reduce the losses and wastage.	India
Mishra (2012)	Pharma Industry	Measured the supply chain efficiency of pharmaceuticals industry in India using DEA tool by considering inputs and outputs.	India

Table 3.8: Summary of Past Studies on Supply Chain Efficiency

Zelbst et al. (2012)	Manufacturing SC	Examines the effect of RFID technology utilisation in manufacturing firms on manufacturing efficiency and effectiveness and found that RFID implementation leads to improved manufacturing efficiency and manufacturing effectiveness.	USA
Lau (2012)	Retail SC	This case study examines the role of demand management in balancing distribution efficiency and responsiveness to customer needs in the downstream of a retail supply chain.	Australia
Sidhu et al. (2011)	Vegetables (Marketing Efficiency)	The marketing efficiency of Green peas has been studied and analysed by three different supply chains. The supply chain, in which marketing efficiency was higher, has been the most efficient supply chain. The large number of middlemen results in lower marketing efficiency.	Punjab, India
Kim and Min (2011)	Green Supply Chain	Measured the efficiency of the supply chain in USA from a green perspective and proposed the Green Logistics Performance Index (GLPI).	USA
Bhardwaj et al. (2011)	Tomato	Authors studied and analysed the value chain of tomato in Uttarakhand and figure out the developments at various stages of value chain and suggest necessary measures.	Uttarakhand, India
Hamalainen and Tapaninen (2011)	Paper mill	Examines the cost efficiency in a Nordic paper mill and found that cost efficiency per machine hour is under tremendous pressure in the paper mill.	Nordic
Danese and Romano (2011)	Manufacturing SC	This paper analyses the impact of customer integration on supply chain efficiency, and the moderating role of supplier integration in a manufacturing industry.	Italy
Shukla, Lalit, and Venkatasubramanian (2011)	Supply Chain Network	This study proposes a design framework that addresses the facility and link failures explicitly by accounting for their impact on a network's performance measures of efficiency and robustness.	USA
Ip, Chan, and Lam (2011)	Manufacturing SC	Effectiveness and efficiency, with six corresponding indicators (product reliability, employee fulfillment, customer fulfillment, on- time delivery, profit growth, and working efficiency) were found to be the most significant factors in the performance of the supply chain.	China
Labs (2010)	Food Processing	The author discussed the significance of involvement of higher-level management in food processing industry (Food & Beverages) to achieve efficiency in the supply chain process.	Global
Tippayawong et al. (2010)	Technology Companies	Comparative study was done among two groups of manufacturing industries in Thailand with varying features of technology on their operational performance and prospective reasons that involve effective operational performance.	Thailand
Sharma and Yu (2010)	Manufacturing SC	Examines the supply chain efficiency of manufacturing industry in Korea to increase and spread the variant of DEA approach.	Korea

Chang and Chiu (2010)	Manufacturing SC	Authors made a comparison of supply chain between decentralised and centralised control system case. Capital-intensive industry is superior in terms of supply chain efficiency in central control system case of centralised control system.	Taiwan
Bigliardi and Bottani (2010)	Food SC	Authors devised balanced-scorecard model, which was intended and restricted for the performance evaluation of Italian food supply chain.	Italy
Ali, Singh, and Ekanem (2009)	Food Processing Industry	Authors measured the performance of significant inputs required in food-processing units and brought forward the factors of inefficiency. The study also concluded that raw material used in an inefficient manner results in higher inefficiency, which happens to be a major share of the cost incurred to the food-processing units.	India
Pettersson (2008)	Supply Chain	Study emphasised on performance evaluation and cost assessment. It was focused on supply chain efficiency measurement.	Sweden
Albeniz and Simchi- Levi (2007)	Retail Sector	Study emphasised on improving retail supply chain efficiency through wholesale price renegotiation in Spain focusing on double marginalization, which is a crucial factor for inefficiency.	Spain
Kull, Boyer, and Calantone (2007)	E-Commerce	This paper focuses on customer order cycle efficiency gains through the learnability of websites. It lends insight into how websites influence last-mile supply chain efficiency.	USA
Aramyan et al. (2007)	Agri-Food SC	Developed a model for integrated supply chain performance measurement in a Dutch-German tomato supply chain. Flexibility, efficiency, responsiveness, and food quality are key component in performance measurement system.	Germany
Zokaei and Hines (2007)	FMCG Sector	Defined and explore the distinction between supply chain effectiveness and supply chain efficiency with the help of case study of FMCG sector in UK.	UK
Wong and Wong (2007)	Manufacturing SC	Evaluated the performance of the supply chain of manufacturing industry in with special focus on internal performance using DEA. Cost efficiency model and technical efficiency model were the ones developed the authors.	Singapore; Malaysia
Callanan (2006)	Retail Sector	The article focused on improving the supply chain efficiency (i.e., high service level and inventory level with low cost) of the retail sector. The author highlighted that appropriate technology (RFID) in retail could improve customer satisfaction.	UK
Reiner and Hofmann (2006)	Manufacturing SC	Authors present an integrated benchmarking approach for analysing the efficiency in the SC process. They analyse the performance using DEA approach and found that make-to-stock is still the predominating manufacturing strategy.	USA

Finland	Research study in the blood supply chain in Finland to enhance efficiency. The study aims to enhance efficiency in blood SCM considering the fact that blood is scarce.	Blood Supply Chain	Rytila and Spens (2006)
Sweden	Author describes and evaluates effectiveness and efficiency as concepts relying on activity based systems in the manufacturing industry of Sweden. The framework suggested that effectiveness and efficiency should be viewed separately in the context of supply chain.	Manufacturing SC	Borgstrom (2005)
Netherlands	Developed a framework of SCM in the financial services industry of Netherlands by exploring the role of flow of ideas in developing efficiency through intelligent matching.	Financial Services Industry	Fairchild (2005)
Georgia	Authors have evaluated efficiency impact of the use of Information Technology in Food Retailing. Store organisation and the adoption of data sharing and decision sharing technologies were found the significant factors influencing efficiency.	Food Retailing	Park and King (2004)
Finland	Research on enhancing efficiency in SCM of lesser shelf-life products by the usage of RFID tagging in Finland. It was inferred that an effective data capturing mechanism could assist in solving the issues of lesser shelf-life products.	Short Self Life Product	Karkkainen (2003)
USA	Author provides a checklist of reasons having an impact upon international supply chain efficiency in USA. The study focused on three aspects i.e. sourcing, processing and distribution	Information System	Prasad and Sounderpandian (2003)
USA	Discussed the Supply Chain Operations Reference (SCOR) Model, its expansion, and its implementation to enhance efficiency in supply chain.	SCOR Model	Stephens (2001)
England	The concept of efficiency and effectiveness of the process are evaluated by author, in connection with redesigning of supply chain of various companies.	Manufacturing SC	Hewitt (1994)
UK	Paper describes the strategic lead-time approach to improve efficiency in supply chain and improve the performance of customer service in the manufacturing supply chain.	Manufacturing SC	Horscroft and Braithwaite (1990)

3.6. Theme 6: Measuring Supply Chain Efficiency

This theme discusses the measures for supply chain efficiency. The measures are discussed and highlighted below, and the summary of the same is presented in Table 3.9.

The studies show that quantitative efficiency measurement may be classified as profit or cost, productivity, and customer responsiveness whereas qualitative efficiency measurement may be classified as consumer satisfaction, goods flow and information integration, flexibility, efficient supplier, and managing risk. Higher efficiency in supply chain can be attained by selecting minimum price that the supplier is ready to take or the maximum price the manufacturer is ready to pay for semi-finished goods (Mishra, 2012). Aramyan et al. (2007) identified four basic evaluative methods of performance (flexibility, food quality, efficiency and responsiveness) as facilitating factors of performance evaluation system in supply chain.

IT utilisation, SCM flexibility, and responsiveness also constitute the efficient supply chain operational performance. It is also reported that better financial performance is a byproduct of efficient and effective supply chain. The past studies study also reported that the main difficulties in analysing efficiency and effectiveness are time, boundaries, and interdependencies. A model (in manufacturing) was also proposed in the literature to improve supply chain efficiency and effectiveness based on four criteria namely: lead-time, profit, quick delivery, waste eradication. The best measure for enhancing the supply chain efficiency is the least cost measures that yield maximum benefit to the end consumers.

Author (Year)	Inference
 Janvier-James Assey 	• Quantitative efficiency measurement may be classified as profit or cost,
Mbang (2013);	productivity, and customer responsiveness. Qualitative efficiency
• Mishra (2012);	measurement may be classified as Consumer satisfaction, Flexibility,
Hamalainen and	Material flow and Information integration, Effective risk
Tapaninen (2011);	management, Supplier Efficiency.
Chang and Chiu	• Higher efficiency in supply chain can be attained by selecting minimum
(2010);	price that the supplier is ready to take or the maximum price the
• Pandey et al. (2009);	manufacturer is ready to pay for semi-finished goods
• Aramyan et al.	• Four basic evaluative methods of performance (flexibility, food quality,
(2007),	efficiency and responsiveness) are facilitating factors of evaluation
• Tippayawong et al.	system in supply chain.
(2010);	• The factor determined from the study are IT utilisation, SCM flexibility
• Reiner and Hofmann	and responsiveness, which constitute efficiency in operations of supply
(2006);	chain in low and high technology intensive groups.

Table 3.9: Summar	y of Measures fo	or Supply Chain	Efficiency
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David Walters	•	It is reported better performance on financial grounds is the byproduct of
(2006)		efficient supply chain.
• Liang et al. (2006)	•	The study reported that while SCM is to a degree customer-focused, the
• Borgstrom (2005)		emphasis is on efficiency.
• Karkkainen (2003);	•	The study reported that while analysing the efficiency, supply chain
• Li and O'Brien		encounters difficulties, such as, dependency, boundaries, and time factors.
(1999)	•	Proposed a model (in manufacturing) to improve supply chain
• Chen (1997)		effectiveness and efficiency based on criteria, such as, lead-time, waste
		eradication, quick delivery, and profit.
	•	The best measure for enhancing the supply chain efficiency is the least
		cost measures that yield maximum benefit to the end consumers.

3.7. Theme 7: Measures to Improve Supply Chain Efficiency

This theme discusses some of the measures, which have been suggested and highlighted in the past studies for improving level of efficiency of supply chain in general. The suggested measures are discussed and highlighted below. Moreover, the summary of the same is presented in Table 3.10.

Product quality control and management, adoption of pull based supply chain model, communications, use of ICT for better information sharing, strategic alliances, trust and collaboration among stakeholders, volume growth, constant investment, technology based data capture system like RFID, innovations, well equipped man power, operational scale, flexibility in production, cost control, vertical co-ordination, continuous supply, minimum costs of production, minimum transportation cost, minimum inventory holding, and use of technology are some of the important measures suggested by various authors to improve supply chain efficiency.

Table 3.10: Summary of Measures to Improve Supply Chain Efficiency

Author (Year)	Inference
Jraisat and Sawalha (2013)	The study showed that quality control in supply chain plays the role of key strategy to deal with challenges in supply chain.
Xiao and Chen (2012)	Adoption of pull model will enhance the performance of producers and distributors, hence, the entire supply chain.
Pandey et al. (2009)	The ICT system provides a platform for sharing information which is common for growers and buyers. This makes the value chain of apple more efficient in terms of delivery.

Ali et al. (2009)	Technology is considered to play a significant role in the food sector with respect to cost efficiency and growth.
Matopoulos et al. (2007); Cadilhon et al. (2003)	The research highlighted the role and importance of collaboration and trust issues between various stakeholders in the vegetables marketing system.
Vasileiou and Morris (2006)	Social factor and environmental factors are the indicators of business performance.
Karkkainen (2003)	RFID based technology that helps to capture the data, assists in providing solutions to issues involved in logistics and supply chain of product having low shelf life.
Fearne and Hughes (2000)	The key attributes for success in perishable food supply chain are better manpower, constant investment, cost control, growth of the volume, and innovation.
Mowat and Collin (2000)	The entire supply chain performance can be enhanced by greater product quality.
Folkerts and Koehorst (1997)	Vertical coordination is essential to improve the competitive position.
Fisher (1997)	Functional products require an efficient supply chain in which the costs of production, transportation and inventory holding are minimised.
Grimsdell (1996)	Strategic associations, continous supply, communication, operational scale, and quality control are the requirements of efficient supply chain.

3.8. Theme 8: Significance of Efficient Supply Chain in F&V Sector

This theme discusses and highlighted the importance of efficient supply chain in F&V sector in India. Several researchers have highlighted the need of efficiency in supply chain and its importance for the stakeholders involved indirectly or directly in catering to the requirements of the consumer and to the Indian economy as a whole. The importance is highlighted and discussed below, and the summary of the same is presented in Table 3.11.

In order to increase the profitability of stakeholders, efficiency in supply chain is highly essential in F&V sector, which would also help in reduction of wastages and losses incurred in this sector. Further, this would help in maintaining the value and quality of F&V, therby resulting in a reliable and timely delivery to the customers at appropriate time by maintaing proper quality at reasonable prices. It can be inferred that efficiency in supply chain is the need of the hour in F&V sector, hence, it exhibits an essentiality for further research in the area of SCM.

Author (Year)	Significance	Inference
Negi and Anand (2015)	As Indian economy is based on agriculture, there is a need to develop proper supply chain models, which may play an important role in increasing the shelf life and in turn reduce the losses and wastages in	

	F&V.	
Rais and Sheoran (2015)	In case of many F&V, India happens to be the leading producer in the world, but the existence of a higher gap between per capita demand and supply is due losses during the post-harvest supply chain (poor handling and storage issues) and it amount to significant losses for the country. Therefore, there is a requirement of robust and efficient SCM in F&V sector and considerable improvements are needed in all the phases through best practices followed globally.	
Shukla and Jharkharia (2013)	In developing nations like India and China, the consumption pattern will be subject to massive changes, which will demand the need of higher efficiency in supply chain. The extent of wastage can be reduced only by the proper and efficient supply chain.	
Halder & Pati (2011)	India being an agrarian economy requires proper measures and efficient supply chain for playing a major role in minimising wastages and losses during several phases of supply chain.	
Veena et al. (2011)	Higher degree of efficiency in supply chain happens to increase the profits generated and retailer's efficiency alongwith adding greater value to various stakeholders involved in supply chain process (farmers, aggregators, and end users).	Importance of efficient supply chain in F&V has
Bhardwaj et al. (2011)	In order to reduce losses pertaining to tomato during post-harvest, there is a requirement of efficient food supply chain. There are significant inefficiencies witnessed in tomato value chain, which if taken care of will result in proseperity of farmers.	been highlighted.
Reddy et al.	Efficiency in F&V supply chain will add significant value to the	
(2010)	perishable food products and assist in bringing the same to the market.	
Rathore et al. (2010)	F&V are highly perishable in nature, and because of the high level of wastage and inefficiency in this sector, efficient supply chain after the farm gate to the final consumer has become an absolute necessity. Therefore, there is an urgent need to develop intelligent supply chains to curb losses, increase the shelf life of F&V, and ensure safety and desired quality.	
Murthy et al.	Efficient Supply chain would help largely to reduce losses occurring	
(2009)	during various stages of the supply chain.	
Dharni and Sharma (2008)	Efficiency in the distribution channel and supply chain are vital approaches for enhancing revenue for the growers and simultaneously ensuring an increase in affordability.	
Viswanadham (2007)	By developing an effective and efficient supply chain using technical approaches, chances are likely to feed the Indian population with the help of value addition in food, ensuring better prices for growers.	
Karkkainen, (2003); Raman et al. (2001); Bubny (2000); Toyryla (1999); Kantor et al. (1997)	SCM is vital in the field of the products having lesser shelf life because of larger product varieties, perishable nature, controlled temperature, and strict monitoring. Hence, attaining efficiency throughout the supply chain is of vital necessity for perishable goods.	

Improved efficiency and performance of F&V supply chain are expected to significantly reduce the perishable food wastage and increase the income of farmers and other stakeholders. Further, the importance of efficient supply chain is graphically represented in Figure 3.2.



Figure 3.2: Significance of Efficient Supply Chain in F&V Sector

3.9. Theme 9: Goldratt's "Theory of Constraints" Thinking Processes

This theme discusses the literature available on the past studies conducted on Goldratt's "Theory of Constraints" Thinking Processes. Authors have carried out an extensive literature review and discussed the past studies conducted globally and in Indian perspectives (as shown Table 3.12).

Processes				
Author (Year)	Context	Objective	Country	
El-Sakty and Beheiry (2014)		This paper aims to address a series of tools and instruments that facilitate trade using TSC, and it proposes a Thinking Process Framework that could support global supply chain growth.	Global	
Nowakowska- Grunt and Moroz (2013)		Authors documented the application of Theory of Constraints approach to overcome distinctive strategic encounters in SCM. It presents how the philosophy of TOC can be used to expand the general framework for cooperation in SCM.	Global	
Souza and Pires (2010)	General SC	Authors thoroughly define the key concrete contributions of the theory to distribution and outbound logistics. They describe the real functional features of the tactic proposed by TOC to the logistics of outbound operations.	Brazil	
Simatupang, Wright, and Sridharan (2004)		This study applied the approach of TOC to counter the problems in understanding the possible benefits of collaboration in supply chain. Precisely, it demonstrated how the approach can be adopted to represent an intrinsic dilemma of collaborative performance metrics and collaboration.	New Zealand	
Taylor and Ortega (2003)		This paper detailed the use elements of the Thinking Process in an attempt to elicit a logical, comprehensive solution to a multifaceted, intricate problem.	Global	

Table 3.12: Summary of Past studies on Goldratt's "Theory of Constraints" Thinking Processes

Rahman (2002)	Authors describe an application of a thinking process to determine the key success reasons in SCM and to comprehend underlying associations among these reasons.		Australia
Mabin (1999)		This study concisely summarise the TOC approach and deliberates the comparisons between other existing methods (specifically, Rational Model of decision-making) and TOC.	New Zealand
Rahman (1998)		Author conducted an investigation of a complete publications list with respect to TOC. The explored themes are categorised as theoretical description and development of the methodology, evaluation with other methods based on its philosophy, and applications in fields such as education management, administration, procurement, manufacturing, finance & accounting, and managing quality.	Global
Simsita et al., (2014)	LR	This research delivers a literature review on TOC development through its five eras- "the optimized product technology era, the goal era, the haystack syndrome era, it's not luck era and the critical chain era". The historic context and basic theories of TOC purpose is to see the evolvement of this philosophy over the period and changes, which took place in TOC researches.	Global
Kim et al., (2008)	Authors reviewed the expansions to the knowledge of TOC. The study mainly focused on "TOC thinking processes" to investigate the characteristics of the thinking processes and their advancement in terms of methodology and application.	Global	
Wolniak et al. (2017)		The study presents the example of practical application of TOC to improve production process in the case of the company producing electrical equipment for the mining industry.	Poland
Taylor and Asthana (2016)		Authors studied a segment of a manufacturing company facing inventory control problems. This research pursued using Goldratt's Thinking Process, with the intent of investigating solutions to the problem faced by the company.	USA
Pegels and Watrous (2005)	Manufacturing	Study describes the methodology for successful application of TOC with reference to a problem related to manufacturing operations.	Global
Ehie and Sheu (2005)		Authors investigate the prospective of integrating six sigma and TOC to enhance performance of production system. Study also suggests a combined TOC/SS framework and implemented to the production system of a company to enhance its operation.	USA
Mabin and Balderstone (2003)		Authors present a literature review investigating the outcomes of applying TOC as reported in the literature. This study exhibits that financial and operational performance can be significantly improved by the application of TOC.	Australia
Taylor and Jenny (2008)		The article discusses the implication of glass ceiling approach on the employment of women and minorities in the business world.	USA
Taylor and Poyner (2008)	Human Resource Management	The authors investigate the issue of retention of skilled manpower in an extremely competitive labour market for a production plant in the oilfields of West Texas. They evaluates that how a skilled employee can be retained using the thinking process logic.	USA
Walker and Cox (2006)		The aim of this study is to describe the usage of Current Reality Tree, which is one of the tool of TOC thinking process. The aim of the tool is to determine the reason for undesirable effects or	USA

		surface problems that occurs in a company.	
Reid (2007)	Banking	This study presents a complete descriptive investigation of the application of TOC five-step focusing process in enhancing the efficiency of a service process that was affecting the performance of an overall system.	USA
Taylor and Miller (2004)	Dunking	Authors used "Goldratt's Theory of Constraints and Thinking Process" in Banks M&A (Mergers and Acquisitions) with an aim to create beneficial information essential to identify means that improve the present scenario.	USA
Lacerda et al. (2010)		This research presented a study of amalgamation of thinking process of TOC and process engineering with reference to the processes of an academic organisation. Study shows the matching characteristics among the theories and their advantages for the organisation.	Brazil
Cooper and Loe (2000)	Education	This study proposed instructors tools that impart skills to the students related to identification of problems and analysis of the situations. "Goldratt's theory of constraints thinking processes" is delivered as a model beside with procedures for applying this approach in marketing.	Global
Amonge (2015)The focus of this study is at an ED center in Bowling Green Kentucky, using theory of constraints (TOC) thinking process application tools to capture in detail the core and apply TOC to resolve the problems identified.Taylor and Churchwell (2004)In this paper, authors used Thinking Process to determine and answer the issues with reference to "General Medical Department of an MHMR State Hospital" in Texas (USA).		USA	
		In this paper, authors used Thinking Process to determine and answer the issues with reference to "General Medical Department of an MHMR State Hospital" in Texas (USA).	USA
Singh and Misra (2017)	FMCG	Through case-study method, this study discover the current operational model of TOC particularly in outbound supply chain and exposes the related bottlenecks that occurs during application.	India
Taylor and Jonathan (2016)MediaThis paper identifies, which undesirable effect is the core problem to Digital Rights Management brings to the market With Goldratt's thinking process, an injection is created tha solves this core problem and creates a solution that satisfies al parties.		USA	
Brzozowska et al. (2016)	Agribusiness	Authors identify the manners for improving the logistics information management system in an agribusiness enterprise, based on methods for projects management, encountered in the Theory of Constraints.	
Banerjee and Mukhopadhyay (2016)	Business Functional Department	This research adopts Theory of Constraints (ToC) methodology and amalgamates it with design thinking process, people's opinion and mathematical approach to help achieve supply chain leagility.	
Zivaljevic (2015)	Transportation (Traffic Congestion)	<i>on</i> This study explores the use of TOC approach in solving the congestion problem in road transportation system, which is the key obstacle in improving the effectiveness of the road transportation.	
Librelato et al. (2014)	Automotive Industry	This study presents an example of process modelling integration by applying the "Value Stream Mapping and the Thinking Process of the TOC" by analysing organisational process. This study also highlighted the characteristics and benefits of these approaches to the automotive industry.	Brazil

Oglethorpe and Heron (2013)	Food Supply chain	This study identified the noticeable supply chain and operations limitations that happen in the supply chains of local foods, particularly with marginal producers, as there aim is to enhance market diffusion in a broader geographical region.	
Taylor and Esan (2012)	Taylor and Esan (2012)Fruits & Vegetables SCAuthors used "Goldratt's Theory of Constraints and Thinking Process" to identify the central factor for the wastage and losses with an aim to generate essential information to enhance the current scenario and minimise losses. This study was related to Transport modes. Storing, and Sales of freeh E&V		Nigeria
Taylor and Thomas (2008)	Oil & Gas	Authors apply "Goldratt's thinking process" to complications related to the invoicing system of a consulting firm in order to enhance efficiency. By detecting the central issue, authors determined "what to change, what to change to, and how to cause the change".	USA
Taylor et al. (2007)	Business Start- ups	This study presents the "Goldratt's Theory of Constraint and Thinking Process" as decision making modeling tool. Both the the theory and the process are defined and described with the help of a simulation of small business startup.	
Polito et al. (2006)	Airline Industry	Authors illustrate the application of a particular method "The Thinking Processes" to solve the case of an airline industry for improving and enhancing competitive outcomes.	Global
Taylor et al. (2006)	Faylor et al. (2006)Police & Fire Dept.This study investigates the features and degree of employee retainment and throughput for metropolitan police and fire departments. This study exposes how the thinking process approach by Goldratt's can be used to the problems in business that have numerous variables.		USA
Reid and Cormier (2003) Service Industry Service Service Industry This study shows that how a TOC thinking process approach following questions in a small service organisation: "What to change? and What to change to?". The new technique, which i known as three-cloud approach was used in this study to identify the central problem accountable for the major issues presently encountered by organisations.		USA	
Taylor and Sheffield (2002)	Health Insurance	This study focuses on the application of "Goldratt's Thinking Process" in a "claims processing center" in USA. They defines the processes related to claim registering and its settlement, apply "Goldratt's Thinking Process" to that situation, and give suggestions for the improvement.	USA

It has been observed by the researcher that this theory has been broadly used in manufacturing and service sector but hardly found any evidence for the application in the supply chain for F&V sector. A researcher could find a study, which was conducted in Nigerian F&V supply chain, but that is also limited to only transportation and storage problem.

3.10. Research Gap

Based on the above literature review, a gap was identified as though various studies are available on supply chain efficiency of agri and other products, but hardly any study could be found on suggesting a framework for improving supply chain efficiency at various stages of F&V sector. The research gap identified in each theme is shown in Table 3.13.

Theme	Research Gap
Theme 1	There is inadequate literature available on reasons for supply chain inefficiency in various activities across the stages with reference to F&V.
Theme 2	The most inefficient supply chain is a significant challenge on the roads of speedy development of Indian agriculture sector. Hence, there is a need to identify the activities leading to inefficiency across the stages of F&V supply chain and the major reasons behind that.
Theme 3	To the best of author's knowledge, there is a lack of study on identifying the most significant activities leading to supply chain inefficiency with reference to cost, time, and quality across the stages of the supply chain, which is ultimately resulting to losses and wastage, and the reasons for that inefficiency.
Theme 5, 6, and 7	To the best of author's knowledge, enough study has not been conducted on supply chain efficiency specifically to F&V sector in India.
Theme 8	It can be inferred based on the available literature that efficient supply chain is the need of the hour for F&V sector, which arises a need for research in this area.
Theme 9	The author hardly found any study on TOC thinking process related to supply chain efficiency of F&V sector in the Indian scenario.

Table 3.13: Theme wise Research Gap

3.11. Theoretical Premises

The approach of Goldratt's "Theory of Constraints" Thinking Processes has been used in this study for process improvement of F&V supply chain.

Various theories like Stakeholders theory, Organisational theory, Transaction Cost Economies theory, Agents Theory, Theory of Constraints, and Resource-based view theory were studied to deliberate the theoretical premise for this study (Sanderson et al., 2015; Halldorsson et al., 2007). After due deliberation, it has been observed that Goldratt's Theory of Constraints Thinking Process is the most relevant for this study.

The Thinking Process and the Theory of Constraints (TOC)

Goldratt [1992] in his book narrates the evidence of a manager of a plant who struggles to manage his plant, searching for a way to improve the plant's performance. With the help of an academician, the manager learned the skills to enhance the performance issues of the plant thereby also gaining the knowledge of finding out solution to the potential problems resulting in win-win situation. According to (Taylor and Esan, 2012), "Goldratt's Theory of Constraints (TOC) focuses on the efficiency of all the processes as a whole rather than the efficiency of any one single process."

In Goldratt's ToC, a given group of processes will have the weakest link controlling the entire system. To facilitate a better performance, the challenges in weakest link and the speed controlling the link must be identified and improved. Considering the fact that, the major constraints come from the weakest link, hence, all the processes involved must be evaluated to understand the constraints and central problems to be given a potential solution (Taylor and Esan, 2012).

Since, TOC is popular for overcoming the bottlenecks involved in the management of supply chain, the term also denotes to a variety of other related productivity concepts put forward by Dr. Goldratt or other supporters of his philosophy (Polito et al., 2006).

While TOC was developed for manufacturing through Goldratt's Thinking Process, the Thinking process system is true to all constraints and processes; whatever the case may be (Taylor and Ortega, 2003). TOC thinking process is not taken into account by system modelers to be a part of the system's literature, but the system methodology tries to make the changes undertaken as a component of a process involved for the enhancement, which will benefit the entire system rather than just a minor part of the system (Mabin, 1999).

Because of the fact that, the constraint is not often evident, Goldratt (1992) developed the Thinking Process, which is a series of following steps:

• What to Change?	Locate the constraint
• What to change to?	Determine the solution
• How to make the change?	How to implement the solution

The above steps are referred as Thinking Process. Goldratt's Theory of Constraints and Thinking Process has been used in several cases for performance enhancement and resolutions to business process related problems and to figure out the core problem. It has been observed by the researcher that this theory has been broadly used in manufacturing and service sector but hardly found any evidence for the application in the supply chain for F&V sector (refer Table 12). A researcher could find a study, which has been conducted in Nigerian F&V supply chain, but that is also limited to only transportation and storage problem. This study has been carried out specifically for supply chain efficiency in different stages of F&V sector in India for which this theory of constraints thinking process has been considered as a theoretical base for the research work.

Concluding Remarks

This chapter concludes the discussion on literature available in the domain of supply chain relating to fresh produce. Extensive literature review has been conducted under different themes to identify the research gap in the past available literature. The next chapter describes the research questions, research objectives in detail and the methodology adopted to attain the results.

4. RESEARCH METHODOLOGY

Research method is the framework that gives the blueprint of the study to be conducted and ensures that the present research is relevant to the problem. This chapter presents the rationale for the study, problem statement, research questions, research objectives and the research design adopted for data collection and get the results. Further, this chapter discusses the sampling process, administration of survey and statistical tools used for data analysis.

4.1. Rationale of the Study

The supply chain of F&V sector in India is suffering from maximum inefficiencies, which are leading to the massive amount of losses, and wastage in F&V. India, the world's second largest F&V producer, is also one of the biggest wasters in the world, which is a high matter of concern for the nation. Each year, billions of tons of fresh food items with millions of dollars' worth lost due to inadequate supply chain system. Therefore, there is a comprehensive requirement of research in the area not only to fully understand the challenges in supply chains management but also to identify the opportunities for improvement and to reduce several inefficiencies in the supply chains. F&V are highly perishable in nature; and because of the high level of wastage due to inefficiency in this sector, efficient supply chain from the farm gate to the final consumer has become an absolute necessity, hence there is an urgent need to develop an intelligent supply chain to curb losses and increase the shelf life of F&V and ensure safety and desired quality. This study emphases on identifying the activities contributing to supply chain inefficiencies across the stages of F&V supply chain starting from farm gate to the commission agent/pre-harvest contractor to local traders and then finally to wholesale market usually known as Mandi, and the factors leading to supply chain inefficiency in the identified activities across the stages. Based on these identified activities and factors a framework has been developed for improving supply chain efficiency of F&V sector in India.

4.2. Problem Statement

Although in the existing literature, various studies have been conducted on F&V supply chain in general but there is a lack of study on supply chain efficiency specifically to F&V sector. Also, the weak links and constraints responsible for supply chain inefficiency in different stages of F&V sector and the measures to improve supply chain efficiency are not known. Further, it has been observed that there is a lack of a framework for improving supply chain efficiency of F&V (specifically mango and tomato) sector in India.

4.3. Research Questions

To address the gaps in the existing literature of F&V supply chain, few vital research questions are considered. They are as follows:

- What are the most significant activities contributing to supply chain inefficiency in different stages of fruits and vegetables supply chain with specific reference to mango and tomato?
- What are the factors leading to supply chain inefficiency in the identified activities in different stages of fruits and vegetables supply chain with specific reference to mango and tomato?
- How to develop a framework for improving supply chain efficiency of fruits and vegetables sector with specific reference to mango and tomato?

4.4. Research Objectives

The objectives of the present research are mentioned below:

- To identify the most significant activities contributing to supply chain inefficiency (*with respect to cost, time and quality*) in different stages of F&V supply chain with specific reference to mango and tomato
- To identify the factors leading to supply chain inefficiency (*with respect to cost, time and quality*) in the identified activities in different stages of F&V supply chain with specific reference to mango and tomato
- To develop a framework for improving supply chain efficiency of F&V sector with specific reference to mango and tomato

4.5. Research Design

According to Kinnear and Taylor (1996), "Research design is a blueprint that is followed to complete the study and it ensures that the study is relevant to the problem and use economic procedures". The research design used in this study can be categorised into two major categories i.e. exploratory research, for first two objectives and conclusive research, for third objective.

4.5.1. Research Process

The framework followed to obtain answers to the research questions is represented diagrammatically in below Figure 4.1.



Figure 4.1: The Research Process Flow Chart

The research design and necessary steps followed to accomplish Research objective

1, 2 and 3 have been shown separately.

Process/Steps for Research Objective 1:



Steps:

 Mapping/Listing of activities at each stages of the Mango and Tomato supply chain through Supply Chain Mapping.

- 2. Preparation of Questionnaire based on the mapped/listed activities.
- 3. 5 point Likert scale used.
- 4. Finalize the questionnaire after the pilot study
- 5. Reliability test of the Questionnaire followed by Cronbach alpha.

Sample Size- 5-8 times of items

Tool: Ranking Method

Process/Steps for Research Objective 2:



Steps:

1. Preparation of Questionnaire for identifying the factors (Identification of variables for supply chain inefficiency in the identified activities from RO 1 listed through extensive literature review)

- 2. 5 point Likert scale used.
- 4. Finalize the questionnaire after the pilot study
- 5. Reliability test of the Questionnaire followed by Cronbach alpha
- 6. KMO and Bartlett's Test to carry Factor Analysis.

Tool: Factor Analysis

Sample Size- 5-8 times of K (variables)

Process/Steps for Research Objective 3:



Steps:

- The most important reason/variable [Based on highest factor loading] in each identified factor leading to supply chain inefficiency (with respect to cost, time and quality) has been considered for identification of measures to improve supply chain efficiency.
- 2. Development of protocol with the help of conceptual lens
- 3. In-depth semi structured interview with experts
- 4. Transcript, coding and analysis

Sample Size- Based on Saturation

Tool: Semi Structured Interview

4.6. For Research Objective 1- To identify the most significant activities contributing to supply chain inefficiency (with respect to cost, time and quality) in different stages of fruits and vegetables supply chain with specific reference to mango and tomato

4.6.1. Questionnaire Development

On the basis of activities listed with the help of activity mapping (discussed in next chapter) and brainstorming among the experts and stakeholders, the questionnaire is designed for each stakeholder across the stages of F&V supply chain i.e. the farmer, local trader, local commission agent, wholesaler, and transporter. For each questionnaire, the respondents had to response on the level of supply chain inefficiency for each activity in three aspects i.e. with respect to cost, time, and quality. A five point Likert scale was used for developing the questionnaire ("1" as not significant to "5" represents highly significant) (Brown, 2010; Vagias, 2006; Vogt, 1999). The respondents can respond to the degree of significant or non-significant (*Refer to Appendix I*). The data was fed into the SPSS: Statistical Package for the Social Sciences (version 21) for further analysis.

4.6.2. Pilot Testing

Based on the final list of activities, the questionnaires were prepared and pretested with total 119 stakeholders in fruits (mango) supply chain and 105 stakeholders in vegetables (tomato) supply chain, including 32 farmers, 21 local traders, 19 wholesaler/commission agents, 22 mashakhor/local traders, and 25 transporters in fruits (mango) supply chain, and 34 farmers, 15 local commission agents, 25 wholesaler/commission agents, and 31 transporters in vegetables (tomato) supply chain, as suggested by Hair et al. (2010) and Bryman and Bell (2007). The same can be seen in Table 4.1 and Table 4.2. Before beginning the field work, the questionnaire was vividly discussed with the stakeholders, industry and scholarly experts in the area of logistic and supply chain. Ambiguous and vague questions were removed and more specific and relevant questions were included. Feedback received from the above mentioned experts were of great help in nature to prepare the questionnaire into a concise one corresponding to the desired objectives.

S. No.	Stage	Respondents	No. of Respondents
1	Stage I-Farm Stage	Farmers	32
2	Stage II-Local Trader/Middlemen Stage	Local Trader	21
3	Stage III-Wholesale/Mandi Stage	Wholesaler/Commission Agents	19
4	Stage IV-Local Trader/Mashakhor Stage	Mashakhor/Local Trader	22
5	Stage V-Transportation Stage	Transporter	25

Table 4.1: Pilot Testing-Fruits Supply Chain

Table 4.2: Pil	ot Testing-	Vegetables	Supply chain
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S. No.	Stage	Respondents	No. of Respondents
1	Stage I-Farm Stage	Farmers	34
2	Stage II-Local Mandi Stage	Local Commission Agent	15
3	Stage III-Wholesale/Mandi Stage	Wholesaler/Commission Agents	25
4	Stage IV-Transportation Stage	Transporter	31

4.6.3. Administration of Survey

The questionnaire was administered to the different stakeholders in F&V supply chain, i.e. farmers (based on the primary production areas of Mango in UP & Tomato in HP & UK), local traders (nearby major production areas),

wholesaler/commission agents (Asia's largest F&V wholesale market), mashakhor (Asia's largest F&V wholesale market), and transporters (major production areas & wholesale market). The researcher adopted a Multi-stage sampling technique to collect the data from the respondents. Later on, based on initial contacts, the snowball sampling technique was also used in some cases to identify further respondents. In total, 1180 valid and complete responses were received against 1345 questionnaires distributed to the fruits (mango) supply chain stakeholders' and 860 valid responses were received against 947 questionnaires distributed to the vegetables (tomato) supply chain stakeholders', giving a high response rate of 88% and 91% as most of the data was collected through scheduling method wherein, the researcher directly visited the field and interacted with the respondents. This method of data collection is beneficial for extensive inquiries and can lead to reasonably reliable results (Gangrade, 2006; Shah, 1972; Pauline 1968). The total number of a questionnaire administered (individual stakeholder wise) and the response received is shown in Table 4.3.

Stage I	Respondent	Questionnaire Administered	Final Response Received	Response Rate %
Stage I-Farm Stage	Farmers	390	360	92.31%
Stage II-Local Trader/Middlemen Stage	Local Trader	265	230	86.79%
Stage III-Wholesale/Mandi Stage	Wholesaler/ Commission Agents	190	180	94.74%
Stage IV-Local Trader/Mashakhor Stage	Mashakhor/Local Trader	165	140	84.85%
Stage V-Transportation Stage	Transporter	335	270	80.60%
Total		1345	1180	87.73%

Table 4.3: Number of questionnaires administered and response rate-Fruits Supply Chain

Table 4.4: Number of questionnaires administered and response rate-Vegetables Supply Chain

Stage I	Respondent	Questionnaire Administered	Final Response Received	Response Rate %
Stage I-Farm Stage	Farmers	372	340	91.40%
Stage II-Local Mandi Stage	Local Commission Agent	185	170	91.89%
Stage III-Wholesale/Mandi Stage	Wholesaler/Commission Agents	140	130	92.86%
Stage IV-Transportation Stage	Transporter	250	220	88.00%
Total		947	860	90.81%

The detailed sample distribution of respondents from the primary production areas are shown in Table 4.5 and Table 4.6.

		Stage I	Stage	II	Stage III	Stage IV	
District (State)	Place Visited	Farmers	Local Commission Agent	Local Trader	Commission Agent in Azadpur Mandi	Local Trader in Azadpur Mandi	Transporter
Saharanpur	Behat	54	-	22			34
(UP)	Gangoh	15	-	-			8
	Amroha	42	12	15			26
Amroha	Hasanpur	18	-	7			12
(UP)	Joya	12	-	-			7
	Garh	16	-	-			8
	Mal	11	5	9			9
Lucknow	Malihabad	62	21	32			36
(UP)	Kakori	15	5	8			7
	Baxi ka Talab	9	5	-			5
Unnao	Farhatpur Puliya	58	-	48			38
(UP)	Miyaganj	21	-	15			11
Barabanki (UP)	Banki	16	6	7			9
Hardoi (UP)	Shahabad	11	6	7			7
Azadpur (Delhi)					180	140	53
	TOTAL	360	60	170	180	140	270

 Table 4.5: Detailed Sample Distribution of Respondents-Stage Wise (Fruits supply chain)

District		Stage I	Stage II	Stage III	
(State)	Place Visited	Farmers	Local Trader	Commission Agent in Azadpur Mandi	Transporter
	Basaal	24			10
	Kandaghat	38			16
	Salogurah	12			10
Solan	Vakunaghat	9			8
(HP)	Chail	14	40		10
	Baniya village, Dharampur	10			6
	Dewathi	8			5
Cimpoun	Rajgarh	15	31		10
Sirinaur (LID)	Sirmaur	28			14
(nr)	Sargaun	10			6
Uttarkashi	Naugaun	36	12		14
(UK)	Purola	38	15		12
Nainital	Nainital	46			34
(UK)	Gaula Par, Haldwani	28	48		30
Dehradun (UK)	Chakrata	24	38		15
Delhi	Azadpur Mandi	-	-	130	20
	TOTAL	340	170	130	220

The final sample size for RO 1 is 1180 and 860. The sample size should be ten times larger than the number of items being considered (Hair et al., 2008; Bartlett et al., 2001; Hinkin, 1995; Schwab, 1980). Bryant and Yarnold (1995) stated that one's sample should be at least five times the number of items. The subjects-to-item ratio should be no lower than 5 (Garson, D, 2008; MacCallum et al., 1999; Arrindell and van der Ende, 1985; Gorsuch, 1983; Everitt, 1975). All the cases are satisfied in this study. The required sample size as per the subjects-to-item ratio and the sample size used in this study are shown in Table 4.7 and Table 4.8.

Stage	No. of items	Required sample size (Minimum) as per the subjects-to-item ratio (If, ten times larger than no. of items)	Actual Sample Size in the study	Appropriate Sample Size
Stage I-Farm Stage	9	90	360	\checkmark
Stage II-Local Trader/Middlemen Stage	9	90	230	\checkmark
Stage III-Wholesale/Mandi Stage	7	70	180	\checkmark
Stage IV-Local Trader/Mashakhor Stage	7	70	140	\checkmark
Stage V-Transportation Stage	3	30	270	\checkmark

 Table 4.7: Required sample size (Minimum) as per the subjects-to-items ratio and Actual

 Sample size in the study-Fruit Supply Chain

 Table 4.8: Required sample size (Minimum) as per the subjects-to-items ratio and Actual

 Sample size in the study-Vegetables Supply Chain

Stage	No. of items	Required sample size (Minimum) as per the subjects-to-item ratio (If, ten times larger than no. of items)	Actual Sample Size in the study	Appropriate Sample Size
Stage I-Farm Stage	11	110	340	✓
Stage II-Local Mandi Stage	9	90	230	~
Stage III- Wholesale/Mandi Stage	9	90	180	~
Stage V-Transportation Stage	2	20	270	\checkmark

4.7. For Research Objective 2: To identify the factors leading to supply chain inefficiency (with respect to cost, time and quality) in the identified activities in different stages of fruits and vegetables supply chain with specific reference to mango and tomato

4.7.1. Questionnaire Development

On the basis of variables extracted (*Refer to Appendix II*) through literature review and suggestions by the F&V supply chain experts, stakeholders, and academicians, the questionnaire was designed for each stakeholder across the stages of F&V supply chain such as the farmer, local trader, local commission agent, wholesaler, and transporter. The questionnaire was broadly divided into two sections and confined open-ended and close-ended questions. Respondents' socio-demographic characteristics were asked in the first section (e.g., age, education level, and experience). The second section consisted of close-ended questions concerning the reasons leading to supply chain inefficiency.

For each stage, the questionnaire was further divided into three sections on the basis of reasons for supply chain inefficiency with respect to cost, time and quality. All the questions were developed on a five-point Likert scale ("1" as strongly disagree to "5" represents strongly agree) (Brown, 2010; Vagias, 2006; Vogt, 1999). The respondents could answer to the degree of agreement or disagreement (*Refer to Appendix III*). The data was fed into the SPSS (version 21) for further analysis.

4.7.2. Pilot Testing

Based on the final list of variables, the questionnaire was prepared and pretested with total 108 stakeholders in fruits (mango) supply chain and 97 stakeholders in vegetables (tomato) supply chain. This pre-testing included 22 farmers, 14 local traders, 17 wholesaler/commission agents, 20 mashakhor/local traders, and 35 transporters in fruits (mango) supply chain; and 21 farmers, 12 local commission agents, 36 wholesaler/commission agents, and 28 transporters in case of vegetables supply chain as suggested by Hair et al. (2010) and Bryman and Bell (2007). The same can be seen in Table 4.9 and Table 4.10.

Before beginning the field work, the questionnaire was vividly discussed with the stakeholders, industry and scholarly experts in the area of logistic and supply chain. Ambiguous and vague questions were removed, some of the questions were re-ordered, repetitive questions were deleted, and more specific and relevant questions were included. Feedback received from the above mentioned experts were of great help in nature to prepare the questionnaire into a concise one corresponding to the desired objectives.

Table 4.9	Pilot	Testing-Fruits	Supply	Chain
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S. No.	Stage	Respondents	No. of Respondents
1	Stage I-Farm Stage	Farmers	22
2	Stage II-Local Trader/Middlemen Stage	Local Trader	14
3	Stage III-Wholesale/Mandi Stage	Wholesaler/Commission Agents	17
4	Stage IV-Local Trader/Mashakhor Stage	Mashakhor/Local Trader	20
5	Stage V-Transportation Stage	Transporter	35

S. No.	Stage	Respondents	No. of Respondents
1	Stage I-Farm Stage	Farmers	21
2	Stage II-Local Mandi Stage	Local Commission Agent	12
3	Stage III-Wholesale/Mandi Stage	Wholesaler/Commission Agents	36
4	Stage IV-Transportation Stage	Transporter	28

4.7.3. Administration of Survey

The questionnaire was administered to the different stakeholders in F&V supply chain, i.e., farmers (based on the primary production areas of Mango in UP & Tomato in HP & UK), local traders (nearby major production areas), wholesaler/commission agents (Asia's largest F&V wholesale market), mashakhor (Asia's largest F&V wholesale market), and transporters (major production areas & wholesale market). Multi-stage sampling technique was used to collect the data from the respondents. Later on, based on initial contacts, the snowball sampling technique was also used in some cases to identify further respondents. In total, 912 valid and complete responses were received against 1055 questionnaires distributed to the fruits supply chain stakeholders' and 600 valid responses were received against 735 questionnaires distributed to the vegetables supply chain stakeholders', giving a high response rate of 86% and 82% as most of the data was collected through scheduling
method wherein, the researcher directly visited the field and interacted with the respondents. This method of data collection is beneficial for extensive inquiries and can lead to reasonably reliable results (Gangrade, 2006; Shah, 1972; Pauline 1968). The total number of a questionnaire administered (individual stakeholder wise) and the response received is shown in Table 4.11 and Table 4.12.

S. No.	Stage I	Respondent	Questionnaire Administered	Final Response Received	Response Rate %
1	Stage I-Farm Stage	Farmers	295	260	88.14%
2	Stage II-Local Trader/Middlemen Stage	Local Trader	170	140	82.35%
3	Stage III-Wholesale/Mandi Stage	Wholesaler/ Commission Agents	175	160	91.43%
4	Stage IV-Local Trader/Mashakhor Stage	Mashakhor/Local Trader	190	180	94.74%
5	Stage V-Transportation Stage	Transporter	225	172	76.44%
	Total		1055	912	86.44%

Table 4.11: Number of questionnaires administered and response rate-Fruits Supply Chain

Table 4.12: Number of questionnaires administered and response rate-Vegetables Supply Chain

S. No.	Stage I	Respondent	Questionnaire Administered	Final Response Received	Response Rate %
1	Stage I-Farm Stage	Farmers	255	200	78.43%
2	Stage II-Local Mandi Stage	Local Commission Agent	172	140	81.40%
3	Stage III-Wholesale/Mandi Stage	Wholesaler/Commission Agents	140	120	85.71%
4	Stage IV-Transportation Stage	Transporter	168	140	83.33%
	Total		735	600	81.63%

The detailed sample distribution of respondents from the primary production areas are shown in Table 4.13 and Table 4.14.

		Stage I	Stage]	II	Stage III	Stage IV	
District (State)	Place Visited	Farmers	Local Commission Agent	Local Trader	Commission Agent in Azadpur Mandi/Adarsh Nagar	Local Trader in Azadpur Mandi	Transporter
Saharanpur	Behat	35	-	14			21
(UP)	Gangoh	10	-	-			6
	Amroha	30	8	6			18
Amroha	Hasanpur	15	-	5			12
(UP)	Joya	10	-	-			5
	Garh	13	-	-			5

	Mal	12	5	8			8
Lucknow	Kakori	10	5	5			9
(UP)	Baxi ka Talab	6	5	-			5
	Malihabad	40	15	12			20
Unnao	Farhatpur Puliya	35	-	22			15
(UP)	Miyaganj	20	-	9			4
Barabanki (UP)	Banki	10	6	5			3
Hardoi (UP)	Shahabad	14	5	5			5
Azadpur (Delhi)					160	180	36
	TOTAL	260	49	91	160	180	172

Table 4.14: Detailed Sample Distribution of Respondents-Stage Wise (Vegetables supply chain)

		Stage I	Stage II	Stage III	
District (State)	Place Visited	Farmers	Local Trader	Commission Agent in Azadpur Mandi/Adarsh Nagar	Transporter
	Basaal	18			10
	Kandaghat	15			10
Solan	Vakunaghat	10	1		6
(HP)	Chail	12	45		9
	Baniya village, Dharampur	8			6
Sirmour	Rajgarh	12			12
Sirinaur (LID)	Sirmaur	16	25		11
(пг)	Sargaun	8			5
Uttarkashi	Naugaun	20			6
(UK)	Purola	22	-		7
Nainital	Nainital	26			7
(UK)	Gaula Par, Haldwani	18	38		17
Dehradun (UK)	Chakrata	15	32		9
Delhi	Azadpur Mandi	-		120	25
	TOTAL	200	140	120	140

The final sample size for research objective 2 is 912 and 600. As the general norm to conduct factor analysis is to have five respondents for each variable (Hair et al., 2008). Bryant and Yarnold (1995) also stated that one's sample should be at least five times the number of variables. The subjects-to-variables ratio should be no lower than 5 (Garson, 2008; MacCallum et al., 1999; Arrindell and van der Ende, 1985; Gorsuch, 1983; Everitt, 1975), it is satisfied in this study. The required sample size as per the subjects-to-variables ratio and the sample size used in this study are shown in Table 4.15 and Table 4.16.

Stage	Cost/Time/Quality	No. of Variables	Required sample size (Minimum) as per the subjects-to- variables ratio	Sample Size in the study	Appropriate Sample Size
	Cost	18	90		\checkmark
Stage I-Farm Stage	Time	22	110	260	\checkmark
	Quality	40	200		\checkmark
Stage II-Local	Cost	20	100		\checkmark
Trader/Middlemen Stage	Time	18	90	140	\checkmark
	Quality	25	125		\checkmark
Stage III-	Cost	15	75		\checkmark
Wholesale/Mandi	Time	17	85	160	\checkmark
Stage	Quality	26	130		✓
Stage IV-Local	Cost	20	100		\checkmark
Trader/Mashakhor Stage	Time	18	90	180	\checkmark
	Quality	30	150		\checkmark
Stage V-	Cost	10	50		\checkmark
Transportation	Time	11	55	172	\checkmark
Stage	Quality	10	50		\checkmark

 Table 4.15: Required sample size (Minimum) as per the subjects-to-variables ratio and Actual

 Sample size in the study-Fruit Supply Chain

Table 4.16: Required sample size (Minimum) as per the subjects-to-variables ratio and Actual Sample size in the study-Vegetables Supply Chain

Stage	Cost/Time/Quality	No. of Variables	Required sample size (Minimum) as per the subjects-to- variables ratio	Sample Size in the study	Appropriate Sample Size
	Cost	19	95		\checkmark
Stage I-Farm Stage	Time	23	115	200	✓
	Quality	25	125		✓
~ ~ ~ ~ .	Cost	16	80		✓
Stage II-Local Mandi Stage	Time	18	90	140	✓
Manui Stage	Quality	22	110		 ✓
Stage III-	Cost	15	75		✓
Wholesale/Mandi	Time	18	90	120	✓
Stage	Quality	22	110		✓
Stage IV-	Cost	10	50		✓
Transportation	Time	12	60	140	✓
Stage	Quality	10	50		✓

4.8. For Research Objective 3: To develop a framework for improving supply chain efficiency of fruits and vegetables sector with specific reference to mango and tomato

As it was not possible for an individual researcher to cover all the issues discovered through RO 2, the researcher tries to find out the measures only for the major reasons/variables under each factor leading to supply chain inefficiency. The factor loading of each variable across the stages of the F&V supply chain has been looked out. After that, the important variable under each dimension/factor has been classified based upon the highest factor loading (Negi and Anand, 2018 (a); Negi and Anand, 2018 (b); Tiwari, 2012). The higher the value of factor loading, the higher the variable has contributed to that factor (Hair et al., 2010; Field, 2009; Malhotra, 2007; Harman, 1976). The variable with highest factor loading is the reasons, which are highly contributing to the factors leading to supply chain inefficiency with respect to cost, time and quality. Factor loadings are very similar to weights, and signify the correlation's strength between the factor and the variable (Kline, 1994). This also provides the directions, to decide which of these reasons requires to be given attention on an immediate basis to improve the supply chain.

Therefore, it can be inferred that the variables with highest factor loading are the most important reasons/major reasons, which are highly contributing to the factors leading to supply chain inefficiency and need higher consideration for improving supply chain efficiency (Tiwari, 2012; Hair et al., 2010; Field, 2009; Malhotra, 2007; Harman, 1976).

Qualitative research has been used to find the measures and suggesting a framework to improve supply chain efficiency of F&V sector. It is a tool that helps to collect, analyse, and understand the raw data by perceiving participants' reactions (Creswell, 1994). Qualitative research is used within the interpretivist philosophy, which is designed in such a manner that it helps in understanding the diverse and complex nature of human actions. The nature of qualitative data is in-depth inquiry, detailed description, direct quotations tapping experiences and personal viewpoints of respondents (Patton, 1990). It involves observations, focus group discussions, and interviews (Cavana et al., 2008).

In this study, the in-depth semi-structured interview was conducted to identify the measures for these reasons. Measures for rest of the reasons are out of the purview and one of the limitation of this study. Pre-formulated questions are inducted in the semi-structured interviews, but no measures are adopted to strictly adhere them as chances are likely that new questions may emerge during the conversation (Myers, 2009, p. 124). Hence, it gives liberty to the interviewee to add meaningful insights.

4.8.1. Conceptualization and Protocol Designing

Based on the highest factor loading obtained from RO 2, the only variable, which has been found as the most critical reason for supply chain inefficiency in each factor across the stages were used for conceptualization (*Refer to Appendix IV*) and accordingly, protocols/questions were designed for each stage in F&V supply chain to identify the measures for improving supply chain efficiency (*Refer to Appendix V*). A protocol is a valid document, which comprises a questionnaire, which is used for collecting data and includes the thumb rules, which are followed while the protocol is in use. During the stage of data collection, construct validity was determined with the help of manifold sources of the evidence and with the help of protocol, reliability was ensured (Yin, 2003). These questions in a protocol were formulated based on the input gained from the RO 2.

A pilot study was conducted with F&V supply chain experts to understand if the interview questions are easy to be comprehended by the respondents and also to test the rationality of the said questionnaire. The pilot study aimed to probe into the narrowness or broadness of the questions and also tested the illustrative questions. In a nutshell, the validity of all the proposed questions were tested in this pilot study.

4.8.2. Sampling Design

One of the most vital component of qualitative research study is the selection of respondents to make sure the responses are voluntary in nature and people are more than willing to provide the desired information, which is a true representation of the targeted population (Cavana et al., 2008). On the other hand, Bryman and Bell (2007) claimed that a representativeness should not be the primary focus in a qualitative research, pertaining to the fact that it is making a thorough analysis

According to Cavana et al. (2008, p. 137), usage of non-probability methods have a positive edge of extracting quality information from the respondents at a rapid rate. Therefore, judgement-sampling methods was adopted to elicit information from the respondent using in-depth interviews. In this approach, the researcher is amply clear about the information to be extracted for which the respondents are finalized; the ones who are ready to deliver the information which they have accumulated over a point of time by the virtue of their experience (Bernard, 2002). It is specifically used to figure out the cases, which are rich in information and the same is processed to make good use of the resources available at the disposal of the researcher (Patton, 2002). Choosing the respondents in qualitative research is a tricky affair, as they need to be highly knowledgeable with a greater degree of expertise in the respective field (Cresswell and Plano Clark, 2011). Apart from their expertise and knowledge, Bernard (2002) and Spradley (1979) highlighted the significance of willingness of respondents to participate, capability to communicate their real life experiences and thoughts in a critical, expressive and insightful manner. Above all, the availability of respondents is also a crucial factor, which cannot be discounted under any circumstances.

For this reason, the judgmental method is selected as the best suited approach, as the objective is to explore the measures, which need to be taken to improve supply chain efficiency of F&V sector. Judgment sampling approach give due emphasis on data saturation (i.e. gaining a full-fledged information until a stage where the researcher feels that no new essential information is available) (Mile and Huberman, 1994). Therefore, during this stage of research, the determination of sample size was based on the issue like data saturation and absence of extra participants. The particular sample size in different stages is shown below in Table 4.17 and Table 4.18.

Stage	No. of experts
Stage I-Farm Stage	07
Stage II-Local Trader/Middlemen Stage	05
Stage III-Wholesale/Mandi Stage	06
Stage IV-Local Trader/Mashakhor Stage	05
Stage V-Transportation Stage	07

Table 4.17: Sample Size based on Saturation-Fruits (Mango) Supply Chain

Stage	No. of experts
Stage I-Farm Stage	06
Stage II-Local Mandi Stage	05
Stage III-Wholesale/Mandi Stage	07
Stage V-Transportation Stage	07

Table 4.18: Sample Size based on Saturation-Vegetables (Tomato) Supply Chain

Prior to the conduct of interview, the interviewee was given an explanation that the data collected through interview will be fully confidential and would be used by the researcher for academic purpose only. After data collection through a semi-structured interview, the responses were recorded, transcribed and codes were generated. The sample of transcribed conversation and list of codes are attached as an appendix (*Refer to Appendix VI and VII*). Based on transcribed conversation and codes, measures were taken out, as suggested by the experts. Finally, based on the output, a framework was developed.

The findings were reviewed by an expert as suggested by Yin (2003) who resonated with the findings of this study. In addition, the following measures were also taken to enhance the quality of this study: Triangulation has been attempted by getting the findings of this study vetted by the expert, and obtaining data from varied persons to get different perspectives on the phenomenon, using interview protocol to guide the research process to bring in the elements of reliability (Yin, 2003).

The steps followed for this objective are as follows:

- 1. Experts based on judgment sample consisting of:
 - a) F&V supply chain expert
 - b) Cold chain expert
 - c) Logistics expert
 - d) Horticulture Supply Chain expert
 - e) Agribusiness experts
 - f) Experts from Academia (Agricultural/Supply Chain)
- 2. Semi-structured interview with the experts
- 3. Transcribe the conversation
- 4. Coding
- 5. Measures to improve supply chain efficiency of F&V sector
- 6. Framework development based on the output

4.9. Scope of the Study

The scope of the study is limited to supply chain of F&V with specific reference to mango and tomato, as the highest amount of losses in F&V were found in these two categories. The supply chain from farm to wholesale mandi was selected because maximum inefficiency has been found between these stages. For Mango, state of Uttar Pradesh (UP) was selected as the origin point (farm), as it has the highest production of mango in India. For Tomato, Himachal Pradesh, and Uttarakhand was selected as the origin point (farm), as it has the high potential to serve the needs during offseason and the livelihood of the people in these states is largely dependent on the agriculture. For destination point/wholesale level, Azadpur Mandi was selected. Azadpur wholesale mandi is the Asia's largest mandi and world's second largest mandi, which has the highest amount of arrival among any wholesale mandi across the country.

Concluding Remarks

This chapter concludes the discussion on research methodology adopted by the researcher to attain the objectives. Both, exploratory and conclusive research have been used in this study. To collect and analyse the data, the researcher has used mixed method research combining quantitative and qualitative research. Also, this chapter discusses the rationale for the study and scope of the study. Next chapter discusses the data analysis and findings of the study in detail.

5. DATA ANALYSIS AND FINDINGS

This chapter discusses the sample profile of the respondents and analysis of data collected to attain research objectives. This chapter aims to answer the three questions reflected through the research objectives, to identify the activities contributing to supply chain inefficiency, factors leading to supply chain inefficiency and the measures to improve supply chain efficiency of F&V sector. The data was analysed using the ranking method, factor analysis and interview method to attain these three objectives. In this chapter, the results obtained from the above-mentioned methods are presented, and the finding with respect to each objective is discussed in detail.

5.1. Sample Profile

The sample profile consists of farmers, local traders, wholesalers, local traders at Mandi, and transporters who are involved in F&V business. These stakeholders were selected with the trust that they are familiar to operational conditions of their businesses. It is also believed that the respondents are completely aware of the operations related to supply chain management, such as grading, packaging, distribution, and storage.

5.1.1. Sample Profile- Research Objective 1: To identify the most significant activities contributing to supply chain inefficiency (with respect to cost, time and quality) in different stages of fruits and vegetables supply chain with specific reference to mango and tomato

Total 1180 respondents in fruits (mango) supply chain and 860 respondents in the vegetables (tomato) supply chain have been taken for the study as shown in Table 5.1 and Table 5.2. The description of the profile on the basis of age, educational qualifications, and experience are discussed in this section.

Stage	Respondent	Total	Percentage
Farm Stage	Farmer	360	31%
Local Trader/Middlemen Stage	Local Trader/LCA	230	19%
Wholesale/Mandi Stage	Commission Agents	180	15%
Local Trader Stage at Azadpur	Local Trader (Mashakhor)	140	12%
Transportation Stage	Transporter	270	23%
Grand T	1180	100%	

 Table 5.1: Sample Distribution of Respondents-Stage Wise (Fruits supply chain)

 Table 5.2: Sample Distribution of Respondents-Stage Wise (Vegetables supply chain)

Stage	Stage Respondent		Percentage
Farm Stage	Farm Stage Farmer		40%
Local Mandi Stage	Local Trader/LCA	170	20%
Wholesale/Mandi Stage	Commission Agents	130	15%
Transportation Stage	Transporter	220	25%
Grand To	860	100%	

5.1.1.1 Sample Distribution of Respondents on the Basis of Age

The sample distributions of respondents (across the stages of F&V supply chain) on the basis of age are shown in Table 5.3 - Table 5.6.

 Table 5.3: Sample Distribution of Respondents (across the stages of fruits supply chain) on the Basis of Age

Stage	Respondent Ag		Total	Percentage
		20-35	80	22%
Form Store	Farmer	36-50	153	43%
Farm Stage		51-above	127	35%
	Grand Tota	l	360	100%
		20-35	71	31%
Local Trader/Intermediaries	Local Trader/LCA	36-50	108	47%
Stage		51-above	51	22%
	Grand Tota	230	100%	
	Commission Agents	20-35	36	20%
With the state of the state of the state		36-50	63	35%
wholesale/Wallur Stage		51-above	81	45%
	Grand Tota	180	100%	
	Local Trader	20-35	42	30%
Local Trader Stage at	Local Irader (Mashakhar)	36-50	68	49%
Azadpur	(WIdShakhol)	51-above	30	21%
	Grand Total	140	100%	
Transportation/ In Transit Stage		20-35	147	54%
	Transporter	36-50	110	41%
		51-above	13	5%
	Grand Total		270	100%

 Table 5.4: Composite Age Distribution of Respondents (across the stages of fruits supply chain)

Age (Yrs)	Total	Percentage
20-35 Yrs	376	32%
36-50 Yrs	502	43%
51 Yrs-above	302	25%
Grand Total	1180	100%

Stage	Respondent Age (Yrs)		Total	Percentage
		20-35	122	36%
Form Store	Farmer	36-50	170	50%
Faili Stage		51-above	48	14%
	Grand Tota	1	340	100%
Local		20-35	62	36%
Local Trader/Intermediaries Stage	Local Trader/LCA	36-50	89	52%
		51-above	19	11%
	Grand Tota	170	100%	
	Commission Agents	20-35	24	18%
Wholesele/Mandi Stage		36-50	61	47%
wholesale/Mandi Stage		51-above	45	35%
	Grand Tota	130	100%	
Transportation/		20-35	119	54%
	Transporter	36-50	88	40%
In Transit Stage		51-above	13	6%
	Grand Tota	220	100%	

 Table 5.5: Sample Distribution of Respondents (across the stages of vegetables supply chain) on the Basis of Age

Table 5.6: Composite Age Distribution of Responder	nts (across the stages of vegetables supply
shoin)	

chain)				
Age (Yrs)	Total	Percentage		
20-35 Yrs	327	38%		
36-50 Yrs	408	47%		
51 Yrs-above	125	15%		
Grand Total	860	100%		

The charts below (Figure 5.1 and Figure 5.2) show the composite frequency distribution of the ages of all the respondents in F&V supply chain. Most of the respondents (43%) were between the age group of 36 and 50 in case of fruits supply chain and about to one-half of the respondents (47%) were between the ages of 36 and 50 years in vegetables supply chain.



Figure 5.1: Sample Distribution of Overall Respondents (Fruits Supply Chain) on the Basis of Age Figure 5.2: Sample Distribution of Overall Respondents (Vegetables Supply Chain) on the Basis of Age

5.1.1.2. Sample Distribution of Respondents on the Basis of Educational Qualifications

The sample distributions of respondents (across the stages of F&V supply chain) on the basis of Educational Qualifications are shown in Table 5.7 to Table 5.10.

Table 5.7: Sample Distribution of Respondents (across the stages of fruits supply chain) on th	ıe
Basis of Educational Qualifications	

Stage	Respondent	Level of Qualifications	Total	Percentage
		No Education	53	15%
	Formor	Primary	145	40%
Farm Stage	Faillei	Secondary	97	27%
		Tertiary education	65	18%
		Grand Total	360	100%
		No Education	20	9%
Local	Local	Primary	62	27%
Trader/Intermediaries	Trader/LCA	Secondary	82	36%
Stage		Tertiary education	66	29%
		Grand Total	230	100%
Wholesale/Mandi Stage	Commission Agents	No Education	5	3%
		Primary	18	10%
		Secondary	85	47%
		Tertiary education	72	40%
	Grand Total		180	100%
		No Education	7	5%
Local Tradar Stage at	Local Trader	Primary	61	44%
Azadpur	(Mashakhor)	Secondary	49	35%
<i>i</i> izadpui		Tertiary education	23	16%
	Grand Total		140	100%
Transportation/		No Education	28	10%
	Transporter	Primary	207	77%
In Transit Stage	ransporter	Secondary	27	10%
in fransic stage	Tertiary education		8	3%
		Grand Total	270	100%

 Table 5.8: Composite Educational Qualifications of Respondents (across the stages of fruits

supply chain)				
Level of Qualifications	Total	Percentage		
No Education	113	9%		
Primary (I-VIII)	493	42%		
Secondary (VIII-XII)	340	29%		
Tertiary education (college/university)	234	20%		
Grand Total	1180	100%		

Table 5.9: Sample Distribution of Respondents (across the stages of vegetables supply chain) on
the Basis of Educational Qualifications

Stage	Respondent	Level of Qualifications	Total	Percentage
Farm Stage	Farmer	No Education	82	24%
		Primary	214	63%
		Secondary	34	10%
		Tertiary education	10	3%
	Grand Total		340	100%

		No Education	10	6%
Local	Local	Primary	31	18%
Trader/Intermediaries	Trader/LCA	Secondary	83	49%
Stage		Tertiary education	46	27%
	Gra	nd Total	170	100%
Wholesale/Mandi Stage	Commission Agents	No Education	0	0%
		Primary	17	13%
		Secondary	61	47%
		Tertiary education	52	40%
	Grand Total		130	100%
		No Education	33	15%
Transportation/ In Transit Stage	Transporter	Primary	146	66%
		Secondary	37	17%
		Tertiary education	4	2%
	Grand Total		220	100%

 Table 5.10: Composite Educational Qualifications of Respondents (across the stages of vegetables supply chain)

Level of Qualifications	Total	Percentage
No Education	125	15%
Primary (I-VIII)	408	47%
Secondary (VIII-XII)	215	25%
Tertiary education (college/university)	112	13%
Grand Total	860	100

The chart below (Figure 5.3 and Figure 5.4) shows the composite frequency distribution of the educational qualifications of all the respondents in F&V supply chain. Most of the respondents (42%) had primary education in case of fruits supply chain and (47%) had primary education in case of the vegetables supply chain.



Figure 5.3: Sample Distribution of Overall Respondents (Fruits Supply Chain) on the Basis of Educational Qualifications Figure 5.4: Sample Distribution of Overall Respondents (Vegetables Supply Chain) on the Basis of Educational Qualifications

5.1.1.3. Sample Distribution of Respondents on the Basis of Experience

The sample distributions of respondents (across the stages of F&V supply chain) on the basis of the level of experience are shown in Table 5.11 to Table 5.14.

Stage	Respondent Experience		Total	Percentage
		0-5 Yrs	27	8%
		5-10 Yrs	54	15%
Earm Store	Farmer	10-15 Yrs	96	27%
rann Stage		15-20 Yrs	108	30%
		20< above	75	21%
	Grand T	otal	360	100%
		0-5 Yrs	36	16%
Level	Logal	5-10 Yrs	54	23%
LOCAI Tradar/Internadioniaa	Local Tradar/LCA	10-15 Yrs	72	31%
Trader/Interinediaries	Trauer/LCA	15-20 Yrs	46	20%
Stage	-	20< above	22	10%
	Grand T	otal	230	100%
	Commission	0-5 Yrs	8	4%
		5-10 Yrs	17	9%
Wholesale/Mandi		10-15 Yrs	30	17%
Stage	Agents	15-20 Yrs	53	29%
_		20< above	72	40%
	Grand T	otal	180	100%
		0-5 Yrs	11	8%
		5-10 Yrs	27	19%
Local Trader Stage at	Local Irader	10-15 Yrs	32	23%
Azadpur	(Washakhor)	15-20 Yrs	28	20%
		20< above	42	30%
	Grand T	otal	140	100%
		0-5 Yrs	38	14%
		5-10 Yrs	52	19%
Transportation/	Transporter	10-15 Yrs	84	31%
In Transit Stage		15-20 Yrs	66	24%
		20< above	30	11%
	Grand T	otal	270	100%

 Table 5.11: Sample Distribution of Respondents on the Basis of Experience

 Store
 Respondent
 Experience
 Total
 Percentage

 Table 5.12: Composite-Level of Experience of Respondents (across the stages of fruits SC)

Level of Experience	Total	Percentage
0-5 Yrs	120	10%
5-10 Yrs	204	17%
10-15 Yrs	314	27%
15-20 Yrs	301	26%
20< above	241	20%
Grand Total	1180	100%

Table 5.13: Sample Distribution of Respondents (across the stages of vegetables supply chai	in)
on the Basis of Experience	_

Stage	Respondent	Level of Qualifications	Total	Percentage
		0-5 Yrs	43	13%
Farm Stage	Farmer	5-10 Yrs	58	17%
		10-15 Yrs	46	14%
		15-20 Yrs	110	32%
		20< above	83	24%

	G	rand Total	340	100%
		0-5 Yrs	12	7%
Local	Local	5-10 Yrs	26	15%
Local Trodor/Intermodiaries	Local Trador/LCA	10-15 Yrs	42	25%
Stage	Trauer/LCA	15-20 Yrs	52	31%
Stage		20< above	38	22%
	G	rand Total	170	100%
		0-5 Yrs	7	5%
	Wholesaler/ Commission	5-10 Yrs	22	17%
Wholesale/Mandi		10-15 Yrs	34	26%
Stage	Agents	15-20 Yrs	48	37%
		20< above	19	15%
	Grand Total		130	100%
		0-5 Yrs	22	10%
		5-10 Yrs	40	18%
Transportation/ In Transit Stage	Transporter	10-15 Yrs	75	34%
		15-20 Yrs	52	24%
		20< above	31	14%
	G	rand Total	220	100%

 Table 5.14: Composite Experience of Respondents (across the stages of vegetables supply chain)

Level of Experience	Total	Percentage
0-5 Yrs	84	10%
5-10 Yrs	146	17%
10-15 Yrs	197	23%
15-20 Yrs	262	30%
20< above	171	20%
Grand Total	860	100.00%

The chart below (Figure 5.5 and Figure 5.6) shows the composite frequency distribution of the experience of all the respondents in F&V supply chain. About to one-half of the respondents (46%) have an experience of more than 15 years in fruits agribusiness. In case of the vegetables supply chain, most of the respondents (30%) have 15-20 years of experience. 20% of the respondents have experience of more than 20 years.







Figure 5.6: Sample Distribution of Overall Respondents (Vegetables Supply Chain) on the Basis of Experience **5.1.2. Sample Profile- Research Objective 2:** To identify the factors leading to supply chain inefficiency (with respect to cost, time and quality) in the identified activities in different stages of fruits and vegetables supply chain with specific reference to mango and tomato

Total 912 respondents in fruits (mango) supply chain and 600 respondents in the vegetables (tomato) supply chain have been taken for the study as shown in Table 5.15 and Table 5.16. The description of the profile on the basis of age, educational qualifications, and experience are discussed in this section.

			8	<u>`</u>	
Stag	e	Respondent		Total	Percentage
Farm St	tage		Farmer	260	28.51%
Local Trader/Mid	ldlemen Stage	Loc	cal Trader/LCA	140	15.35%
Wholesale/Ma	andi Stage	Con	nmission Agents	160	17.54%
Local Trader Stag	ge at Azadpur	Local 7	Trader (Mashakhor)	180	19.74%
Transportati	on Stage		Transporter	172	18.86%
	Grand [Fotal		912	100.00%

 Table 5.15: Sample Distribution of Respondents-Stage Wise (Fruits supply chain)

Table 5.16: Samp	le Distribution	of Respo	ondents-Stage	Wise	(Vegetables	supply	chain)
- aoite ette of oump		01 1100 p 0	machine Stage		(· · · · · · · · · · · · · · · · · · ·	Serpr-J	

Stage	Respondent	Total	Percentage
Farm Stage	Farmer	200	33.33%
Local Mandi Stage	Local Trader/LCA	140	23.33%
Wholesale/Mandi Stage	Commission Agents	120	20.00%
Transportation Stage	Transporter	140	23.33%
Grand T	600	100%	

5.1.2.1. Sample Distribution of Respondents on the Basis of Age

The sample distributions of respondents (across the stages of F&V supply chain) on the basis of age are shown in Table 5.17 to Table 5.20.

 Table 5.17: Sample Distribution of Respondents (across the stages of fruits supply chain) on the Basis of Age

		8-		
Stage	Respondent	Age (Yrs)	Total	Percentage
		20-35	58	22%
Form Store	Farmer	36-50	110	42%
Farm Stage		51-above	92	35%
	Grand To	tal	260	100%
Less		20-35	43	31%
	Local Trader/LCA	36-50	66	47%
Trader/Wilddiemen		51-above	31	22%
Stage	Grand Total		140	100%
	Wholesaler/	20-35	32	20%
Wholesale/Mandi	Commission	36-50	56	35%
Stage	Agents	51-above	72	45%
	Grand Total		160	100%
Local	Local Trader	20-35	54	30%
Trader/Mashakhor	(Mashakhor)	36-50	86	48%

Stage at Azadpur		51-above	40	22%
	Grand To	otal	180	100%
		20-35	57	33%
Transportation/	Transporter	36-50	102	59%
In Transit Stage		51-above	13	8%
	Grand To	otal	172	100%

Table 5.18: Composite Age Distribution of Respondents (across the stages of fruits supply
chain)

Age (Yrs)	Total	Percentage
20-35 Yrs	291	32%
36-50 Yrs	374	41%
51 Yrs-above	247	27%
Grand Total	912	100%

Table 5.19: Sample Distributi	ion of Respondents	(across tl	he stages of	vegetables sup	oply chain)		
on the Basis of Age							

Stage	Respondent	Age (Yrs)	Total	Percentage
		20-35	72	36%
Earma Stage	Farmer	36-50	100	50%
Farm Stage		51-above	28	14%
	Grand Total		200	100%
		20-35	51	36%
Local Mandi Stage	Local Trader/LCA	36-50	73	52%
		51-above	16	11%
	Grand Total		140	100%
	Wholesaler/ Commission Agents	20-35	22	18%
Wholesele/Mandi Stage		36-50	56	47%
wholesale/Iwandi Stage		51-above	42	35%
	Grand Total		120	100%
Transportation/ In Transit Stage		20-35	62	44%
	Transporter	36-50	74	53%
		51-above	4	3%
	Grand Total		140	100%

Table 5.20: Composite Age Distribution of	f Respondents	(across the stage	es of vegetables s	upply
	chain)			

cham)				
Age (Yrs)	Total	Percentage		
20-35 Yrs	207	34%		
36-50 Yrs	303	51%		
51 Yrs-above	90	15%		
Grand Total	600	100%		

The chart below (Figure 5.7 and Figure 5.8) shows the composite frequency distribution of the ages of all the respondents in F&V supply chain. Most of the respondents in case of both F&V were between the ages of 36 and 50 years (41% in case of fruits and 51% in case of the vegetables supply chain).









5.1.2.2. Sample Distribution of Respondents on the Basis of Educational **Oualifications**

The sample distributions of respondents (across the stages of F&V supply chain) on the basis of Educational Qualifications are shown in Table 5.21 to Table 5.24.

Stage	Respondent	Level of Qualifications	Total	Percentage
		No Education	38	15%
	Former	Primary	105	40%
Farm Stage	Faillei	Secondary	70	27%
		Tertiary education	47	18%
	Grand	Total	260	100%
		No Education	12	9%
Local	Local Tradar/I CA	Primary	38	27%
Trader/Middlemen	Local Hauel/LCA	Secondary	50	36%
Stage		Tertiary education	40	29%
	Grand	Total	140	100%
	Commission Agents	No Education	5	3%
Wholesele/Mandi		Primary	16	10%
Stage		Secondary	77	48%
Stage		Tertiary education	62	39%
	Grand	Total	160	100%
		No Education	9	5%
Local	Local Trader	Primary	77	43%
Trader/Mashakhor	(Mashakhor)	Secondary	63	35%
Stage at Azadpur		Tertiary education	31	17%
	Grand Total		180	100%
		No Education	26	15%
Transportation/	Transporter	Primary	122	71%
In Transit Stage	ransporter	Secondary	16	9%
in mansh stage		Tertiary education	8	5%
	Grand	Total	172	100%

 Table 5.21: Sample Distribution of Respondents (across the stages of fruits supply chain) on the Basis of Educational Qualifications

Supply chain)					
Level of Qualifications	Total	Percentage			
No Education	90	10%			
Primary (I-VIII)	358	39%			
Secondary (VIII-XII)	276	30%			
Tertiary education (college/university)	188	21%			
Grand Total	912	100%			

 Table 5.22: Composite Educational Qualifications of Respondents (across the stages of fruits supply chain)

Table 5.23: Sample Distri	bution of Responden	ts (across the stages of	vegetables	supply chain)		
on the Basis of Educational Qualifications						

Stage	Respondent	Level of Qualifications	Total	Percentage
		No Education	48	24%
	Earman	Primary	126	63%
Farm Stage	Farmer	Secondary	20	10%
		Tertiary education	6	3%
	Gran	d Total	200	100%
		No Education	8	6%
Local Mandi Stage	Local Trader/LCA	Primary	26	19%
		Secondary	68	49%
		Tertiary education	38	27%
	Gran	140	100%	
	Wholesaler/ Commission Agents	No Education	0	0%
		Primary	16	13%
Wholesale/Mandi Stage		Secondary	56	47%
		Tertiary education	48	40%
	Gran	Grand Total		
		No Education	16	11%
Transportation/ In Transit Stage	Transporter	Primary	82	59%
	Transporter	Secondary	34	24%
		Tertiary education	8	6%
	Gran	140	100%	

 Table 5.24: Composite Educational Qualifications of Respondents (across the stages of vegetables supply chain)

Level of Qualifications	Total	Percentage
No Education	72	12%
Primary (I-VIII)	250	42%
Secondary (VIII-XII)	178	30%
Tertiary education (college/university)	100	17%
Grand Total	600	100%

The chart below (Figure 5.9 and Figure 5.10) shows the composite frequency distribution of the educational qualifications of all the respondents in F&V supply chain. Most of the respondents had primary education, 39% in fruits and 42% in vegetable.



Educational Qualification of the Respondents 17% 12% 9No Education Primary Secondary Tertiary education

Figure 5.9: Sample Distribution of Overall Respondents (Fruits Supply Chain) on the Basis of Educational Qualifications Figure 5.10: Sample Distribution of Overall Respondents (Vegetables Supply Chain) on the Basis of Educational Qualifications

5.1.2.3. Sample Distribution of Respondents on the Basis of Experience

The sample distributions of respondents (across the stages of F&V supply chain) on

the basis of the level of experience are shown in Table 5.25 to Table 5.28.

Table 5.25: Sample Distribution	of Respondents	(across the stages	of fruits supply	chain) on the
Tuble 5.25. Sumple Distribution	of itespondents	(act obs the stuges	or in unus suppry	cham) on the

Stage	Respondent	Experience	Total	Percentage
		0-5 Yrs	8	3%
		5-10 Yrs	24	9%
Earm Store	Farmer	10-15 Yrs	56	22%
Farm Stage		15-20 Yrs	90	35%
		20< above	82	32%
	Grand T	'otal	260	100%
		0-5 Yrs	18	13%
T 1	Level	5-10 Yrs	25	18%
Local Tradar/Middlaman		10-15 Yrs	41	29%
Trader/Ivitudiemen	Tradel/LCA	15-20 Yrs	38	27%
Stage		20< above	18	13%
	Grand T	'otal	140	100%
	Commission Agents	0-5 Yrs	5	3%
		5-10 Yrs	16	10%
Wholesale/Mandi		10-15 Yrs	27	17%
Stage		15-20 Yrs	45	28%
		20< above	67	42%
	Grand Total		160	100%
		0-5 Yrs	14	8%
Less	Local Tradar	5-10 Yrs	34	19%
Local Tradar/Mashalthar	(Mashakhar)	10-15 Yrs	38	21%
Stage at Azadpur	(Iviasilakiloi)	15-20 Yrs	35	19%
Stage at Azaupui		20< above	59	33%
	Grand T	otal	180	100%
		0-5 Yrs	18	10%
		5-10 Yrs	36	21%
Transportation/	Transporter	10-15 Yrs	61	35%
In Transit Stage		15-20 Yrs	41	24%
-		20< above	16	9%
	Grand Total		172	100%

Basis of Experience

supply chain)							
Level of Experience	Total	Percentage					
0-5 Yrs	63	7%					
5-10 Yrs	135	15%					
10-15 Yrs	223	24%					
15-20 Yrs	249	27%					
20< above	242	27%					
Grand Total	912	100%					

Table 5.26: Composite-Level of Experience of All Respondents (across the stages of fruits supply chain)

Table 5.27: Sample Distribution of Respondents (across the stages of vegetables supply chain)
on the Basis of Experience

Stage	Respondent	Level of Qualifications	Total	Percentage		
		0-5 Yrs	12	6%		
		5-10 Yrs	28	14%		
Form Stago	Farmer	10-15 Yrs	43	22%		
Talli Stage		15-20 Yrs	71	36%		
		20< above	46	23%		
	Gra	Grand Total				
		0-5 Yrs	4	3%		
		5-10 Yrs	18	13%		
Local Mandi Staga	Local Trader/LCA	10-15 Yrs	38	27%		
Local Manul Stage		15-20 Yrs	46	33%		
		20< above	34	24%		
	Gra	and Total	140	100%		
		0-5 Yrs	5	4%		
	Wholesaler/ Commission Agents	5-10 Yrs	20	17%		
Wholesale/Mandi		10-15 Yrs	33	28%		
Stage		15-20 Yrs	46	38%		
		20< above	16	13%		
	Gra	120	100%			
		0-5 Yrs	11	8%		
		5-10 Yrs	32	23%		
Transportation/	Transporter	10-15 Yrs	54	39%		
In Transit Stage		15-20 Yrs	37	26%		
		20< above	6	4%		
	Gra	and Total	140	100%		

Table 5.28: Cor	nposite Experience of R	espondents (across th	e stages of vegetable	s supply chain)

Level of Experience	Total	Percentage
0-5 Yrs	32	5%
5-10 Yrs	98	16%
10-15 Yrs	168	28%
15-20 Yrs	200	34%
20< above	102	17%
Grand Total	600	100.00%

The chart below (Figure 5.11 and Figure 5.12) shows the composite frequency distribution of the experience of all the respondents in F&V supply chain. More than one-half of the respondents (54%) have an experience of more than 15 years in fruits agribusiness. In case of vegetables business, most of the respondents (34%) have 15-

20 years of experience. 17% of the respondents have experience of more than 20 years.



Figure 5.11: Sample Distribution of Overall Respondents (Fruits Supply Chain) on the Basis of Experience



Figure 5.12: Sample Distribution of Overall Respondents (Vegetables Supply Chain) on the Basis of Experience

5.1.3. Sample Profile- Research Objective 3: To develop a framework for improving supply chain efficiency of fruits and vegetables sector with specific reference to mango and tomato

The sample profile consists of the experts based on judgment sample consisting of:

- a) F&V supply chain expert
- b) Cold chain expert
- c) Logistics expert
- d) Horticulture Supply Chain expert
- e) Agribusiness experts
- f) Experts from Academia (Agricultural/Supply Chain)

5.2. Reliability Analysis

Reliability test needs to be conducted and it is essential before going for any discussion on analysis. Reliability is the basic criterion by which a particular measurement can be accepted in research. It indicates stability and the internal consistency of a test, whether the same characteristic has been measured by different questions. The different items of the instrument were administered to validate the consistency of the results. There are various ways to test the internal consistency and one way that is used in this study is Cronbach alpha. In reliability analysis, the Cronbach's alpha is an "index of reliability" related with the "variation accounted for" by the true score of the "underlying construct". A reliability coefficient reflects how well the items in a set are positively correlated to one another. The construct is the hypothetical variable, which is measured (Hatcher, 1994). The closer the value of Cronbach alpha is to 1, the higher the internal consistency reliability (Kerlinger, 1986). Peter (1979); and Churchill and Peter (1984) outlined the criterion, that those reliability levels that are greater than 0.5 are acceptable in social sciences. Moreover, George and Mallery (2003) provide the following thumb rules: " $\alpha < .5$ -Unacceptable, α >.5-Poor, α >.6-Questionnable, α >.7-Acceptable, α >.8-Good, and α >.9-Excellent".

5.2.1. Reliability Analysis for Research Objective 1: To identify the most significant activities contributing to supply chain inefficiency (with respect to cost, time and quality) in different stages of fruits and vegetables supply chain with specific reference to mango and tomato

The reliability has been tested for the questionnaire used across the stages. For the entire questionnaires across the stages of the F&V supply chain, the value of Cronbach alpha is more than 0.8 in maximum cases, which is a good measure for that assess the consistency of entire scale (Hair et al., 2007). Hence, the data is reliable to proceed for further analysis.

The score-representing alpha is presented in Table 5.29 and Table 5.30 for each stakeholder across the stages of the F&V supply chain.

Stage	Cronbach's Alpha	Cronbach's Alpha Based on Standardised Items	N of Items
Stage I-Farm Stage	.798	.799	24
Stage II-Local Trader/Middlemen Stage	.900	.898	24
Stage III-Wholesale/Mandi Stage	.886	.886	18
Stage IV-Local Trader/Mashakhor Stage	.901	.899	21
Stage V-Transportation Stage	.817	.823	9

Table 5.29: Reliability Statistics (Fruits Supply Chain)

Table 5.50: Kellabilit	y statistics (veg	etables Supply Cham)	
Stage	Cronbach's Alpha	Cronbach's Alpha Based on Standardised Items	N of Items
Stage I-Farm Stage	.847	.844	30
Stage II-Local Mandi Stage	.789	.786	24
Stage III-Wholesale/Mandi Stage	.749	.737	27
Stage IV-Transportation Stage	.900	.899	6

Table 5.30: Reliability Statistics (Vegetables Supply Chain)

5.2.2. Reliability Analysis for Research Objective 2: To identify the factors leading to supply chain inefficiency (with respect to cost, time and quality) in the identified activities in different stages of fruits and vegetables supply chain with specific reference to mango and tomato

The reliability has been tested for each section of the questionnaire with respect to cost, time, and quality. For the entire questionnaires across the stages of the F&V supply chain with respect to cost, time, and quality the value of Cronbach alpha is more than 0.8 in maximum cases, which is a good measure for that assess the consistency of entire scale (Hair et al., 2007). Hence, the data is reliable to proceed with Factor Analysis.

The score representing alpha is presented in Table 5.31 and Table 5.32 for each stakeholder across the stages of the F&V supply chain with respect to cost, time, and quality.

Stage	Supply Chain Inefficiency: with respect to	Cronbach's Alpha	Cronbach's Alpha Based on Standardised Items	N of Items
Stage I-Farm	Cost	.869	.872	18
	Time	.836	.837	22
Stage	Quality	.851	.852	40
Stage II-Local	Cost	.883	.882	20
Trader/Middlemen	Time	.890	.892	18
Stage	Quality	.858	.859	25
Stage III-	Cost	.900	.901	15
Wholesale/Mandi	Time	.827	.828	17

 Table 5.31: Reliability Statistics (Fruits Supply Chain)

Stage	Quality	.889	.891	26
Stage IV-Local	Cost	.871	.873	20
Trader/Mashakhor	Time	.888	.885	18
Stage	Quality	.898	.900	30
Stage V-	Cost	.704	.700	10
Transportation	Time	.809	.814	11
Stage	Quality	.826	.830	10

 Table 5.32: Reliability Statistics (Vegetables Supply Chain)

Stage	Supply Chain Inefficiency: with respect to	Cronbach's Alpha	Cronbach's Alpha Based on Standardised Items	N of Items
Store I Form	Cost	.876	.902	19
Stage I-Farm	Time	.886	.893	23
Stage	Quality	.874	.876	25
Store II Local	Cost	.898	.900	16
Stage II-Local Mondi Store	Time	.866	.870	18
Manul Stage	Quality	.846	.853	22
Stage III-	Cost	.900	.905	15
Wholesale/Mandi	Time	.875	.883	18
Stage	Quality	.872	.875	22
Stage IV-	Cost	.737	.740	10
Transportation	Time	.794	.798	12
Stage	Quality	.785	.798	10

5.2.3. Reliability Analysis for Research Objective 3: To develop a framework for improving supply chain efficiency of fruits and vegetables sector with specific reference to mango and tomato

Triangulation is an approach to increase the reliability and validity of qualitative data (Denzin and Lincoln, 2005). When the evidence is collected from manifold sources, data triangulation is employed for addressing the potential problems of construct validity (Yin, 2003). In order to assess the validity of construct, triangulation method is used, which offers a combination of various sources of data in a research study. The present research employs various sources for extracting requisite information like, observations, documents, artifacts and interviews. Interviews were conducted with experts in different fields such as supply chain expert, horticulture specialist, cold chain experts, and logistics experts. For data analysis, the interviews were transcribed and used. This approach helps in the enhancement of construct validity by providing a different perspective of the phenomenon. Also, the review of the process reports has been done by the key informants as advocated by Yin (2003). With the help of data triangulation, the research findings get its validity.

5.3. Analysis of Survey Data

The data analysis for research objective 1, 2 and 3 has been shown separately in this section, as different strategy has been adopted to achieve each objective.

5.3.1. Analysis- Research Objective 1: To identify the most significant activities contributing to supply chain inefficiency (with respect to cost, time and quality) in different stages of fruits and vegetables supply chain with specific reference to mango and tomato

Before preparing the questionnaire and going ahead to collect any data for Research objective 1, the activities, which takes place in different stages of fruits (mango) and vegetables (tomato) supply chain have been mapped and listed out in order to prepare the questionnaire and collect the data to identify the most significant activities contributing to supply chain inefficiency with respect to cost, time, and quality in each stage of F&V supply chain.

5.3.1.1. Activities in the Supply Chain of F&V

The sequence of activities has been mapped out on the basis of a field visit by the researcher from Farm to Mashakhor level at Wholesale mandi in case of mango supply chain (Uttar Pradesh to Asia's largest wholesale mandi, Azadpur, Delhi), and Farm to Wholesale level in case of tomato supply chain (Uttarakhand and Himachal Pradesh to Asia's largest wholesale mandi, Azadpur, Delhi). The set of activities from the farm (Uttar Pradesh) to mashakhor stage (Azadpur, Delhi) in mango supply chain are shown below in Figure 5.13 to 5.17:



STAGE I-Farm Stage of Mango Supply Chain

Figure 5.13: Activities in Farm Stage of Mango Supply Chain

STAGE II-Local Trader/Middlemen Stage of Mango Supply Chain



Figure 5.14: Activities in Local Trader/Middlemen Stage of Mango Supply Chain

STAGE III-Wholesale/Mandi Stage of Mango Supply Chain



Figure 5.15: Activities in Wholesale/Mandi Stage of Mango Supply Chain

STAGE IV-Local Trader/Mashakhor Stage of Mango Supply Chain



Figure 5.16: Activities in Local Trader/Mashakhor Stage of Mango Supply Chain

STAGE V-Transportation Stage of Mango Supply Chain



Figure 5.17: Activities in Transportation Stage of Mango Supply Chain

The set of activities from the farm (Uttarakhand and Himachal Pradesh) to Wholesale Mandi (Azadpur, Delhi) in Tomato supply chain are shown below in Figure 5.18-5.21:





Figure 5.18: Activities in Farm Stage of Tomato Supply Chain

STAGE II-Local Mandi Stage of Tomato Supply Chain



Figure 5.19: Activities in Local Mandi Stage of Tomato Supply Chain

STAGE III-Wholesale Mandi Stage of Tomato Supply Chain



Figure 5.20: Activities in Wholesale Mandi Stage of Tomato Supply Chain

STAGE III-Transportation Stage of Tomato Supply Chain



Figure 5.21: Activities in Transportation Stage of Tomato Supply Chain

To analyse and identify the activities contributing to supply chain inefficiency with respect to cost, time, and quality across the stages of fruits and vegetables supply chain i.e. farm stage, local trader stage, local mandi stage, wholesaler stage, and transportation stage, ranking method is adopted on the basis of weighted scores (Guritno, Fujianti and Kusumasari, 2015; Ramanathan and Parthasarathy, 2014; Ajagbe et al., 2014; Singh, 2012; Sarode, 2010; Aramyan et al., 2007; Shehrawat, 2006). The significant activity was measured on a five-point Likert based scale ranging from not significant, less significant, neutral, significant, and highly significant and a weightage of 1,2,3,4, and 5 (as shown in Table 5.33) were assigned, respectively as per experts' opinion. Based on the responses obtained from stakeholders on their degree of significance, a total choice score (TCS)/Weightage

score for each activity and its percentage (%) contribution in overall weighted score was worked out and then the total choice scores/weighted score so obtained for each activity was converted into weighted mean score. At last, rank orders were given for each activity based on their weighted mean scores (Shehrawat, 2006; Singh, 2012).

Rating Scale	Degree of Significance	Weight Assigned
1	Not significant	1
2	Less significant	2
3	Neutral	3
4	Significant	4
5	Highly significant	5

Table 5.33: Weight Assigned

The activities contributing to supply chain inefficiency across the stages of F&V supply chain are discussed under.

5.3.1.2. <u>Activities contributing to supply chain inefficiency in Fruits supply</u> <u>chain with specific reference to Mango</u>

Activities contributing to supply chain inefficiency in Farm stage (Stage I) of fruits supply chain

The activities, which are performed in farm stage of fruits (mango) supply chain along with their total composite score, weightage mean scores and the rank orders are illustrated in Tables below. An analysis of data presented in the Table 5.34 highlights that major five activities, which are contributing to supply chain inefficiency with respect to cost in farm stage are Plucking & collection of mangoes in crates/baskets (4.26), Sorting, grading & packaging in carton box/wooden box/crates/gunny bags as per the grade & taping and tying (4.09), Carriage of packed crate/box/bags for loading in tractor/bullock cart/truck/mini trucks (4.06), Handling, loading & stacking of box/carton/crates in tractor/bullock cart/truck/mini trucks (3.99), and Cleaning/washing of mangoes (3.96).

Plucking & collection of mangoes in crates/baskets, Sorting grading & packaging in carton box/wooden box/crates/gunny bags as per the grade & taping and tying, and Carriage of packed crate/box/bags for loading in tractor/bullock cart/truck/mini

trucks have been ranked as the top three activities contributing to supply chain inefficiency with respect to cost.

Activity		Scale			N TCS				Daula		
	Activity	1	2	3	4	5	IN	105	70	VV IVIS	капк
A1	Plucking & Collection of Mangoes in Crates/Baskets	10	13	39	111	187	360	1532	14.63	4.26	1
A2	Carriage of Crates/Baskets to the Collection Area	15	21	64	118	142	360	1431	13.66	3.98	6
A3	Unloading of fully loaded Crates/baskets at Collection/ Assembling area	61	179	69	30	21	360	851	8.12	2.36	8
A4	Cleaning/Washing of Mangoes	15	24	64	115	142	360	1425	13.60	3.96	5
A5	Sorting, Grading & Packaging in Carton Box/ Wooden Box/Crates/Gunny Bags as per the grade & Taping and Tying	24	17	37	108	174	360	1471	14.04	4.09	2
A6	Carriage of Packed Crate/Box/Bags for Loading in Tractor/Bullock cart/Truck/Mini Trucks	12	18	58	120	152	360	1462	13.96	4.06	3
A7	Handling, Loading & Stacking of Box/Carton/Crates in Tractor/Bullock cart/Truck/Mini Trucks	19	26	55	101	159	360	1435	13.70	3.99	4
A8	Tying the Load in Tractor/Bullock cart/Truck/Mini Trucks	58	152	111	22	17	360	868	8.29	2.41	7
	Total							10475	100		

Table 5.34: Activities contributing to Supply Chain Inefficiency with respect to Cost-Stage I

With respect to time inefficiency, sorting, grading & packaging in carton box/ wooden box/crates/gunny bags as per the grade & taping and tying (4.45), Plucking & collection of mangoes in crates/baskets (4.27), Carriage of crates/baskets to the collection area (4.14), Carriage of packed crate/box/bags for loading in tractor/bullock cart/truck/mini trucks (4.09), and Handling, loading & stacking of box/carton/crates in tractor/bullock cart/truck/mini trucks (4.00) are the five major activities contributing to supply chain inefficiency (shown in Table 5.35).

Sorting, grading & packaging in carton box/ wooden box/crates/gunny bags as per the grade & taping and tying, Plucking & collection of mangoes in crates/baskets, carriage of crates/baskets to the collection area have been ranked as the top three activities contributing to supply chain inefficiency with respect to time.

	Activity			Scale			N	TCS	0/2	WMS	Donk
	Activity	1	2	3	4	5	IN	105	70	VV IVIS	Nalik
A1	Plucking & Collection of Mangoes in Crates/Baskets	8	8	42	123	179	360	1537	13.77	4.27	2
A2	Carriage of Crates/Baskets to the Collection Area	8	11	62	119	160	360	1492	13.36	4.14	3
A3	Unloading of fully loaded Crates/baskets at Collection/ Assembling area	15	40	162	114	29	360	1182	10.59	3.28	7
A4	Cleaning/Washing of Mangoes	17	36	39	133	135	360	1413	12.66	3.93	6
A5	Sorting, Grading & Packaging in Carton Box/ Wooden Box/Crates/Gunny Bags as per the grade & Taping and Tying	8	6	24	99	223	360	1603	14.36	4.45	1
A6	Carriage of Packed Crate/Box/Bags for Loading in Tractor/Bullock cart/Truck/Mini Trucks	7	10	98	72	173	360	1474	13.20	4.09	4
A7	Handling, Loading & Stacking of Box/Carton/Crates in Tractor/Bullock cart/Truck/Mini Trucks	21	22	48	115	154	360	1439	12.89	4.00	5
A8	Tying the Load in Tractor/Bullock cart/Truck/Mini Trucks	44	94	132	53	37	360	1025	9.18	2.85	8
	Total								100		

Table 5.35: Activities contributing to Supply Chain Inefficiency with respect to Time-Stage I

Sorting, grading & packaging in carton box/ wooden box/crates/gunny bags as per the grade & taping and tying (4.41), Plucking & collection of mangoes in crates/baskets (4.35), Handling, loading & stacking of box/carton/crates in tractor/bullock cart/truck/mini trucks (4.23), Unloading of fully loaded crates/baskets at collection/assembling area (4.09), and Cleaning/washing of mangoes (4.06) are the activities contributing to poor quality in the farm stage of fruits (mango) supply chain (as shown in Table 5.36).

Sorting, grading & packaging in carton box/ wooden box/crates/gunny bags as per the grade & taping and tying, Plucking & collection of mangoes in crates/baskets, and Handling, loading & stacking of box/carton/crates in tractor/bullock cart/truck/mini trucks have been ranked as the top three activities contributing to supply chain inefficiency with respect to quality.

				Scale	•						
	Activity	1	2	3	4	5	N	TCS	%	WMS	Rank
A1	Plucking & Collection of Mangoes in Crates/Baskets	6	11	24	129	190	360	1566	13.70	4.35	2
A2	Carriage of Crates/Baskets to the Collection Area	8	42	147	102	61	360	1246	10.90	3.46	7
A3	Unloading of fully loaded Crates/baskets at Collection/ Assembling area	12	12	25	195	116	360	1471	12.87	4.09	4
A4	Cleaning/Washing of Mangoes	11	14	75	101	159	360	1463	12.80	4.06	5
A5	Sorting, Grading & Packaging in Carton Box/ Wooden Box/Crates/Gunny Bags as per the grade & Taping and Tying	6	11	26	102	215	360	1589	13.91	4.41	1
A6	Carriage of Packed Crate/Box/Bags for Loading in Tractor/Bullock cart/Truck/Mini Trucks	15	17	54	122	152	360	1459	12.77	4.05	6
A7	Handling, Loading & Stacking of Box/Carton/Crates in Tractor/Bullock cart/Truck/Mini Trucks	8	15	32	137	168	360	1522	13.32	4.23	3
A8	Tying the Load in Tractor/Bullock cart/Truck/Mini Trucks	19	44	205	71	21	360	1111	9.72	3.09	8
Total								11427	100		

 Table 5.36: Activities contributing to Supply Chain Inefficiency with respect to Quality-Stage I

The Table 5.37 below depicts the summary of three most important activities contributing to supply chain inefficiency with respect to cost, time, and quality in farm stage of fruits (mango) supply chain.

Table 5.37: Activity Contributing to Supply Chain Inefficiency with respect to-

Cost	Weighted Mean Score	Time	Weighted Mean Score	Quality	Weighted Mean Score
Plucking & Collection of Mangoes in Crates/Baskets	4.26	Sorting, Grading & Packaging in Carton Box/ Wooden Box/Crates/Gunny Bags as per the grade & Taping and Tying	4.45	Sorting, Grading & Packaging in Carton Box/Wooden Box/Crates/Gunny Bags as per the grade & Taping and Tying	4.41
Sorting, Grading & Packaging in Carton Box/ Wooden Box/Crates/Gunny Bags as per the grade & Taping and Tying	4.09	Plucking & Collection of Mangoes in Crates/Baskets	4.27	Plucking & Collection of Mangoes in Crates/Baskets	4.35
Carriage of Packed Crate/Box/Bags for Loading in Tractor/Bullock cart/Truck/Mini Trucks	4.06	Carriage of Crates/Baskets to the Collection Area	4.14	Handling, Loading & Stacking of Box/Carton/Crates in Tractor/Bullock cart/Truck/Mini Trucks	4.23

Activities contributing to supply chain inefficiency in Local trader/Middlemen stage (Stage II) of fruits supply chain

The activities, which are performed in local trader/Middlemen stage of fruits (mango) supply chain along with their total composite score, weightage mean scores and the rank orders are illustrated in Tables 5.38. An analysis of data presented in the Table 5.38 highlights that major five activities, which are leading to supply chain inefficiency with respect to cost in local trader/middlemen stage are Sorting, grading & repackaging of mango as per the grades in another crates by the buyer (local trader) for further selling (4.20), Handling, loading & stacking of box/carton/crates in trucks (4.07), Unloading of box/carton/crates/bags from tractor/bullock cart/truck/mini trucks to the area of local agents/local market (4.01), Unloading of mango from crates (at local market) by the buyer (local trader) (3.89), and Storing of fresh produce at local agents area/local market (3.15).

Sorting, grading & repackaging of mango as per the grades in another crates by the buyer (local trader) for further selling, Handling, loading & stacking of box/carton/crates in trucks, and Unloading of box/carton/crates/ bags from tractor/bullock cart/truck/mini trucks to the area of local agents/ local market have been ranked as the top three activities contributing to supply chain inefficiency with respect to cost in this stage.

A			5	Scale			ът	TOC	0/		D 1
	Activity	1	2	3	4	5	N	105	%0	WMS	Kank
A1	Unloading of Box/Carton/Crates/ Bags from Tractor/Bullock cart/Truck/Mini Trucks to the area of Local Agents/ local market	8	12	44	71	95	230	923	14.78	4.01	3
A2	Storing of Fresh Produce at Local Agents area/Local market	16	38	95	58	23	230	724	11.59	3.15	5
A3	Auctioning/Selling of Fresh Produce	28	105	58	16	23	230	591	9.46	2.57	8
A4	Inspection /Quality Check (Random Sampling) by the buyer (Local trader)	25	100	49	41	15	230	611	9.78	2.66	6
A5	Unloading of mango from Crates (at Local Market) by the buyer(Local trader)	16	21	32	64	97	230	895	14.33	3.89	4
A6	Sorting, Grading & Repackaging of Mango as per the Grades in another Crates by the buyer (Local trader) for further selling	12	14	18	58	128	230	966	15.47	4.20	1
A7	Handling, Loading & Stacking of Box/Carton/Crates in Trucks	11	15	30	66	108	230	935	14.97	4.07	2
A8	Tying the Load in Trucks	36	64	97	20	13	230	600	9.61	2.61	7
Total								6245	100		

Table 5.38: Activities contributing to Supply Chain Inefficiency with respect to Cost-Stage II

Sorting, grading & repackaging of mango as per the grades in another crates by the buyer (local trader) for further selling (4.37), Unloading of mango from crates (at local market) by the buyer (local trader) (4.07), Handling, loading & stacking of box/carton/crates in trucks (4.00), Unloading of box/carton/crates/bags from tractor/bullock cart/truck/mini trucks to the area of local agents/local market (3.88), and Auctioning/selling of fresh produce (3.85) are the five major activities contributing to supply chain inefficiency with respect to time (as shown in Table 5.39).

Sorting, grading & repackaging of mango as per the grades in another crate by the buyer (local trader) for further selling, Unloading of mango from crates (at local market) by the buyer (local trader), and Handling, loading & stacking of box/carton/crates in trucks have been ranked as the top three activities contributing to supply chain inefficiency with respect to time at this stage.

	Activity	Scale			N	TCS	0/	WMG	Donk		
	Activity	1	2	3	4	5	IN	TCS % 30 893 13.1 30 865 12.7 30 865 13.0 30 602 8.85 30 602 8.85 30 937 13.8 30 1006 14.8 30 921 13.5 30 670 9.8	70	WINDS	Kalik
A1	Unloading of Box/Carton/Crates/ Bags from Tractor/Bullock cart/Truck/Mini Trucks to the area of Local Agents/ local market	16	21	31	68	94	230	893	13.17	3.88	4
A2	Storing of Fresh Produce at Local Agents area/Local market	20	20	38	69	83	230	865	12.76	3.76	6
A3	Auctioning/Selling of Fresh Produce	15	19	43	61	92	230	886	13.07	3.85	5
A4	Inspection /Quality Check (Random Sampling) by the buyer (Local trader)	25	74	105	16	10	230	602	8.88	2.62	8
A5	Unloading of mango from Crates (at Local Market) by the buyer(Local trader)	12	8	41	59	110	230	937	13.82	4.07	2
A6	Sorting, Grading & Repackaging of Mango as per the Grades in another Crates by the buyer (Local trader) for further selling	8	7	21	49	145	230	1006	14.84	4.37	1
A7	Handling, Loading & Stacking of Box/Carton/Crates in Trucks	13	12	36	69	100	230	921	13.58	4.00	3
A8	Tying the Load in Trucks	25	28	126	44	7	230	670	9.88	2.91	7
	Total							6780	100		

 Table 5.39: Activities contributing to Supply Chain Inefficiency with respect to Time-Stage II

With respect to quality, Storing of fresh produce at local agents area/local market (4.48), unloading of mango from crates (at local market) by the buyer (local trader) (4.20), Handling, loading & stacking of box/carton/crates in trucks (4.02), Sorting, grading & repackaging of mango as per the grades in another crates by the buyer

(local trader) for further selling (3.92), and Inspection/quality check (random sampling) by the buyer (local trader) (3.76) are the five major activities contributing to supply chain inefficiency (as shown in Table 5.40).

In this stage, Storing of fresh produce at local agents area/local market, Unloading of mango from crates (at local market) by the buyer (local trader), Handling, loading & stacking of box/carton/crates in trucks have been ranked as the top three activities contributing to supply chain inefficiency with respect to quality.

	Activity			Scale			N TC	TCS	0/	WMG	Donk
	Acuvity	1	2	3	4	5	IN	TCS %		W WIS	капк
A1	Unloading of Box/Carton/Crates/ Bags from Tractor/Bullock cart/Truck/Mini Trucks to the area of Local Agents/ local market	8	25	44	95	58	230	860	12.42	3.74	6
A2	Storing of Fresh Produce at Local Agents area/Local market	5	8	10	56	151	230	1030	14.87	4.48	1
A3	Auctioning/Selling of Fresh Produce	13	112	57	35	13	230	613	8.85	2.67	8
A4	Inspection /Quality Check (Random Sampling) by the buyer (Local trader)	8	21	43	105	53	230	864	12.48	3.76	5
A5	Unloading of mango from Crates (at Local Market) by the buyer(Local trader)	5	10	28	79	108	230	965	13.94	4.20	2
A6	Sorting, Grading & Repackaging of Mango as per the Grades in another Crates by the buyer (Local trader) for further selling	15	20	30	69	96	230	901	13.01	3.92	4
A7	Handling, Loading & Stacking of Box/Carton/Crates in Trucks	8	13	38	79	92	230	924	13.34	4.02	3
A8	Tying the Load in Trucks	8	28	102	62	30	230	768	11.09	3.34	7
	Total							6925	100		

Table 5 40. A stimition	a a m A mille Aim of A a C l	Chain In offician		Oralitary Change II
Table 5.40: Activities	contributing to Subbiv	Chain Inellicienc	v with respect to u	maniv-Siage II
	contributing to Suppry	Chain mentione	j min respect to v	Zumity Stuge II

The table 5.41 below depicts the summary of three most important activities contributing to supply chain inefficiency with respect to cost, time, and quality in local trader/middlemen stage of fruits (mango) supply chain.

Table 5.41: Activity Contributing to Supply Chain Inefficiency with respect to-

Cost	Weighted Mean Score	Time	Weighted Mean Score	Quality	Weighted Mean Score
Sorting, Grading & Repackaging of Mango as per the Grades in another Crates by the buyer (Local trader) for	4.20	Sorting, Grading & Packaging in Carton Box/ Wooden Box/Crates/Gunny Bags as per the	4.37	Storing of Fresh Produce at Local Agents area/Local market	4.48
further selling		grade & Taping and Tying			
-----------------------------------------------------------------------------------------	------	-----------------------------------------------------------------------------------------	------	-----------------------------------------------------------------------------------------	------
Handling, Loading & Stacking of Box/Carton/Crates in Trucks	4.07	Unloading of mango from Crates (at Local Market) by the buyer(Local trader)	4.07	Unloading of mango from Crates (at Local Market) by the buyer(Local trader)	4.20
Unloading of mango from Crates (at Local Market) by the buyer(Local trader)	4.01	Handling, Loading & Stacking of Box/Carton/Crates in Trucks	4.00	Handling, Loading & Stacking of Box/Carton/Crates in Trucks	4.02

Activities contributing to supply chain inefficiency in Wholesale/Mandi stage (Stage III) of fruits supply chain

The activities, which are performed in wholesale/mandi stage of fruits (mango) supply chain along with their total composite score, weightage mean scores and the rank orders are illustrated in Tables below. An analysis of data presented in the Table 5.42 highlights that major five activities, which are contributing to supply chain inefficiency with respect to cost in wholesale/mandi stage are Unloading of crates/cartons/wooden box from trucks at mandi level (4.25), Handling, loading & stacking of goods in mini vans/trucks/rickshaw/bullock carts (4.06), storing of crates/cartons/wooden box at mandi (3.91), Auctioning/selling of mangoes (2.71), and tying the load in trucks mini vans/rickshaw/bullock cart (2.63).

Unloading of crates/cartons/wooden box from trucks at mandi level, Handling, loading & stacking of goods in mini vans/trucks/rickshaw/bullock carts, and Storing of crates/cartons/wooden box at mandi have been ranked as the top three activities contributing to supply chain inefficiency with respect to cost in this stage.

	A			Scale							
	Activity	1	2	3	4	5	Ν	TCS	%	WMS	Rank
A1	Unloading of Crates/ Cartons /Wooden Box from Trucks at Mandi Level	7	11	20	34	108	180	765	21.34	4.25	1
A2	Storing of Crates/ Cartons /Wooden Box at Mandi	10	15	31	50	74	180	703	19.61	3.91	3
A3	Auctioning/Selling of Mangoes	27	43	76	23	11	180	488	13.62	2.71	4
A4	Quality Inspection by the buyers (Random Sampling)	43	85	16	16	20	180	425	11.86	2.36	6
A5	Handling, Loading & Stacking of goods in Mini Vans/Trucks/ Rikshaw/Bullock Carts	7	14	27	46	86	180	730	20.37	4.06	2
A6	Tying the Load in Trucks Mini Vans/ Rikshaw/Bullock Cart	23	82	32	25	18	180	473	13.20	2.63	5
	Total							3584	100		

Table 5.42: Activities contributing to Supply Chain Inefficiency with respect to Cost-Stage III

With respect to time inefficiency, Unloading of crates/cartons/wooden box from trucks at mandi level (4.32), Storing of crates/cartons/wooden box at mandi (4.04), Handling, loading & stacking of goods in mini vans/trucks/rickshaw/bullock carts (3.94), Auctioning/Selling of mangoes (3.84), and Tying the load in trucks/mini vans/rickshaw/bullock cart (2.68) are the five major activities contributing to supply chain inefficiency (as shown in Table 5.43).

Unloading of crates/cartons/wooden box from trucks at mandi level, Storing of crates/cartons/wooden box at mandi, Handling, loading & stacking of goods in mini vans/trucks/rickshaw/bullock carts have been ranked as the top three activities contributing to supply chain inefficiency with respect to time in this stage.

	Activity		Scale			N	TCS	0/	WMS	Donk	
	Activity	1	2	3	4	5	IN	105	70	VV IVI 5	Nalik
A1	Unloading of Crates/ Cartons /Wooden Box from Trucks at Mandi Level	7	9	13	41	110	180	778	20.27	4.32	1
A2	Storing of Crates/ Cartons /Wooden Box at Mandi	9	11	27	50	83	180	727	18.94	4.04	2
A3	Auctioning/Selling of Mangoes	11	16	36	45	72	180	691	18.00	3.84	4
A4	Quality Inspection by the buyers (Random Sampling)	27	72	50	26	5	180	450	11.72	2.50	6
A5	Handling, Loading & Stacking of goods in Mini Vans/Trucks/ Rikshaw/Bullock Carts	9	15	32	45	79	180	710	18.50	3.94	3
A6	Tying the Load in Trucks Mini Vans/ Rikshaw/Bullock Cart	27	50	71	18	14	180	482	12.56	2.68	5
	Total								100		

 Table 5.43: Activities contributing to Supply Chain Inefficiency with respect to Time-Stage III

Storing of crates/cartons/wooden box at mandi (4.48), unloading of crates/cartons/wooden box from trucks at mandi level (4.14), Handling, loading & stacking of goods in mini vans/trucks/rickshaw/bullock carts (3.91), Tying the load in trucks mini vans/rickshaw/bullock cart (2.65), and Auctioning/selling of mangoes (2.39) are the five major activities contributing to supply chain inefficiency with respect to quality (as shown in Table 5.44).

In this stage, Storing of crates/cartons/wooden box at mandi, Unloading of crates/cartons/wooden box from trucks at mandi level, and Handling, loading & stacking of goods in mini vans/trucks/rickshaw/bullock carts have been ranked as the top three activities contributing to supply chain inefficiency with respect to quality.

				Scale							
	Activity	1	2	3	4	5	N	TCS	%	WMS	Rank
A1	Unloading of Crates/ Cartons /Wooden Box from Trucks at Mandi Level	7	11	20	54	88	180	745	21.03	4.14	2
A2	Storing of Crates/ Cartons /Wooden Box at Mandi	5	7	9	35	124	180	806	22.75	4.48	1
A3	Auctioning/Selling of Mangoes	25	98	32	11	14	180	431	12.16	2.39	5
A4	Quality Inspection by the buyers (Random Sampling)	63	72	20	11	14	180	381	10.75	2.12	6
A5	Handling, Loading & Stacking of goods in Mini Vans/Trucks/ Rikshaw/Bullock Carts	7	18	34	47	74	180	703	19.84	3.91	3
A6	Tying the Load in Trucks Mini Vans/ Rikshaw/Bullock Cart	25	47	81	20	7	180	477	13.46	2.65	4
	То		3543	100							

Table 5.44: Activities contributing to Supply Chain Inefficiency with respect to Quality-Stage III

The table 5.45 below depicts the summary of three most important activities contributing to supply chain inefficiency with respect to cost, time, and quality in wholesale/mandi stage of fruits (mango) supply chain.

Weighted Weighted Weighted Cost Mean Time Mean Quality Mean Score Score Score Unloading of Unloading of Crates/ Crates/ Cartons Storing of Crates/ Cartons /Wooden Box 4.25 /Wooden Box from 4.32 Cartons /Wooden 4.48 from Trucks at Mandi Trucks at Mandi Box at Mandi Level Level Unloading of Handling, Loading & Crates/ Cartons Storing of Crates/ Stacking of Cartons /Wooden 4.06 4.04 /Wooden Box from 4.14 Box/Carton/Crates in Box at Mandi Trucks at Mandi Trucks Level Handling, Loading Handling, Loading & Stacking of & Stacking of Storing of Crates/ goods in Mini goods in Mini Cartons /Wooden Box 3.91 3.94 3.91 Vans/Trucks/ Vans/Trucks/ at Mandi Rikshaw/Bullock Rikshaw/Bullock Carts Carts

 Table 5.45: Activity Contributing to Supply Chain Inefficiency with respect to:

Activities contributing to supply chain inefficiency in Local Trader/Mashakhor stage (Stage IV) of fruits supply chain

The activities, which are performed in Local Trader stage of fruits (mango) supply chain along with their total composite score, weightage mean scores and the rank orders are illustrated in Tables below. An analysis of data presented in the Table 5.46 highlights that major five activities, which are contributing to supply chain inefficiency with respect to cost in local trader/mashakhor stage are Sorting, grading & repackaging of mangoes by the local traders/mashakhor at Azadpur mandi for further sale (4.46),Unloading of crates/cartons/box from mini vans/rickshaw/bullock cart to LT's/Mashakhor area at Azadpur mandi (4.04), Storing & Ripening (3.91), Cleaning of mangoes (3.76), and Storing of goods (2.85). Sorting, grading & repackaging of mangoes by the local traders/mashakhor at Azadpur mandi for further sale, Unloading of crates/cartons/box from mini vans/rickshaw/bullock cart to LT's/Mashakhor area at Azadpur mandi, and Storing & Ripening activity have been ranked as the top three activities contributing to supply chain inefficiency with respect to cost in this stage.

	Activity		Scale					TCS	0/	WMG	Donk
	Activity	1	2	3	4	5	1	105	70	WW18	Kalik
A1	Unloading of Crates/Cartons/Box from Mini Vans/ Rikshaw/Bullock Cart to LT's/Mashakhor' s area at Azadpur mandi	5	12	25	28	70	140	566	16.84	4.04	2
A2	Storing of Goods	12	37	63	16	12	140	399	11.87	2.85	5
A3	Unloading of mango from Crates/Cartons/ Wooden Box for the purpose of further sorting & grading	12	40	65	16	7	140	386	11.48	2.76	6
A4	Cleaning of Mangoes	7	12	23	63	35	140	527	15.68	3.76	4
A5	Sorting, Grading & Repackaging of Mangoes by the Local traders/Mashakhor at Azadpur Mandi for further sale	2	5	12	28	93	140	625	18.59	4.46	1
A6	Storing & Ripening	9	12	19	42	58	140	548	16.30	3.91	3
A7	Selling of Mangoes to customers	28	77	16	14	5	140	311	9.25	2.22	7
	Tota		3362	100							

Table 5.46: Activities contributing to Supply Chain Inefficiency with respect to Cost-Stage IV

With respect to time inefficiency, Storing & Ripening (4.38), Sorting, grading & repackaging of mangoes by the local traders/mashakhor at Azadpur mandi for further sale (4.21), Unloading of mango from crates/cartons/wooden box for the

purpose of further sorting & grading (4.02), Storing of goods (3.85), and Cleaning of mangoes (3.81) are the five major activities contributing to supply chain inefficiency (as shown in Table 5.47).

Storing & Ripening, Sorting, grading & repackaging of mangoes by the local traders/mashakhor at Azadpur mandi for further sale, and Unloading of mango from crates/cartons/wooden box for the purpose of further sorting & grading have been ranked as the top three activities contributing to supply chain inefficiency with respect to time in this stage.

Activity				Scale			N	TCS	0/	WMS	Donk
	Activity	1	2	3	4	5	IN	105	70	WINDS	капк
A1	Unloading of Crates/Cartons/Box from Mini Vans/ Rikshaw/Bullock Cart to LT's/Mashakhor' s area at Azadpur mandi	12	16	21	40	51	140	522	13.50	3.73	6
A2	Storing of Goods	7	16	26	33	58	140	539	13.93	3.85	4
A3	Unloading of mango from Crates/Cartons/ Wooden Box for the purpose of further sorting & grading	5	14	19	37	65	140	563	14.56	4.02	3
A4	Cleaning of Mangoes	9	9	14	75	33	140	534	13.81	3.81	5
A5 Sorting, Grading & Repackaging of Mangoes by the Local traders/Mashakhor at Azadpur Mandi for further sale			5	16	44	70	140	589	15.23	4.21	2
A6	Storing & Ripening	5	7	9	28	91	140	613	15.85	4.38	1
A7	A7 Selling of Mangoes to customers 9 17 21 63 30 140					140	508	13.13	3.63	7	
	Tota		3868	100							

Table 5.47: Activities contributing to Supply Chain Inefficiency with respect to Time-Stage IV

Storing & Ripening (4.50), Storing of goods (4.06), Unloading of mango from crates/cartons/wooden box for the purpose of further sorting & grading (3.94), Unloading of crates/cartons/box from mini vans/rickshaw/bullock cart to LT's/Mashakhor' s area at Azadpur mandi (3.74), and Sorting, grading & repackaging of mangoes by the local traders/mashakhor at Azadpur mandi for further sale (3.21) are the five major activities contributing to supply chain inefficiency with respect to quality (as shown in Table 5.48).

In this stage, Storing & Ripening, Storing of goods, and Unloading of mango from crates/cartons/wooden box for the purpose of further sorting & grading have been ranked as the top three activities contributing to supply chain inefficiency with respect to quality.

	A			Scale			N	TOO	0/		D 1
	Activity	1	2	3	4	5	N	TCS	%0	WMS	Kank
A1	Unloading of Crates/Cartons/Box from Mini Vans/ Rikshaw/Bullock Cart to LT's/Mashakhor' s area at Azadpur mandi	5	14	28	58	35	140	524	15.30	3.74	4
A2	Storing of Goods	7	9	21	35	68	140	568	16.59	4.06	2
A3	Unloading of mango from Crates/Cartons/ Wooden Box for the purpose of further sorting & grading	7	14	21	37	61	140	551	16.09	3.94	3
A4	Cleaning of Mangoes	16	63	40	12	9	140	355	10.37	2.54	6
A5	Sorting, Grading & Repackaging of Mangoes by the Local traders/Mashakhor at Azadpur Mandi for further sale	9	17	63	37	14	140	450	13.14	3.21	5
A6	Storing & Ripening	2	5	12	23	98	140	630	18.40	4.50	1
A7	Selling of Mangoes to customers	23	56	40	14	7	140	346	10.11	2.47	7
	То		3424	100							

 Table 5.48: Activities contributing to Supply Chain Inefficiency with respect to Quality-Stage

IV

The table 5.49 below depicts the summary of three most important activities contributing to supply chain inefficiency with respect to cost, time, and quality in local trader/mashakhor stage of fruits (mango) supply chain.

Cost	Weighted Mean Score	Time	Weighted Mean Score	Quality	Weighted Mean Score
Sorting, Grading & Repackaging of Mangoes by the Local traders at Adarshnagar, Azadpur for further sale	4.46	Storing & Ripening	4.38	Storing & Ripening	4.50
Unloading of Crates/Cartons/Box from Mini Vans/ Rikshaw/Bullock Cart to LT's/Mashakhor' s area at Azadpur mandi	4.04	Sorting, Grading & Repackaging of Mangoes by the Local traders/Mashakhor at Azadpur Mandi for further sale	4.21	Storing of Goods	4.06
Storing & Ripening	3.91	Unloading of mango from Crates/Cartons/ Wooden Box for the purpose of further sorting & grading	4.02	Unloading of mango from Crates/Cartons/ Wooden Box for the purpose of further sorting & grading	3.94

Table 5.49: Activity Contributing to Supply Chain Inefficiency with respect to-

Activities contributing to supply chain inefficiency in Transportation stage (Stage V) of fruits supply chain

The Transportation stage of fruits (mango) supply chain along with their total composite score, weightage mean scores and the rank orders are illustrated in Tables below. An analysis of data presented in the Table 5.50 highlights that transportation from the local market to mandi has maximum inefficiency with respect to cost (4.07), followed by transportation from farm to local market (3.90), and from mandi to local trade area (3.20).

Transportation from the local market to mandi has been ranked as the top transit phase contributing to supply chain inefficiency with respect to cost in transportation.

				Scal	e						
	Activity	1	2	3	4	5	Ν	TCS	%	WMS	Rank
A1	In Transit (From Farm To Local Market/Main Road)	9	25	38	111	87	270	1052	34.90	3.90	2
A2	In Transit (From Local Market To Mandi)	8	30	27	75	130	270	1099	36.46	4.07	1
A3	In Transit (From Mandi To local trade area)	36	42	74	69	49	270	863	28.63	3.20	3
	Total							3014	100		

Table 5.50: Activities contributing to Supply Chain Inefficiency with respect to Cost-Stage V

With respect to time inefficiency, transportation of fresh produce from the local market to mandi has maximum inefficiency (4.31) which is contributing to high lead time, followed by transportation from farm to local market (4.12), and from mandi to local trade area (3.82) as shown in Table 5.51.

Transportation from the local market to mandi has been ranked as the top transit phase contributing to supply chain inefficiency with respect to time in transportation.

Table 5.51: Activities contributing to Supply Chain Inefficiency with respect to Time-Stage V

				Scale				_ ~~~			Donk
	Activity	1	2	3	4	5	Ν	TCS	%	WMS	Rank
A1	In Transit (From Farm To Local Market/Main Road)	11	19	19	99	122	270	1112	33.62	4.12	2
A2	In Transit (From Local Market To Mandi)	11	9	16	83	151	270	1164	35.19	4.31	1
A3	In Transit (From Mandi To local trade area)	11	29	69	49	112	270	1032	31.20	3.82	3
	То	tal						3308	100		

With respect to quality inefficiency, transportation of fresh produce from the local market to mandi has maximum inefficiency (4.32) which is contributing to poor quality, followed by transportation from farm to local market (4.19), and from mandi to local trade area (3.69) as shown in Table 5.52.

Transportation from the local market to mandi has been ranked as the top transit phase contributing to supply chain inefficiency with respect to quality in transportation.

				Scale							Donk
	Activity	1	2	3	4	5	Ν	TCS	%	WMS	Rank
A1	In Transit (From Farm To Local Market/Main Road)	13	16	13	93	135	270	1131	34.35	4.19	2
A2	In Transit (From Local Market To Mandi)	9	11	22	71	157	270	1166	35.41	4.32	1
A3	In Transit (From Mandi To local trade area)	24	20	38	122	66	270	996	30.25	3.69	3
	r	Fotal						3293	100		

Table 5.52: Activities contributing to Supply Chain Inefficiency with respect to Quality-Stage V

The table 5.53 below depicts the summary of three most important activities contributing to supply chain inefficiency with respect to cost, time, and quality in transportation stage of fruits (mango) supply chain.

Cost	Weighted Mean Score	Time	Weighted Mean Score	Quality	Weighted Mean Score
In Transit (From Local Market To Mandi)	4.07	In Transit (From Local Market To Mandi)	4.31	In Transit (From Local Market To Mandi)	4.32
In Transit (From Farm To Local Market/ Main Road)	3.90	In Transit (From Farm To Local Market/Main Road)	4.12	In Transit (From Farm To Local Market/Main Road)	4.19
In Transit (From Mandi To local trade area)	3.20	In Transit (From Mandi To local trade area)	3.82	In Transit (From Mandi To local trade area)	3.69

Table 5.53: Activity Contributing to Supply Chain Inefficiency with respect to-

5.3.1.3. <u>Activities contributing to supply chain inefficiency in the Vegetables</u> supply chain with specific reference to Tomato

Activities contributing to supply chain inefficiency in Farm stage (Stage I) of the vegetables supply chain

The activities, which are performed in farm stage of vegetables (tomato) supply chain along with their total composite score, weightage mean scores and the rank orders are illustrated in Tables below. An analysis of data presented in the Table 5.54 highlights that major five activities, which are contributing to supply chain inefficiency with respect to cost in farm stage are Carriage of crates to the collection area/collection centre (4.46), Handling, loading and stacking of crates in mini vehicles or trucks (4.05), Sorting & grading of tomatoes and packing in crates as per the grade (4.00), Plucking & collecting tomato in bucket/basket (3.73), and Consolidation of goods (2.87).

Carriage of crates to the collection area/collection center, Handling, loading and stacking of crates in mini vehicles or trucks, and Sorting & grading of tomatoes and packing in crates as per the grade have been ranked as the top three activities contributing to supply chain inefficiency with respect to cost.

	· ···			Scale				maa	0 (. .
	Activity	1	2	3	4	5	N	TCS	%	WMS	Rank
A1	Plucking & Collecting Tomato in Bucket/ Basket	27	37	66	81	129	340	1268	12.30	3.73	4
A2	Picking from Bucket/ Basket and Putting in Crates	99	144	56	22	19	340	738	7.16	2.17	9
A3	Carriage of Crates to the Collection Area/Collection Centre	12	9	24	60	235	340	1517	14.71	4.46	1
A4	Storing of Goods	82	151	61	32	14	340	765	7.42	2.25	7
A5	Unloading of fully loaded Crates at Collection Area/ Centre	46	83	134	31	46	340	968	9.39	2.85	6
A6	Cleaning of Tomatoes	70	192	37	26	15	340	744	7.22	2.19	8
A7	Sorting & Grading of Tomatoes and Packing in Crates as per the grade	17	22	53	99	149	340	1361	13.20	4.00	3
A8	Consolidation of Goods	32	79	158	44	27	340	975	9.46	2.87	5
A9	Handling, Loading and Stacking of Crates in Mini Vehicles or Trucks	15	27	48	85	165	340	1378	13.36	4.05	2
A10	Tying the Load in Mini Vehicles or Trucks	180	104	27	17	12	340	597	5.79	1.76	10
	T	otal						10311	100		

Table 5.54: Activities contributing to Supply Chain Inefficiency with respect to Cost-Stage I

With respect to time inefficiency, Carriage of crates to the collection area/collection centre (4.56), Sorting & grading of tomatoes and packing in crates as per the grade (4.33), Plucking & collecting tomato in bucket/basket (4.18), Storing of goods (3.98), and Picking from bucket/basket and putting in crates (3.88) are the five major activities contributing to supply chain inefficiency (shown in Table 5.55).

In this stage, Carriage of crates to the collection area/collection center, Sorting & grading of tomatoes and packing in crates as per the grade, and Plucking & collecting tomato in bucket/basket have been ranked as the top three activities contributing to supply chain inefficiency with respect to time.

	A - 4	Scale					NT	TOC	0/		Donk
	Activity	1	2	3	4	5	IN	105	%0	WM5	Kank
A1	Plucking & Collecting Tomato in Bucket/ Basket	12	20	34	102	172	340	1422	10.86	4.18	3
A2	Picking from Bucket/ Basket and Putting in Crates	15	17	43	183	82	340	1320	10.09	3.88	5
A3	Carriage of Crates to the Collection Area/Collection Centre	5	9	16	70	240	340	1551	11.85	4.56	1
A4	Storing of Goods	15	25	54	105	141	340	1352	10.33	3.98	4
A5	Unloading of fully loaded Crates at Collection Area/ Centre	22	32	53	99	134	340	1311	10.02	3.86	6
A6	Cleaning of Tomatoes	31	83	172	32	22	340	951	7.27	2.80	10
A7	Sorting & Grading of Tomatoes and Packing in Crates as per the grade	10	14	31	83	202	340	1473	11.25	4.33	2
A8	Consolidation of Goods	10	24	61	162	83	340	1304	9.96	3.84	7
A9	Handling, Loading and Stacking of Crates in Mini Vehicles or Trucks	20	37	59	90	134	340	1301	9.94	3.83	8
A10	Tying the Load in Mini Vehicles or Trucks	17	34	181	65	43	340	1103	8.43	3.24	9
	То	tal						13088	100		

Table 5.55: Activities contributing to Supply Chain Inefficiency with respect to Time-Stage I

Storing of Goods (4.45), Carriage of crates to the collection area/collection centre (4.22), Handling, loading and stacking of crates in mini vehicles or trucks (4.00), Sorting & grading of tomatoes and packing in crates as per the grade (3.91), and unloading of fully loaded crates at collection area/centre (3.79) are the activities contributing to poor quality in the farm stage of vegetables (tomato) supply chain (as shown in Table 5.56).

Storing of goods, Carriage of crates to the collection area/collection center, Handling, loading and stacking of crates in mini vehicles or trucks have been ranked as the top three activities contributing to supply chain inefficiency with respect to quality.

	A	Scale						TCC	0/	WINTO	Dank
	Acuvity	1	2	3	4	5	IN	105	70	WIN15	капк
A1	Plucking & Collecting Tomato in Bucket/ Basket	10	9	77	195	49	340	1284	10.75	3.78	7
A2	Picking from Bucket/ Basket and Putting in Crates	68	196	42	22	12	340	734	6.15	2.16	10
A3	Carriage of Crates to the Collection Area/Collection Centre	9	22	31	102	176	340	1434	12.01	4.22	2
A4	Storing of Goods	10	17	22	51	240	340	1514	12.68	4.45	1
A5	Unloading of fully loaded Crates at Collection Area/ Centre	24	31	65	92	128	340	1289	10.79	3.79	5
A6	Cleaning of Tomatoes	48	174	75	31	12	340	805	6.74	2.37	9
A7	Sorting & Grading of Tomatoes and Packing in Crates as per the grade	19	34	54	83	150	340	1331	11.15	3.91	4
A8	Consolidation of Goods	22	34	70	80	134	340	1290	10.80	3.79	6
A9	Handling, Loading and Stacking of Crates in Mini Vehicles or Trucks	18	30	53	72	167	340	1360	11.39	4.00	3
A10	Tying the Load in Mini Vehicles or Trucks	46	82	173	24	15	340	900	7.54	2.65	8
	1	Total						11941	100		

 Table 5.56: Activities contributing to Supply Chain Inefficiency with respect to Quality-Stage I

 Scale

The table 5.57 below depicts the summary of three most important activities contributing to supply chain inefficiency with respect to cost, time, and quality in farm stage of vegetables (tomato) supply chain.

Table 5.57: Activity Contributing to Supply Chain Inefficiency with respect to-

Cost	Weighted Mean Score	Time	Weighted Mean Score	Quality	Weighted Mean Score
Carriage of Crates to the Collection Area/Collection Centre	4.46	Carriage of Crates to the Collection Area/Collection Centre	4.56	Storing of Goods	4.45
Handling, Loading and Stacking of Crates in Mini Vehicles or Trucks	4.05	Sorting & Grading of Tomatoes and Packing in Crates as per the grade	4.33	Carriage of Crates to the Collection Area/Collection Centre	4.22
Sorting & Grading of Tomatoes and Packing in Crates as per the grade	4.00	Plucking & Collecting Tomato in Bucket/ Basket	4.18	Handling, Loading, and Stacking of Crates in Mini Vehicles or Trucks	4.00

Activities contributing to supply chain inefficiency in Local Mandi stage (Stage II) of the vegetables supply chain

The activities, which are performed in local mandi stage of vegetables (tomato) supply chain along with their total composite score, weightage mean scores and the rank orders are illustrated in Tables below. An analysis of data presented in the Table 5.58 highlights that major five activities, which are contributing to supply chain inefficiency with respect to cost in local mandi stage are Unloading of tomato and loading to the buyer's crate (4.16), Handling, loading & stacking of crates in trucks (4.04), Unloading of crates from mini-vehicles/truck to the local mandi (3.96), Storing of fresh produce at local mandi (2.70), and Sorting & grading of tomatoes (2.04).

Unloading of tomato and loading to the buyer's crate, Handling, loading & stacking of crates in trucks, and Unloading of crates from mini-vehicles/truck to the local mandi have been ranked as the top three activities leading to supply chain inefficiency with respect to cost in this stage.

	A attrite	Scale					N	TCC	0/	WMG	Donk
	Activity	1	2	3	4	5	IN	105	70	W W15	канк
A1	Unloading of Crates from Mini Vehicles/Truck to the Local Mandi	7	16	26	49	72	170	673	17.42	3.96	3
A2	Storing of Fresh Produce at Local Mandi	19	39	91	16	5	170	459	11.88	2.70	4
A3	Sorting & Grading of Tomatoes	45	90	23	7	5	170	347	8.98	2.04	5
A4	Auctioning/Selling of Fresh Produce	77	55	21	11	6	170	324	8.39	1.91	8
A5	Inspection /Quality Check (Random Sampling) by the buyer (Local trader)	57	82	21	6	4	170	328	8.49	1.93	7
A6	Unloading of Tomato and Loading to the buyer's Crate	11	14	17	22	106	170	708	18.32	4.16	1
A7	Handling, Loading & Stacking of Crates in Trucks	12	13	18	41	86	170	686	17.75	4.04	2
A8	Tying the load in Truck	49	92	15	9	5	170	339	8.77	1.99	6
		Total						3864	100		

Table 5.58: Activities leading to Supply Chain Inefficiency with respect to Cost-Stage II

With respect to time inefficiency, Unloading of tomato and loading to the buyer's crate (4.15), Unloading of crates from mini-vehicles/truck to the local mandi (4.04), Handling, loading & stacking of crates in trucks (3.99), Storing of fresh produce at

local mandi (3.71), and Sorting & grading of tomatoes (3.50) are the five major activities contributing to supply chain inefficiency with respect to time (as shown in Table 5.59).

Unloading of tomato and loading to the buyer's crate, Unloading of crates from mini-vehicles/truck to the local mandi, and Handling, loading & stacking of crates in trucks have been ranked as the top three activities contributing to supply chain inefficiency with respect to time in this stage.

		ĺ		Scale		- V					
	Activity	1	2	3	4	5	N	TCS	%	WMS	Rank
A1	Unloading of Crates from Mini Vehicles/Truck to the Local Mandi	9	12	22	47	80	170	687	15.29	4.04	2
A2	Storing of Fresh Produce at Local Mandi	11	24	30	43	62	170	631	14.05	3.71	4
A3	Sorting & Grading of Tomatoes	10	21	29	94	16	170	595	13.25	3.50	5
A4	Auctioning/Selling of Fresh Produce	32	37	84	7	10	170	436	9.71	2.56	6
A5	Inspection /Quality Check (Random Sampling) by the buyer (Local trader)	38	92	17	13	10	170	375	8.35	2.21	8
A6	Unloading of Tomato and Loading to the buyer's Crate	11	10	19	32	98	170	706	15.72	4.15	1
A7	Handling, Loading & Stacking of Crates in Trucks	12	15	21	36	86	170	679	15.12	3.99	3
A8	Tying the load in Truck	24	97	35	10	4	170	383	8.53	2.25	7
	Te	otal						4492	100		

Table 5.59: Activities contributing to Supply Chain Inefficiency with respect to Time-Stage II

Storing of fresh produce at local mandi (4.34), Unloading of tomato and loading to the buyer's crate (4.18), Unloading of crates from mini-vehicles/truck to the local mandi (4.02), Sorting & grading of tomatoes (3.85), and Handling, loading & stacking of crates in trucks (3.71) are the five major activities contributing to supply chain inefficiency with respect to quality (as shown in Table 5.60).

In this stage, Storing of fresh produce at local mandi, Unloading of tomato and loading to the buyer's crate, and Unloading of crates from mini-vehicles/truck to the local mandi have been ranked as the top three activities contributing to supply chain inefficiency with respect to quality.

	A attaction			Scale			N	TCS	0/	WMG	Donk
	Activity	1	2	3	4	5	IN	105	70	WW1815	капк
A1	Unloading of Crates from Mini Vehicles/Truck to the Local Mandi	11	10	25	43	81	170	683	14.37	4.02	3
A2	Storing of Fresh Produce at Local Mandi	5	6	24	27	108	170	737	15.50	4.34	1
A3	Sorting & Grading of Tomatoes	9	21	26	45	69	170	654	13.76	3.85	4
A4	Auctioning/Selling of Fresh Produce	10	29	107	17	7	170	492	10.35	2.89	6
A5	Inspection /Quality Check (Random Sampling) by the buyer (Local trader)	26	34	95	9	6	170	445	9.36	2.62	7
A6	Unloading of Tomato and Loading to the buyer's Crate	7	15	15	36	97	170	711	14.96	4.18	2
A7	Handling, Loading & Stacking of Crates in Trucks	15	19	30	42	64	170	631	13.27	3.71	5
A8	Tying the load in Truck	23	83	49	10	5	170	401	8.44	2.36	8
	То	tal						4754	100		

 Table 5.60: Activities contributing to Supply Chain Inefficiency with respect to Quality-Stage II

The table 5.61 below depicts the summary of three most important activities contributing to supply chain inefficiency with respect to cost, time, and quality in local mandi stage of vegetables (tomato) supply chain.

Table 5.61: Activity Contributing to Supply Chain Inefficiency with respect to-

Cost	Weighted Mean Score	Time	Weighted Mean Score	Quality	Weighted Mean Score
Unloading of Tomato and Loading to the buyer's Crate	4.16	Unloading of Tomato and Loading to the buyer's Crate	4.15	Storing of Fresh Produce at Local Mandi	4.34
Handling, Loading & Stacking of Crates in Trucks	4.04	Unloading of Crates from Mini Vehicles/Truck to the Local Mandi	4.04	Unloading of Tomato and Loading to the buyer's Crate	4.18
Unloading of Crates from Mini Vehicles/Truck to the Local Mandi	3.96	Handling, Loading & Stacking of Crates in Trucks	3.99	Unloading of Crates from Mini Vehicles/Truck to the Local Mandi	4.02

Activities contributing to supply chain inefficiency in Wholesale/Mandi stage (Stage III) of the vegetables supply chain

The activities, which are performed in wholesale/mandi stage of vegetables (tomato) supply chain along with their total composite score, weightage mean scores and the rank orders are illustrated in Tables below. An analysis of data presented in the Table 5.62 highlights that major five activities, which are contributing to supply chain inefficiency with respect to cost in wholesale/mandi stage are Unloading of

tomato and loading to the buyer's crate (4.23), Unloading of crates from trucks at mandi level (4.04), Handling, loading & stacking of crates in mini vehicles/trucks/rickshaws/cart (3.91), Sorting & grading of tomatoes (2.51), and Tying the load (2.31).

Unloading of tomato and loading to the buyer's crate, Unloading of crates from trucks at mandi level, Handling, loading & stacking of crates in mini vehicles/trucks/rickshaws/cart have been ranked as the top three activities contributing to supply chain inefficiency with respect to cost in this stage.

	A / · ·/	Scale						TTCC	0/		D 1
	Activity	1	2	3	4	5	N	TCS	%0	WMS	Kank
A1	Unloading of Crates from Trucks at Mandi Level	7	9	19	32	63	130	525	16.36	4.04	2
A2	Storing & Handling of Crates at Mandi	39	67	13	4	7	130	263	8.20	2.02	7
A3	Sorting & Grading of Tomatoes	26	35	53	9	7	130	326	10.16	2.51	4
A4	Auctioning/Selling of Tomatoes	54	30	24	13	9	130	283	8.82	2.18	6
A5	Quality Inspection by the buyers (Random Sampling)	69	37	11	9	4	130	232	7.23	1.78	8
A6	Unloading of Tomato and Loading to the buyer's Crate	7	6	15	24	78	130	550	17.14	4.23	1
A7	Handling, Loading & Stacking of Crates in Mini Vehicles/ Trucks/ Rikshaws/ Cart	9	11	17	39	54	130	508	15.83	3.91	3
A8	Tying the load	24	63	26	13	4	130	300	9.35	2.31	5
A9	Dispatch of Goods	75	33	11	7	4	130	222	6.92	1.71	9
	,	Total						3209	100		

 Table 5.62: Activities contributing to Supply Chain Inefficiency with respect to Cost-Stage III

With respect to time inefficiency, Unloading of tomato and loading to the buyer's crate (4.38), Unloading of crates from trucks at mandi level (4.05), Handling, loading & stacking of crates in mini vehicles/ trucks/ rickshaws/ cart (3.94), Storing & handling of crates at mandi (3.59), and Auctioning/selling of tomatoes (3.39) are the five major activities contributing to supply chain inefficiency (as shown in Table 5.63).

Unloading of tomato and loading to the buyer's crate, Unloading of crates from trucks at mandi level, and Handling, loading & stacking of crates in mini vehicles/ trucks/ rickshaws/ cart have been ranked as the top three activities contributing to supply chain inefficiency with respect to time in this stage.

				Scale							
	Activity	1	2	3	4	5	Ν	TCS	%	WMS	Rank
A1	Unloading of Crates from Trucks at Mandi Level	8	11	13	33	65	130	526	13.65	4.05	2
A2	Storing & Handling of Crates at Mandi	9	15	24	54	28	130	467	12.12	3.59	4
A3	Sorting & Grading of Tomatoes	11	13	64	22	20	130	417	10.82	3.21	6
A4	Auctioning/Selling of Tomatoes	13	17	30	46	24	130	441	11.44	3.39	5
A5	Quality Inspection by the buyers (Random Sampling)	15	30	72	9	4	130	347	9.00	2.67	8
A6	Unloading of Tomato and Loading to the buyer's Crate	4	9	11	15	91	130	570	14.79	4.38	1
A7	Handling, Loading & Stacking of Crates in Mini Vehicles/ Trucks/ Rikshaws/ Cart	9	11	15	39	56	130	512	13.28	3.94	3
A8	Tying the load	9	30	71	13	7	130	369	9.57	2.84	7
A9	Dispatch of Goods	90	20	9	7	4	130	205	5.32	1.58	9
	Т	otal						3854	100		

 Table 5.63: Activities contributing to Supply Chain Inefficiency with respect to Time-Stage III

Storing & handling of crates at mandi (4.45), Unloading of tomato and loading to the buyer's crate (4.20), Unloading of crates from trucks at mandi level (3.99), Handling, loading & stacking of crates in mini vehicles/trucks/rickshaws/cart (3.65), and Sorting & grading of tomatoes (3.61) are the five major activities in this stage, which are contributing to supply chain inefficiency with respect to quality (as shown in Table 5.64).

Storing & handling of crates at mandi, Unloading of tomato and loading to the buyer's crate, and Unloading of crates from trucks at mandi level have been ranked as the top three activities contributing to supply chain inefficiency with respect to quality.

III

			ļ	Scale							
	Activity	1	2	3	4	5	Ν	TCS	%	WMS	Rank
A1	Unloading of Crates from Trucks at Mandi Level	7	13	17	30	63	130	519	13.35	3.99	3
A2	Storing & Handling of Crates at Mandi	2	10	7	20	91	130	578	14.87	4.45	1
A3	Sorting & Grading of Tomatoes	11	11	20	64	24	130	469	12.06	3.61	5
A4	Auctioning/Selling of Tomatoes	13	24	75	7	11	130	369	9.49	2.84	6

A5 Quality Inspection by the buyers (Random Sampling)			67	30	13	11	130	340	8.74	2.62	7
A6 Unloading of Tomato and Loading to the buyer's Crate		7	8	15	22	78	130	546	14.04	4.20	2
A7	Handling, Loading & Stacking of Crates in Mini Vehicles/ Trucks/ Rikshaws/ Cart	13	14	24	33	46	130	475	12.22	3.65	4
A8	Tying the load	20	73	15	13	9	130	308	7.92	2.37	8
A9	Dispatch of Goods	28	76	11	4	11	130	284	7.30	2.18	9
	Tot		3888	100							

The table 5.65 below depicts the summary of three most important activities contributing to supply chain inefficiency with respect to cost, time, and quality in wholesale/mandi stage of vegetables (tomato) supply chain.

Cost	Weighted Mean Score	Time	Weighted Mean Score	Quality	Weighted Mean Score
Unloading of Tomato and Loading to the buyer's Crate	4.23	Unloading of Tomato and Loading to the buyer's Crate	4.38	Storing & Handling of Crates at Mandi	4.45
Unloading of Crates from Trucks at Mandi Level	4.04	Unloading of Crates from Trucks at Mandi Level	4.05	Unloading of Tomato and Loading to the buyer's Crate	4.20
Handling, Loading & Stacking of Crates in Mini Vehicles/ Trucks/ Rikshaws/ Cart	3.91	Handling, Loading & Stacking of Crates in Mini Vehicles/ Trucks/ Rikshaws/ Cart	3.94	Unloading of Crates from Trucks at Mandi Level	3.99

 Table 5.65: Activity Contributing to Supply Chain Inefficiency with respect to:

Activities contributing to supply chain inefficiency in Transportation stage (Stage IV) of the vegetables supply chain

The Transportation stage of vegetables (tomato) supply chain along with their total composite score, weightage mean scores and the rank orders are illustrated in Tables below. An analysis of data presented in the Table 5.66 highlights that transportation from local mandi to Azadpur mandi has maximum inefficiency with respect to cost (4.25), followed by transportation from farm/collection center to local trader mandi (3.93).

Transportation from local mandi to Azadpur mandi has been ranked as the top transit phase contributing to supply chain inefficiency with respect to cost in the vegetables (tomato) supply chain.

	Activity	Scale					N	TCS	0/2	WMS	Donk
	Activity	1	2	3	4	5	14	105	70	VV IVIS	капк
A1 In Transit (From Farm/Collection Centre To Local Trader Mandi)		13	27	19	64	97	220	865	48.03	3.93	2
A2	In Transit (From Local Mandi To Azadpur Mandi)	6	13	19	63	119	220	936	51.97	4.25	1
	Tot		1801	100							

Table 5.66: Activities contributing to Supply Chain Inefficiency with respect to Cost-Stage IV

With respect to time inefficiency, transportation from local mandi to Azadpur mandi has maximum inefficiency (4.35) which is contributing to high lead time, followed by transportation from farm/collection center to local trader mandi (4.04) as shown in Table 5.67.

Transportation from local mandi to Azadpur mandi has been ranked as the top transit phase contributing to supply chain inefficiency with respect to time in the transportation of vegetable.

Table 5.67: Activities contributing to Supply Chain Inefficiency with respect to Time-Stage IV

Activity			Scale					TCS	0/2	WMS	Rank
	1	2	3	4	5	IN	105	70	W W15	Kank	
A1 In Transit (From Farm/Collection Centre To Local Trader Mandi)		5	17	36	69	93	220	888	48.16	4.04	2
A2 In Transit (From Local Mandi To Azadpur Mandi)			13	17	39	143	220	956	51.84	4.35	1
Total								1844	100		

With respect to quality inefficiency, transportation of fresh produce from local mandi to Azadpur mandi (4.28) is contributing to poor quality, followed by transportation from farm/collection center to local trader mandi (4.01) as shown in Table 5.68.

Transportation from local mandi to Azadpur mandi has been ranked as the top transit phase contributing to supply chain inefficiency with respect to quality in the transportation of vegetable.

Table 5.00. Activities contributing to Supply Chain memorinely with respect to Quanty-Stage 1	Table 5	5.68:	Activities	contributing to	Supply	Chain	Inefficiency	with	respect	to (Quality-	Stage	IV
-----------------------------------------------------------------------------------------------	---------	-------	------------	-----------------	--------	-------	--------------	------	---------	------	----------	-------	----

	A		Scale				NT	TCC	0/	WMS	
	Activity	1	2	3	4	5	IN	105	%0	WMS	Kank
A1	In Transit (From Farm/Collection Centre To Local Trader Mandi)	17	19	22	49	113	220	882	48.38	4.01	2
A2 In Transit (From Local Mandi To Azadpur Mandi)			11	16	38	141	220	941	51.62	4.28	1
	Total							1823	100		

The table 5.69 below depicts the summary of three most important activities contributing to supply chain inefficiency with respect to cost, time, and quality in transportation stage of vegetables (tomato) supply chain.

Cost	Weighted Mean Score	Time	Weighted Mean Score	Quality	Weighted Mean Score
In Transit (From		In Transit (From		In Transit (From	
Local Mandi To	4.25	Local Mandi To	4.35	Local Mandi To	4.28
Azadpur Mandi)		Azadpur Mandi)		Azadpur Mandi)	
In Transit (From		In Transit (From		In Transit (From	
Farm/Collection	2.02	Farm/Collection	4.04	Farm/Collection	4.01
Centre To Local	5.95	Centre To Local	4.04	Centre To Local	4.01
Trader Mandi)		Trader Mandi)		Trader Mandi)	

Table 5.69: Activity Contributing to Supply Chain Inefficiency with respect to-

5.3.2. Analysis- Research Objective 2: To identify the factors leading to supply chain inefficiency (with respect to cost, time and quality) in the identified activities in different stages of fruits and vegetables supply chain with specific reference to mango and tomato

The data collected through survey was analysed by the application of statistical techniques. The techniques used involve descriptive statistics, assumptions for data analysis (e.g., normality, linearity), and quantitative data analysis using Exploratory Factor Analysis (EFA).

5.3.2.1. Factor analysis

Factor analysis has been used to examine the interconnection and interrelationship among the explanatory variables and to determine the important factors that are leading to supply chain inefficiency. According to Kim and Mueller (1978), Factor analysis refers to "a variety of statistical techniques whose common objective is to represent a set of variables in terms of a smaller number of hypothetical factors". The basic assumption of factor analysis is a linear combination of the factors that are not actually observed (Ruslan et al., 2013; Arumugam et al., 2010; Negi and Anand, 2017). Underlying variables are identified by factor analysis, which explains the trend of correlation within a set of measured/observed variables.

EFA is applied in cases where the researcher is willing to find out the factors having an impact on variables and to investigate, which variables 'go together' (DeCoster, 1998). This method is often put into practice in case of data reduction to classify limited number of factors that describe majority of the variance seen in case of larger number of manifest variables (Hair et al., 2010). This method is also helpful for research studies, which includes limited or larger number of items, variables that can be classified into smaller set to gather essential concept to enable interpretations in an easy manner (Rummel, 1970). This method assists researcher to emphasis on key factors rather than pondering over multiple variables, which might be insignificant, and hence is helpful in categorising variables into relevant sets (Yong & Pearce, 2013).

Pallant (2005) highlights the fact that EFA primarily includes three broad stages; a) evaluating appropriateness of the data, b) extraction of the factor, c) rotation of the factor. Hence, before proceeding with the factor analysis, certain assumptions are to be inducted in the initial analysis done to test the appropriateness of the dataset for

performing EFA. The following table (Table 5.70) exhibits the gist of the above assumptions.

Condition	Requirement	Reference				
Outliers	No Outliers accepted	(Hair et al., 2010)				
Linearity	No Multicollinearity; VIF < 10	(Hair et al., 2010)				
Sample Size	Minimum: 5 Cases to each study item	(Tabachnick & Fidell, 2007; Pallant, 2005;)				
Bartlett's Test of Sphericity	Be Significant (p < .05)	(Tabachnick & Fidell, 2007)				
Kaiser-Meyer- Olkin (KMO) Index	≥ 0.5	(Hair et al., 2010; Malhotra & Birks, 2007)				

Table 5.70: Summary of EFA Requirements on Data Set

Source: Battour, 2011

The factor analysis was conducted using the "principal component method" with the following steps (Ruslan et al., 2013; Arumugam et al., 2010; Negi and Anand, 2017).

- i. The criterion for the number of factors: Eigen value of each factor had to be equal or higher than one (Hair et al., 2010).
- ii. The numbers of extracted factors were then rotated by the varimax method.
- iii. Each of the variables was assigned to the factor, which had the highest correlation.

5.3.2.2. Measure of sampling adequacy

The Kaiser-Meyer-Olkin (KMO) sampling adequacy and Bartlett's test of sphericity have been used to measure adequacy in sampling and existence of correlation between the variables. It was initially performed on the data and confirmed the appropriateness of conducting the PCA (Principal Component Analysis) (Tabachnick and Fidell, 2001). The KMO static value differs between 0 and 1. Zero specifies that the summation of fractional correlations is highly relative to the sum of correlations, which indicates a diffusion in the pattern of correlations (hence, chances are likely that factor analysis will be unsuitable). Closer the value to 1, the pattern of correlation are relatively compact. Therefore, factor analysis is responsible for yielding distinct and reliable factors. Small values for the KMO shows that the factor analysis of the variables may not be suitable since the associations (correlations) between the variables cannot be described by the other variables (Norusis 1993). The values, which are higher than 0.6 are considered as satisfactory to carry out factor analysis.

It has been recommended by Kaiser (1974) that researcher should accept the values, which happened to be more than 0.5 (values less than 0.5 propels the researcher to go for further collection of data or reconsider what other variables could be included). The mediocre values are the ones, which lies between 0.5 to 0.7, 0.7 and 0.8 values are considered to be good and above all, values more than 0.9 are considered to be of excellent in nature (Hutcheson & Sofroniou, 1999).

The KMO test in maximum cases were more than 0.8 (Table 5.71 and Table 5.72), which means the values are very good, so it was judged to be acceptable.

Table 5.71: KMO and Bartlett's Test

(Supply chain inefficiency with respect to cost, time and quality in Fruits Supply Chain)

Stage I-Fa	Cost	Time	Quality	
Kaiser-Meyer-Olkin Measu	re of Sampling Adequacy.	.843	.919	.941
	Approx. Chi-Square	2490.997	4841.686	6683.447
Bartlett's Test of Sphericity	df	153	231	780
	Sig.	.000	.000	.000
Stage II-Middlemen/	Local Trader Stage	Cost	Time	Quality
Kaiser-Meyer-Olkin Measu	.829	.849	.914	
	Approx. Chi-Square	2322.078	1479.030	2628.514
Bartlett's Test of Sphericity	df	190	153	300
	Sig.	.000	.000	.000
Stage III-Wholes	ale/Mandi Stage	Cost	Time	Quality
Kaiser-Meyer-Olkin Measu	re of Sampling Adequacy.	.866	.873	.914
	Approx. Chi-Square	1470.581	1849.904	2890.041
Bartlett's Test of Sphericity	df	105	136	325
	Sig.	.000	.000	.000
Stage IV-Local trade	er/Mashakhor Stage	Cost	Time	Quality
Kaiser-Meyer-Olkin Measu	re of Sampling Adequacy.	.760	.773	.845
	Approx. Chi-Square	2719.786	2925.564	6340.006
Bartlett's Test of Sphericity	df	190	153	435
	Sig.	.000	.000	.000
Stage V-Transp	ortation Stage	Cost	Time	Quality
Kaiser-Meyer-Olkin Measu	re of Sampling Adequacy.	.809	.722	.805
	Approx. Chi-Square	745.469	876.834	1032.284
Bartlett's Test of Sphericity	df	45	55	45
	Sig.	.000	.000	.000

Table 5.72: KMO and Bartlett's Test

(Supply chain inefficiency with respect to cost, time and quality in Vegetables Supply Chain)

Stage I-F	arm Stage	Cost	Time	Quality
Kaiser-Meyer-Olkin Meas	.844	.852	.910	
	Approx. Chi-Square	3240.404	3755.351	2956.288
Bartlett's Test of Sphericity	df	171	253	300
	Sig.	.000	.000	.000
Stage II-Loca	I Mandi Stage	Cost	Time	Quality
Kaiser-Meyer-Olkin Meas	ure of Sampling Adequacy.	.807	.836	.841
	Approx. Chi-Square	1867.069	2290.911	2480.167
Bartlett's Test of Sphericity	df	120	153	231
	Sig.	.000	.000	.000

Stage III-Wholes	Cost	Time	Quality	
Kaiser-Meyer-Olkin Meas	.779	.774	.752	
	Approx. Chi-Square	1442.226	1830.465	2021.969
Bartlett's Test of Sphericity	df	105	153	231
	Sig.	.000	.000	.000
Stage V-Trans	portation Stage	Cost	Time	Quality
Kaiser-Meyer-Olkin Meas	ure of Sampling Adequacy.	.760	.632	.788
	Approx. Chi-Square	414.960	841.534	782.901
Bartlett's Test of Sphericity	df	45	66	45
	Sig.	.000	.000	.000

After the confirmation of sampling adequacy, it is evident that the sample is adequate and factor analysis can be carried out as an appropriate analysis.

5.3.2.3. Common Method Bias Test

The primary objective of using Common Method Bias (CMB) test is to understand the degree of biasness. This method helps the researcher to evaluate the degree to which the collected data may be prejudiced due to errors committed during the data collection process through survey method. (Eichhorn, 2014). Harman single factor test is used more frequently to calculate the estimation for CMB. This particular method (Harman, 1960) uses EFA in cases where all the items/variables are considered into a single factor and constrained so that there is no rotation (Podsakoff et al., 2003). This new factor is typically not in the researcher's model; it is presented primarily for the present analysis and then subsequently is ignored. If there is persistent of 50% or higher degree of variance presented by the common latent factor then it can be said that there is presence of CMB. On the contrary, in case of an individual factor if the variance level is less than 50%, then it can be said that the CMB does not affect the data and results (Podsakoff et al., 2012). This contains all the factors from several constructs of the research study into a factor analysis to understand if at all the major part of the variance can be explained by one single factor (Podsakoff et al., 2003).

In this present study, Harman single factor test has been used to check the CMB and to determine whether datasets suffer from the common method bias issue or not. In the dataset, it has been observed that the maximum variance that is explained by a single factor in each case (with respect to cost, time and quality) across the stages in fruits as well as vegetables supply chain is less than 50%. Therefore, it can be concluded that this data set does not suffer from the CMB issue because the variance explained by a single factor is less than 50%.

5.3.2.4. <u>Factors Leading to Supply Chain Inefficiency in Different Stages of</u> Fruits Supply Chain with Specific Reference to Mango

Factors leading to supply chain inefficiency across the stages of fruits (mango) supply chain are discussed in this section.

5.3.2.4. *i*. Factors Leading to Supply Chain Inefficiency in Farm Stage (Stage I)

Factors leading to supply chain inefficiency with respect to cost, time and quality in farm stage of fruits (mango) supply chain are discussed as under.

Factors Leading to Supply Chain Inefficiency with respect to Cost

Table 5.73 lists the eigen value connected with each linear component and the factor before extraction and after rotation. According to Hair, Anderson & Ronald (1991) "The eigen value is the column sum of squares for a factor, which also presents the mount of variance accounted for by a factor".

Four factors have been identified (possessing eigen values >1), which mutually amounts to 64.33% of the variation across the sample. In isolation, first factor explained 25.89% of the total variance; second factor explained 14.421% of the total variance; third factor explained 12.984% of the total variance, and fourth factor explained about 11.035% of the total variance.

Component	ponent Initial Eigen values Rotation Sums of Squared Loadi					ed Loadings
	Total	% of	Cumulative %	Total	% of Variance	Cumulative %
		Variance				
1	6.839	37.992	37.992	4.660	25.891	25.891
2	1.996	11.089	49.082	2.596	14.421	40.312
3	1.444	8.025	57.106	2.337	12.984	53.296
4	1.300	7.224	64.331	1.986	11.035	64.331
5	.897	4.984	69.314			
6	.820	4.557	73.871			
7	.767	4.261	78.132			
8	.584	3.245	81.377			
9	.540	3.001	84.378			
10	.514	2.858	87.237			
11	.472	2.621	89.858			
12	.417	2.319	92.176			
13	.351	1.948	94.124			
14	.303	1.682	95.806			
15	.254	1.409	97.215			
16	.207	1.149	98.364			

Table 5.73: Total Variance Explained

17	.189	1.052	99.416		
18	.105	.584	100.000		

The factor analysis revealed four broad issues (factors), which are leading to supply chain inefficiency in Farm stage with respect to cost (Table 5.74). Resource factor is one of the most important factors leading to supply chain inefficiency with respect to high cost, followed by labour and material charges, infrastructure and labour's knowledge. These four latent factors are summarized as follows:

Table 5 74. 6	Furning To atoma	looding to supply	, ahain inafficiana	a in form ato a	with mean of to
1 able 5.74: 3	Summary-ractors	leading to subdr	и спана пленистенск	у на гагні маче	WILD PESDECT TO
		The second secon			

cost

		Comp	onent		Variance	
Variables	1	2	3	4	(% of explained) eigen values	Factor Name
Large number of Labour required for plucking & Collection	0.808					
Large number of Labour required for carriage activity	0.749					
Non-usage of Sorting & Grading Technology	0.691					
Requirement of expertise for grading and packaging	0.687				25 904	Descurress
Timely Non-availability of packaging materials	0.673				25.691	Resources
Price differential of packing material at different places	0.669					
Non-availability of advanced packaging materials	0.666					
Excess usage of Material for layering and tapping the cartons/boxes	0.599					
High manual Labour charges-Plucking		0.843				
High Labour charges for carriage		0.838				Labour &
High Labour cost due to long distance between packing and loading area		0.657			14.421	Material Charges
High Packaging Material charges		0.606				
Lack of mechanical sorting, grading and			0.830			
Lack of Government packing			0.787		10.004	
Poor farm connectivity by road			0.661		12.984	Infrastructure
Poor connectivity between plucking area and assembly area			0.488			
Ignorance of Farmers to new methods of				0.899		
Lack of Labour's knowledge pertaining to sorting & grading techniques and processes				0.815	11.035	Labour's Knowledge

Factor 1– Resources: Lack of resources is recognized as a first factor that leads to high cost in the farm stage of mango supply chain. This factor includes eight subvariables having total variance 25.891%. Large number of Labour required for plucking & collection activity carries the maximum factor loading (0.808). This is followed by a large number of Labours required for carriage activity (.749), non-usage of sorting & grading technology (.691), requirement of expertise for grading and packaging (.687), timely non-availability of packaging materials (.673), price differential of packing material at different places (.669), non-availability of advanced packaging materials (.666), and excess usage of material for layering and tapping the cartons/boxes (.599). The results indicate that lack of resources pertaining to labour requirement, packing material, and technology is leading to cost escalation in farm stage of mango supply chain.

Factor 2 – *Labour and Material Charges:* The second factor is labour and material charges, possessing total variance of 14.421% and consists of four sub-variables. High manual labour charges for plucking and collection activity carries the highest factor loading (.843), followed by high labour charges for carriage (0.838), high labour cost due to the long distance between packing and loading area (0.657), and high packaging material charges (0.606). The results indicate that labour charges for different activities at farm area and packaging material charges are quite high, which escalate the cost of labour and packaging, which leads to high cost in the supply chain.

Factor 3 – Infrastructure: Infrastructure is the third factor, having a variance of 12.984% and consists of of four sub-variables. Lack of mechanical sorting, grading and packaging facility at farm area carries the highest factor loading (0.830), followed by lack of government packing houses/grading facilities (0.787), poor farm connectivity by road (0.661), and poor connectivity between plucking area and assembly area (.488). This factor indicates that there is a requirement of mechanical primary processing facilities, government supported facilities where the operations related to sorting, grading, and packaging can be performed at a reasonable price. The result also shows that well connectivity between road, plucking area, and assembly area is need of the hour.

Factor 4 – Labour's Knowledge: Labour's Knowledge is the fourth factor, possessing total variance of 11.035% and contain only two sub-variables; ignorance

of farmers to new methods of cultivation (.899), followed by lack of labour's knowledge pertaining to sorting & grading techniques and processes (0.815). The farmers indicated that due to lack of advanced knowledge and techniques regarding the new methods of cultivation, sorting and grading process the cost in the supply chain is escalating.

Factors Leading to Supply Chain Inefficiency with respect to Time

Table 5.75 lists the eigen value connected with each linear component and the factor before extraction and after rotation. Five factors have been identified (possessing eigen values >1), which mutually amounts to 75.44% of the variation across the sample. In isolation, first factor explained 25.12% of the total variance; second factor explained 20.56% of the total variance; third factor explained 13.64% of the total variance and fifth factor explained about 5.48% of the total variance.

Component		Initial Eigen val	ues	Rotation Sums of Squared Loadings			
	Total	% of Variance	Cumulative %	Total	% of Variance	Cumulative %	
1	9.487	43.125	43.125	5.527	25.124	25.124	
2	3.404	15.473	58.598	4.525	20.566	45.690	
3	1.537	6.987	65.585	3.003	13.649	59.339	
4	1.162	5.280	70.865	2.335	10.616	69.955	
5	1.007	4.578	75.442	1.207	5.487	75.442	
6	.844	3.838	79.281				
7	.672	3.055	82.336				
8	.578	2.625	84.961				
9	.483	2.194	87.155				
10	.367	1.667	88.822				
11	.352	1.598	90.420				
12	.299	1.360	91.780				
13	.282	1.281	93.061				
14	.274	1.244	94.306				
15	.225	1.022	95.328				
16	.216	.984	96.312				
17	.214	.972	97.284				
18	.199	.903	98.186				
19	.140	.637	98.823				
20	.121	.548	99.371				
21	.090	.411	99.782				
22	.048	.218	100.000				

Table	5.75:	Total	Variance	Explained
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The factor analysis revealed five broad factors, which are leading to supply chain inefficiency in farm stage with respect to time (Table 5.76). Labour factor happens to be the most crucial factor leading to supply chain inefficiency with respect to high lead time, followed by operational, infrastructure, resources, and connectivity issue. These five latent factors are summarized as follows:

		С	ompone	nt		Variance	Factor Name
Variables	1	2	3	4	5	(% of explained) eigen values	
Lack of Training and Knowledge about sorting, grading & packaging Lack of Skilled labour for plucking and collection Lack of knowledge pertaining to sorting & grading techniques and processes Employment of incapable labour (women and children) for carriage Non-availability of skilled labour for sorting, grading & packaging Labour's Ignorance for time allocated to sorting, grading, and packaging Labour's Ignorance for time allocated to plucking and collection Lack of farmer's awareness and knowledge regarding technology	0.845 0.799 0.771 0.748 0.745 0.744 0.67 0.583					25.124	Labour
Lack of proper planning for harvesting Manual sorting, grading & packaging Harvesting by hand picking Manual carriage by means of head-load Excess harvesting due to lack of information regarding market demand Handling excess load by labour at the time of carriage		0.858 0.857 0.85 0.831 0.79 0.641				20.566	Operational
Lack of mechanical sorting, grading, and packaging facility Poor road connectivity Poor condition of path used for carriage			0.889 0.881 0.857			13.649	Infrastructure

Table 5.76: Summary- Factors leading to supply chain inefficiency in farm stage with respect to time

Lack of sorting & grading technology		0.753			
Timely Non-availability of packaging materials		0.725		10.616	Resources
Lack of appropriate harvesting tools and equipment		0.715			
Long distance between					
plucking area and assembly			0.786		
area				5.487	Connectivity
Assembly points are not properly identified-Plucking			0.675		

Factor 1– Labour: The Labour-related issue is recognized as a first factor that leads to high lead time in activities carried at farm stage of mango supply chain. This factor includes eight sub-variables having total variance 25.12%. Lack of training and knowledge about sorting, grading & packaging ensure highest factor loading (0.845), followed by lack of skilled labour for plucking and collection (0.799), lack of knowledge pertaining to sorting & grading techniques and processes (0.771), employment of incapable labour (women and children) for carriage (0.748), non-availability of skilled labour for sorting, grading and packaging (0.745), labour's Ignorance for time allocated to sorting, grading and packaging (0.744), labour's Ignorance for time allocated to plucking and collection (0.67), and lack of farmer's awareness and knowledge regarding technology (0.583). The results indicate that the labour-related issues like non-availability of skilled labour, incapable labour, knowledge and awareness of labour are some reasons due to which the farm operations could not performed well, which resulted into high lead time.

Factor 2 – *Operational:* The second factor is an operational issue, possessing total variance of 20.56% and consists of six sub-variables. Lack of proper planning for harvesting carries the highest factor loading of 0.858, followed by manual sorting, grading & packaging (0.857), harvesting by hand picking (0.85), manual carriage by the means of head-load (0.831), excess harvesting due to lack of information regarding market demand (0.79), and handling excess load by labour at the time of carriage (0.641). The results indicate that operational issues like improper planning, manual and inadequate operations, and lack of market information are also one of the major reasons for high lead time in the farm operations.

Factor 3 – Infrastructure: The third factor can be named as Infrastructure, having a variance of 13.64% and consists of three sub-variables. Lack of mechanical sorting, grading and packaging facility ensure highest factor loading in this factor (0.889),

which is followed by poor road connectivity (0.881), and poor condition of the path used for carriage (0.857). This factor indicates that mechanical facilities to perform primary operations, poor connectivity, and poor conditions of the path are some issues, which are directly related to the infrastructure at farm stage and hindering the operations.

Factor 4 – Resources: Resources is the fourth factor, which is leading to high lead time in the farm operations, possessing total variance of 10.61% and consists of three sub-variables. Lack of sorting & grading technology (0.753) carries highest factor loading in this factor, followed by timely non-availability of packaging materials (0.725), and lack of appropriate harvesting tools and equipment (0.715). The results indicate that lack of technical resources and materials needed for packaging are some of the reasons for high lead time in farm operations.

Factor 5 - Connectivity: Connectivity is the fifth factor, which is leading to high lead time in farm operations having total variance 5.48%. This factor comprises two sub-variables. The long distance between plucking area and assembly area (0.786) carries highest factor loading, followed by assembly points are not properly identified in plucking and collection operations (0.675). The results indicate that the distance between the plucking area and assembly area is long and the assembly areas are not properly identified, which resulted into high lead time in the operations.

Factors Leading to Supply Chain Inefficiency with respect to Quality

Table 5.77 lists the eigen value connected with each linear component and the factor before extraction and after rotation. Eight factors have been identified (possessing eigen values >1), which mutually amounts to 66.49% of the variation across the sample. In isolation, first factor explained 30.33% of the total variance; second factor explained 7.41% of the total variance; third factor explained 7.37% of the total variance, fourth factor explained about 6.03% of the total variance, fifth factor explained 4.63% of the total variance; factor six explained 3.78% of the total variance; factor eight explained 3.37% of the total variance.

Component		Initial Eigen val	ues	Rotation Sums of Squared Loadings				
	Total	% of Variance	Cumulative %	Total	% of Variance	Cumulative %		
1	16.264	40.659	40.659	12.133	30.333	30.333		
2	2.014	5.034	45.693	2.966	7.415	37.748		

Table 5.77: Total Variance Explained

3	1.834	4.585	50.278	2.951	7.377	45.125
4	1.596	3.990	54.268	2.414	6.035	51.160
5	1.386	3.466	57.734	1.855	4.638	55.798
6	1.311	3.278	61.012	1.513	3.782	59.580
7	1.113	2.782	63.794	1.416	3.541	63.120
8	1.079	2.698	66.492	1.349	3.371	66.492
9	.920	2.301	68.793			
10	.839	2.097	70.890			
11	.796	1.991	72.881			
12	.697	1.743	74.624			
13	.691	1.726	76.351			
14	.672	1.680	78.031			
15	.632	1.579	79.610			
16	.612	1.530	81.140			
17	.573	1.434	82.574			
18	.550	1.374	83.948			
19	.488	1.220	85.168			
20	.479	1.197	86.364			
21	.444	1.109	87.473			
22	.437	1.093	88.566			
23	.407	1.018	89.584			
24	.375	.939	90.523			
25	.357	.893	91.416			
26	.345	.863	92.279			
27	.336	.839	93.119			
28	.303	.757	93.876			
29	.291	.729	94.604			
30	.283	.706	95.311			
31	.268	.669	95.980			
32	.253	.633	96.613			
33	.235	.588	97.202			
34	.196	.491	97.692			
35	.187	.467	98.159			
36	.177	.443	98.602			
37	.159	.397	98.999			
38	.149	.373	99.372			
39	.136	.340	99.713			
40	.115	.287	100.000			

The factor analysis revealed eight broad factors, which are leading to supply chain inefficiency in farm stage with respect to quality (Table 5.78). Operational issue happens to be the most crucial factor leading to poor quality of fresh produce during

the operations at farm stage, followed by infrastructure issue, lack of resources, imprudence, labour's knowledge, labour availability, standardisation, and lack of quality control system. These eight latent factors are summarized as follows:

Table 5.78: Summary-Factors leading to supply chain inefficiency in farm stage with respect to

quality

				Comp	onent				Variance (% of	
variables	1	2	3	4	5	6	7	8	explained) eigen values	Factor Name
Exposure to high temperature during collection Non differentiation of produce on the level of ripening during sorting, grading and packaging	0.861 0.834									
Harvesting before maturity for getting higher price early in the season	0.817									
Mechanical injury during operations Rough handling at	0.795									
the time of loading & stacking	0.745									
Improper handling of fruits during sorting, grading & packaging Excess Plucking due	0.741									
to Lack of information regarding market demand	0.73								30.333	Operational
Bulk handling of fresh produce	0.713									
Delayed or late harvesting	0.708	1								
in the vehicle	0.686									
Crushing of fruits because of accidental falling	0.683									
Loose packing of fruits inside packaging	0.672									
stacking	0.666									
arrangement of packages/crates for	0.663									

air circulation while stacking in vehicle Brushing due to sharp edges of the packaging material Overloading of fruits while packaging Single manual handling while loading & stacking Inapropriate or poorly sealed Non treatment of produce before sorting, grading and packaging O.549	
Brushing due to sharp edges of the packaging material Overloading of fruits while packaging Single manual handling while loading & stacking Inappropriate or poorly sealed packaging Non treatment of produce before sorting, grading and packaging	
Diversion of fruits while packaging0.656Single handling while loading & stacking0.654Inappropriate or poorly sealed packaging0.621Non treatment of produce before sorting, grading and packaging0.549	
Single manual handling while 0.654 loading & stacking Inappropriate or Inappropriate or or poorly sealed 0.621 packaging 0.621 or Non treatment of or produce before or sorting, grading and or or	
Inappropriate or poorly sealed 0.621 packaging Non treatment of produce before sorting, grading and packaging	
Non treatment of produce before 0.549 0.549	
Non-usage of padding material for 0.522 packaging	
Harvesting during warmest part of the 0.507 day Image: Comparison of the state of the st	
Usage of inappropriate 0.43	
for packaging	
Open Air area for	
sorting, grading and 0.683	
operations	
Non-availability of	
cooling shed in the 0.629	
collection area 7.415 Infra	astructure
Open dock area	
direct sunlight/heat	
Spreading the	
produce on the floor 0.451	
in the orchard's yard	
limely non-	
packaging material	
Poor quality of	
packaging material	
Non-availability of 7.377 Re	esources
for handling & 0.622	
loading	
Lack of appropriate	
harvesting tools	
Mishandling and	
carelessness while 0.666 6.035 Imp	prudence
collection	

Carelessness in sorting, grading & packaging Ignorance of time to be allocated to sorting, grading and packaging		0.567 0.487						
Lack of Training and Knowledge about packaging Lack of trained manpower-Plucking			0.683 0.59				4.638	Labour's Knowledge
Lack of farmer's awareness and knowledge regarding technology			0.513					
Non-availability of skilled labour for sorting, grading & packaging Non-availability of skilled labour-HLS				0.745 0.685			3.782	Labour's Availability
No scientific standard for determination of maturity					0.819		3.541	Standardisation
Lack of proper grading and quality control system						0.801	3.371	Quality Control System

Factor 1– Operational: The operational issue is recognized as the first factor that leads to poor quality of fresh produce in farm stage of mango supply chain. This factor includes twenty-two sub-variables having total variance 30.33%. Exposure to high temperature during collection (0.861) carries highest factor loading, followed by non-differentiation of produce on the level of ripening during sorting, grading and packaging (0.834), harvesting before maturity for getting higher price early in the season (0.817), mechanical injury during operations (0.795), rough handling at the time of loading & stacking (0.745), improper handling of fruits during sorting, grading market demand (0.73), bulk handling of fresh produce (0.713), delayed or late harvesting (0.708), dumping of Crates in the vehicle (0.686), brushing and Crushing of fruits because of accidental falling (0.683), loose packing of fruits inside packaging (0.672), improper and high stacking (0.666), no proper arrangement of packages/crates for air circulation while stacking in vehicle (0.663), brushing due to sharp edges of the packaging material (0.658), overloading of fruits while packaging

(0.656), single manual handling while loading & stacking (0.654), inappropriate or poorly sealed packaging (0.621), non-treatment of produce before sorting, grading and packaging (0.549), non-usage of padding material for packaging (0.522), harvesting during warmest part of the day (0.507), and usage of inappropriate cushioning material for packaging (0.430). The result indicates that operational issues need much consideration to maintain the quality of fresh produce during farm operations. It shows that the operations are not performed effectively at the farm stage, which affects the quality. Exposure to high temperature, improper planning, improper harvesting, rough handling, and improper sorting, grading & packaging are some of the major reason for inefficiency with respect to quality.

Factor 2 – *Infrastructure:* The second factor is Infrastructure, possessing total variance of 7.41% and consists of four sub-variables. Open air area for sorting, grading and packaging operations (0.683) carries highest factor loading, followed by non-availability of cooling shed in the collection area (0.629), open dock area which expose to direct sunlight/heat (0.565), and spreading the produce on the floor in the orchard's yard (0.451). This result indicates that there is an urgent requirement of proper infrastructure related to primary processing, i.e., sorting, grading and packaging, and covered area for operations at farm stage to avoid quality loss.

Factor 3 – Resources: Lack of resources is the third factor, possessing total variance of 7.37% and consists of four sub-variables. Timely non-availability of packaging material (0.701) is the main reason leading to poor quality in the farm stage. This is followed by poor quality of packaging material (0.666), non-availability of support equipment for handling & loading (0.622), and lack of appropriate harvesting tools (0.546). This result indicates that lack of availability of resources like packaging material and other supporting equipment are also the reasons for inefficiency with respect to quality at farm stage of mango supply chain.

Factor 4 - Imprudence: The fourth factor is Imprudence, having a variance of 6.03% and consists of three sub-variables. Mishandling and carelessness while plucking and collection (0.666) carries highest factor loading in this category, followed by carelessness in sorting, grading & packaging (0.567), and ignorance of time to be allocated to sorting, grading, and packaging (0.487). The result indicates that imprudence and carelessness of labour while performing farm operations is also one of the factors leading to poor quality.

Factor 5 – *Labour Knowledge:* The fifth factor is labour knowledge, having a variance of 4.63% and consists of three sub-variables. Lack of training and knowledge about packaging (0.683) carries highest factor loading in this category, followed by lack of trained manpower for plucking (0.590), and lack of farmer's awareness and knowledge regarding technology (0.513). The result indicates that labour knowledge is an important factor in the supply chain as the functions are carried out by the labour, and lack of knowledge and training regarding different operations leads to poor quality of fresh produce.

Factor 6 – *Labour Availability:* The sixth factor is labour availability, having a variance of 3.78% and consists of two sub-variables. Non-availability of skilled labour for sorting, grading & packaging (0.745) carries highest factor loading, followed by non-availability of skilled labour for Handling, loading and stacking activity (0.685). The result indicates that non- availability of skilled labour also leads to poor quality of fresh produce in farm stage of mango supply chain.

Factor 7 – *Standardisation:* The seventh factor is standardisation, having a variance of 3.54% and consist only one sub-variable named "No scientific standard for determination of maturity", with a factor loading of 0.819. The result indicates that there is no scientific standard, which has been practiced by the farmers to determine the maturity level, hence leading to poor quality of mango during farm level operations in the supply chain.

5.3.2.4. *ii*. Factors Leading to Supply Chain Inefficiency in Middlemen/Local trader Stage (Stage II)

Factors leading to supply chain inefficiency with respect to cost, time and quality in Middlemen/local trader stage of fruits (mango) supply chain are discussed as under.

Factors Leading to Supply Chain Inefficiency with respect to Cost

Table 5.79 lists the eigen value connected with each linear component and the factor before extraction and after rotation. Five factors have been identified (possessing eigen values >1), which mutually amounts to 78.01% of the variation across the sample. In isolation, first factor explained 24.90% of the total variance; second factor explained 21.18% of the total variance; third factor explained 16.84% of the total variance, fourth factor explained 9.60% of the total variance and fifth factor explained about 5.48% of the total variance.
Component		Initial Eigen val	ues	Rotatio	n Sums of Squar	ed Loadings
	Total	% of Variance	Cumulative %	Total	% of Variance	Cumulative %
1	6.407	32.034	32.034	4.981	24.903	24.903
2	4.302	21.512	53.546	4.236	21.181	46.085
3	2.431	12.153	65.699	3.368	16.840	62.924
4	1.418	7.091	72.790	1.920	9.602	72.526
5	1.045	5.224	78.014	1.098	5.488	78.014
6	.722	3.611	81.625			
7	.693	3.466	85.091			
8	.537	2.685	87.776			
9	.398	1.988	89.764			
10	.355	1.775	91.539			
11	.308	1.539	93.078			
12	.269	1.347	94.426			
13	.243	1.214	95.640			
14	.195	.977	96.617			
15	.168	.841	97.458			
16	.154	.769	98.227			
17	.119	.597	98.824			
18	.091	.456	99.281			
19	.079	.395	99.676			
20	.065	.324	100.000			

Table 5.79: Total Variance Explained

The factor analysis revealed five broad issues (factors), which are leading to supply chain inefficiency with respect to cost in middlemen/local trader stage of mango supply chain (Table 5.80). Resource factor is one of the most important factors leading to supply chain inefficiency with respect to high cost, followed by labour and material charges, operational issues, infrastructure, and knowledge. These five latent factors are summarized as follows:

 Table 5.80 Summary-Factors leading to supply chain inefficiency in middlemen/local trader

 stage with respect to cost

		Co	ompone	nt		Variance (% of	Factor
Variables	1	2	3	4	5	explained) eigen values	Name
Non-usage of Sorting & Grading Technology	0.883					0.4.000	-
Large number of Labour required for Handling and Loading	0.872					24.903	Resources

Requirement of expertise for grading and packaging	0.822						
Non-availability of advanced packaging material	0.819						
Non-availability of tools and equipments for handling & loading	0.765						
Excess usage of Material for layering and tapping the cartons/boxes	0.749						
Large number of Labour required for Unloading	0.74						
Non-availability of tools and equipments for unloading the load	0.544						
High Manual Labour Charges- Unloading		0.933					
Expensive Packaging material		0.913					Labour &
High Manual Labour Charges-HLS		0.888				21.181	Material
Pre loading labour charges		0.852					Charges
Pre unloading labour charges		0.851					
Repeated handling and grading & repackaging at every stage			0.909				
Manual operations in Unloading			0.88			16.84	Operational
Damage to crates/boxes while unloading			0.861				
Manual operations in HLS			0.797				
Lack of mechanical sorting, grading and packaging facility				0.906		9 602	Infrastructura
Lack of Government packing houses/grading facilities				0.902		5.502	doudotare
Lack of knowledge pertaining to sorting & grading techniques and processes					0.919	5.488	Knowledge

Factor 1– Resources: Lack of resources is recognized as a first factor that leads to high cost in the middlemen/local trader stage of mango supply chain. This factor includes eight sub-variables having total variance 24.90%. Non-usage of Sorting & Grading Technology (0.883) carries the maximum factor loading in Resources factor. This is followed large number of labour required for handling and loading (0.872), requirement of expertise for grading and packaging (0.822), non-availability of advanced packaging material (0.819), non-availability of tools and equipments for handling & loading (0.765), excess usage of Material for layering and tapping the cartons/boxes (0.749), large number of labour required for unloading (0.740), and

non-availability of tools and equipments for unloading the load (0.544). The results indicate that lack of resources pertaining to manpower, advance packing material, and tools & equipment are contributing to cost escalation in middlemen/local trader stage of mango supply chain.

Factor 2 – *Labour and Material Charges:* The second factor is labour and material charges, possessing total variance of 21.18% and consists of five sub-variables. High manual labour charges for unloading activity (0.933) carries highest factor loading. This is followed by expensive packaging material (0.913), high manual labour charges in handling, loading and stacking activity (0.888), pre-loading labour charges (0.852), and pre unloading labour charges (0.851). The results indicate that labour and packaging material charges are incurring high cost during the operations at middlemen stage resulting in high cost in the mango supply chain.

Factor 3–Operational issue: The operational issue is the third factor, having a variance of 16.84% and consists of four sub-variables. Repeated handling and grading & repackaging at every stage (0.909) ensure maximum factor loading in this category, followed by manual operations in Unloading (0.88), damage to crates/boxes while unloading (0.861), and manual operations in handling, loading, and stacking activity (0.797). This factor indicates that due to operational issues like manual operations, repetitive activities, and damages during operations are incurring high cost in the supply chain of mango.

Factor 4–Infrastructure: Infrastructure is the fourth factor, possessing total variance of 9.60% and contain only two sub-variables with the maximum loading of 0.906 in lack of mechanical sorting, grading, and packaging facility, followed by lack of government packing houses/grading facilities (0.902). The results indicate that infrastructure related to sorting, grading, and packaging activity is need of the hour, which may reduce the cost incurred in sorting and grading activity.

Factor 5–Knowledge: Lack of knowledge is the fifth factor, possessing total variance of 5.48% and contain only one sub-variable namely lack of knowledge pertaining to sorting & grading techniques and processes (0.919). The results indicate that due to lack of knowledge regarding the techniques, the labour takes a long time to perform the function and their number of working days also gets increase resulting to high cost in the supply chain.

Factors Leading to Supply Chain Inefficiency with respect to Time

Table 5.81 lists the eigen value connected with each linear component and the factor before extraction and after rotation. Four factors have been identified (possessing eigen values >1), which mutually amounts to 68.79% of the variation across the sample. In isolation, first factor explained 24.80% of the total variance; second factor explained 17.99% of the total variance; third factor explained 15.51% of the total variance and fourth factor explained 10.47% of the total variance.

Component		Initial Eigen va	lues	Rotatio	n Sums of Square	ed Loadings
	Total	% of Variance	Cumulative %	Total	% of Variance	Cumulative %
1	6.678	37.102	37.102	4.465	24.803	24.803
2	2.948	16.375	53.477	3.240	17.998	42.801
3	1.585	8.807	62.284	2.793	15.515	58.316
4	1.171	6.507	68.791	1.886	10.475	68.791
5	.834	4.636	73.427			
6	.711	3.951	77.378			
7	.613	3.405	80.783			
8	.599	3.329	84.112			
9	.481	2.670	86.781			
10	.399	2.214	88.996			
11	.389	2.162	91.158			
12	.327	1.816	92.974			
13	.292	1.621	94.595			
14	.269	1.496	96.091			
15	.215	1.197	97.288			
16	.187	1.041	98.329			
17	.165	.915	99.243			
18	.136	.757	100.000			

 Table 5.81 Total Variance Explained

The factor analysis revealed four broad factors, which are leading to supply chain inefficiency in middlemen/local trader stage with respect to time (Table 5.82). Labour factor happens to be the most crucial factor leading to supply chain inefficiency with respect to high lead time, followed by operational issues, resources, and infrastructure. These four latent factors are summarized as follows:

Table 5.82: Summary- Factors leading to supply chain inefficiency in Middlemen/local trader

stage with respect to time

Variables	Component				Variance	Factor
	1	2	3	4	(% of explained)	Name

					eigen values	
Non-availability of skilled labour for sorting, grading & packaging	0.857					
Non-availability of skilled labour-HLS	0.856					
Employment of inadequate labour for unloading operations	0.812					
Lack of knowledge pertaining to sorting & grading techniques and processes	0.803				24.803	Labour
Non-availability of skilled labour for unloading the crates	0.74					
Lack of Training and Knowledge about sorting, grading & packaging	0.726					
Time Ignorance during sorting, grading, and packaging		0.793				
Manual sorting, grading & packaging		0.744				
Handling and Loading by the means of head load		0.7			17.998	Operational
Single manual handling while loading		0.685				-
Bulk handling at the time of loading operations		0.645				
Manual unloading		0.639				
Lack of sorting & grading technology			0.828			
Non-availability of tools and equipment			0.783			
for handling & loading					15.515	Resources
unloading the crate			0.704			
Timely Non-availability of packaging materials			0.694			
Lack of mechanical sorting, grading and				0 826		
packaging facility				0.020	10.475	Infrastructure
Inadequate space for unloading operations				0.815		

Factor 1– Labour: The Labour-related issue is recognized as a first factor leading to high lead time in activities carried at middlemen/local trader stage of mango supply chain. This factor includes six sub-variables having total variance 24.80%. Non-availability of skilled labour for sorting, grading & packaging (0.857) carries highest loading in labour factor, followed by non-availability of skilled labour for handling, loading and stacking activities (0.856), employment of inadequate labour for unloading operations (0.812), lack of knowledge pertaining to sorting & grading techniques and processes (0.803), non-availability of skilled labour for unloading the crates (0.74), and lack of training and knowledge about sorting, grading & packaging activities (0.726). The results indicate that the labour-related issues like non-availability of skilled labour, inadequate labour, training, knowledge, and awareness of labour are some reasons due to which the operations at this stage could not performed well, which resulted into high lead time.

Factor 2 – Operational: The second factor is an operational issue, possessing total variance of 17.99% and consists of six sub-variables. Time ignorance during sorting, grading and packaging (0.793) variable has highest factor loading, followed by manual sorting, grading & packaging (0.744), handling and loading by the means of head load (0.700), single manual handling while loading (0.685), bulk handling at the time of loading operations (0.645), and manual unloading (0.639). The results indicate that operational issues like manual and inadequate operations, and ignorance are also the reasons for high lead time in mango supply chain.

Factor 3 – Resources: Lack of resources is the third factor, which is leading to high lead time in the operations performed at middlemen/local trader stage. This factor has a total variance of 15.51% and consists of four sub-variables. Lack of sorting & grading technology (0.828) carries highest factor loading in this category, followed by non-availability of tools and equipment for handling & loading (0.783), non-availability of equipment for unloading the supplier's crate (0.704), and timely non-availability of packaging materials (0.694). The results indicate that lack of resources pertaining to technology, tools and equipment and packaging materials are the main reasons under this category, which is leading to high lead time.

Factor 4 – *Infrastructure:* The fourth and last factor leading to supply chain inefficiency with respect to high lead time can be named as Infrastructure, having a variance of 10.47% and contain two sub-variables. Lack of mechanical sorting, grading, and packaging facility has the highest loading in this factor with the factor loading of 0.826, followed by inadequate space for unloading operations (0.815). The results indicate that lack of mechanical facilities for primary processing and inadequate space is the issue of concern, which needs to be improved to reduce lead time in the operations performed at middlemen/local trader stage.

Factors Leading to Supply Chain Inefficiency with respect to Quality

Table 5.83 lists the eigen value connected with each linear component and the factor before extraction and after rotation. Five factors have been identified (possessing eigen values >1), which mutually amounts to 67.65% of the variation across the sample. In isolation, first factor explained 39.93% of the total variance; second factor explained 8.09% of the total variance; third factor explained 7.27% of the total variance, fourth factor explained about 6.93% of the total variance, and fifth factor explained 5.42% of the total variance.

Component		Initial Eigen val	ues	Rotatio	n Sums of Squar	ed Loadings
	Total	% of Variance	Cumulative %	Total	% of Variance	Cumulative %
1	11.355	45.421	45.421	9.983	39.930	39.930
2	1.643	6.573	51.993	2.023	8.090	48.021
3	1.539	6.157	58.151	1.819	7.275	55.296
4	1.272	5.089	63.240	1.735	6.939	62.235
5	1.104	4.417	67.657	1.356	5.423	67.657
6	.982	3.929	71.586			
7	.853	3.413	74.999			
8	.821	3.285	78.285			
9	.740	2.960	81.244			
10	.636	2.543	83.788			
11	.582	2.327	86.115			
12	.552	2.208	88.323			
13	.484	1.936	90.258			
14	.410	1.639	91.897			
15	.338	1.351	93.249			
16	.312	1.249	94.498			
17	.254	1.016	95.514			
18	.225	.902	96.416			
19	.196	.785	97.201			
20	.171	.683	97.884			
21	.170	.681	98.565			
22	.122	.487	99.052			
23	.098	.393	99.445			
24	.080	.320	99.765			
25	.059	.235	100.000			

Table 5.83: Total Variance Explained

The factor analysis revealed five broad factors, which are leading to supply chain inefficiency with respect to quality in middlemen/local trader stage (Table 5.84). Operational issue happens to be the most crucial factor leading to poor quality of fresh produce at this stage, followed by infrastructure issue, labour, ambience, and poor preservation. These five latent factors are summarized as follows:

 Table 5.84: Summary-Factors leading to supply chain inefficiency in middlemen/local trader

 stage with respect to quality

		С	ompone	nt	Variance	Factor	
Variables	1	2	3	4	5	explained) eigen values	Name
Unloading the crates in an open area which expose to direct sunlight/heat	0.884					39.93	Operational

No proper arrangement of packages/crates for air circulation while stacking in vehicle Holding of goods in anticipation of high prices	0.867 0.86						
Rough handling while unloading	0.843						
Delays in moving the produce to the wholesale market	0.831						
Rough handling at the time of loading & stacking	0.821						
Improper and high stacking while storing	0.816						
Rough handling while storing	0.791						
Overstock due to Inadequate and non-availability of timely demand information	0.779						
Unloading the crates in an inappropriate manner	0.762						
Dumping of Crates into the vehicle	0.734						
Improper and high stacking	0.712						
Bulk handling of fresh produce	0.706						
Non-usage of supporting equipments for handling & loading	0.689						
Single manual handling while	0.669						
Inappropriate storing practices							
leading to compression	0.605						
Insufficient storage and		0.731					
temperature controlled facilities							
Non-availability of cooling shed at the place of storage		0.568					
Open dock area which expose to						8.09	Infrastructure
direct sunlight/heat		0.55					
Inadequate space for unloading operations		0.498					
Non-usage of skilled labour for			0 71 9				
unloading the crates			0.710			7,275	Labour
Non-usage of skilled labour for			0.703			/.2/0	Labour
Handling Loading & Stacking							
place of storage				0.778		6 020	Ambianaa
High temperature at storage area				0.618		0.339	AMDIENCE
Damage to the Mangoes caused				-			
by pest and fungal infection during storage					0.774	5.423	Preservation

Factor 1–Operational: The operational issue is recognized as the first factor that leads to poor quality of fresh produce in middlemen/local trader stage of mango supply chain. This factor includes sixteen sub-variables having total variance 39.93%. The variable named unloading the crates in an open area, which expose to

direct sunlight/heat (0.884) carries highest factor loading in this category, followed by no proper arrangement of packages/crates for air circulation while stacking in vehicle (0.867), holding of goods in anticipation of high prices (0.860), rough handling while unloading (0.843), delays in moving the produce to the wholesale market (0.831), rough handling at the time of loading & stacking (0.821), improper and high stacking while storing (0.816), rough handling while storing (0.791), overstock due to Inadequate and non-availability of timely demand information (0.779), unloading the crates in an inappropriate manner (0.762), dumping of Crates into the vehicle (0.734), improper and high stacking (0.712), bulk handling of fresh produce (0.706), non-usage of supporting equipment for handling & loading (0.689), single manual handling while loading & stacking (0.669), and inappropriate storing practices leading to compression (0.605). The result indicates that the variables, which are underlying in this category are operational level issues, which are leading to poor quality of fresh produce.

Factor 2–Infrastructure: The second factor is Infrastructure, possessing total variance of 8.09% and consists of four sub-variables. Insufficient storage and temperature controlled facilities (0.731) carries the highest factor loading in this factor, followed by non-availability of cooling shed at the place of storage (0.568), open dock area which exposes to direct sunlight/heat (0.550), and inadequate space for unloading operations (0.498). The result indicates that lack of cold chain infrastructure, open area for operations and inadequate space are the main reasons leading to poor quality of the fresh produce at this stage.

Factor 3 –Labour: Labour is the third factor, possessing total variance of 7.27% and contain two sub-variables, i.e., non-usage of skilled labour for unloading the crates, and non-usage of skilled labour for handling loading & stacking. Non-usage of skilled labour for unloading the crates has the highest factor loading of 0.718, followed by non-usage of skilled labour for handling loading & stacking (0.703). This result indicates that there is an urgent requirement of skilled labour to perform the logistics operations in order to prevent the quality of fresh produce at this stage.

Factor 4–Ambience: The fourth factor is ambience, having a variance of 6.93% and consists of two sub-variables. Inadequate ventilation at the place of storage (.778) carries highest factor loading in this category, followed by high temperature at storage area with the factor loading of .618. The result indicates that improper

ambience in the middlemen/local trader stage of mango supply chain is also one of the factors leading to poor quality of fresh produce.

Factor 5–Preservation: The fifth factor, which is leading to poor quality of fresh produce in the supply chain of mango at middlemen/local trader stage is poor preservation, having a variance of 5.42% and consist only one variable namely damage to the mangoes caused by pest and fungal infection during storage with the factor loading of 0.774. The result indicates that fresh produce gets damage due to pest and fungal infection, which results in losses, hence requires proper preservation to maintain the quality of fresh produce in the supply chain.

5.3.2.4. *iii*. Factors Leading to Supply Chain Inefficiency in Wholesale/Mandi Stage (Stage III)

Factors leading to supply chain inefficiency with respect to cost, time and quality in wholesale/mandi stage of fruits (mango) supply chain are discussed as under.

Factors Leading to Supply Chain Inefficiency with respect to Cost

Table 5.85 lists the eigen value connected with each linear component and the factor before extraction and after rotation. Three factors have been identified (possessing eigen values >1), which mutually amounts to 63.343% of the variation across the sample. In isolation, first factor explained 32.902% of the total variance; second factor explained 21.055% of the total variance, and third factor explained 9.386% of the total variance.

Component		Initial Eigen va	alues	Rotati	on Sums of Squa	ared Loadings
	Total	% of Variance	Cumulative %	Total	% of Variance	Cumulative %
1	6.718	44.787	44.787	4.935	32.902	32.902
2	1.443	9.621	54.408	3.158	21.055	53.957
3	1.340	8.935	63.343	1.408	9.386	63.343
4	1.150	7.668	71.011			
5	.857	5.713	76.724			
6	.698	4.654	81.378			
7	.598	3.986	85.364			
8	.541	3.608	88.972			
9	.362	2.416	91.388			
10	.321	2.138	93.526			
11	.275	1.836	95.361			
12	.259	1.728	97.089			
13	.182	1.211	98.300			

Table 5.85 Total Variance Explained

14	.154	1.030	99.330		
15	.100	.670	100.000		

The factor analysis revealed three broad issues (factors), which are leading to supply chain inefficiency with respect to cost in Wholesale/Mandi stage of mango supply chain (Table 5.86). An operational charge happens to be the most crucial factor leading to supply chain inefficiency with respect to high cost, followed by labour, and resources. These three latent factors are summarized as follows:

 Table 5.86 Summary-Factors leading to supply chain inefficiency with respect to cost in

 Wholesale/Mandi stage

	C	Componer	nt	Variance	
Variables	1	2	3	(% of explained) eigen values	Factor Name
High charges of cold storage	0.857				
High electricity charges	0.835				
Expensive packaging materials	0.833				
Damage to boxes/crates due to rough manual handling while storage	0.795			32.902	Operational Charges
Manual operations for HLS	0.766				5
Damage to crates/boxes while unloading	0.758				
Manual operations for Unloading	0.581				
High Labour Charges in HLS		0.775			
Large number of Labour required for Unloading		0.760			
Labour charges for maintenance and security		0.643		21.055	Labour
High Labour Charges-Unloading		0.606			
Pre unloading labour charges		0.541			
Pre loading labour charges		0.528			
Non-availability of tools and equipments for handling & loading			0.857	0.286	Papauraaa
Non-availability of tools and equipments for unloading the load			0.643	9.380	Resources

Factor 1– Operational Charges: Operational charge is recognized as a first factor that leads to high cost in the Wholesale/Mandi stage of mango supply chain. This factor includes seven sub-variables having total variance 32.902%. High charges of cold storage (0.857) carries highest factor loading in the operational charges factor, followed by high electricity charges (0.835), expensive packaging materials (0.833), damage to boxes/crates due to rough manual handling while storage (0.795), manual

operations for handling, loading and stacking (0.766), damage to crates/boxes while unloading (0.758), and manual operations for unloading (0.581). The results indicate that high charges involved in the day to day operations like rental charges for cold storage, high electricity charges, high packaging material charges, and unnecessary cost due to damage contributes to cost escalation in the Wholesale/Mandi stage of mango supply chain.

Factor 2 – Labour: The second factor leading to supply chain inefficiency with respect to cost in the Wholesale/Mandi stage of mango supply chain is labour, possessing total variance of 21.055% and contain six sub-variables. High Labour Charges in handling, loading and stacking activities (0.775) carries highest factor loading in this factor, followed by large number of Labour required for unloading (0.760), labour charges for maintenance and security (0.643), high labour charges in unloading of vehicle (0.606), pre unloading labour charges (0.541), and pre-loading labour charges (0.528). The results indicate that high charges by labour for handling, loading, unloading, maintenance and security activities incurring a high cost at this stage.

Factor 3–Resources: Lack of resource availability is the third and final factor leading to high cost in this stage, having a variance of 9.386% and consists of two sub-variables namely, Non-availability of tools and equipment for handling & loading, and Non-availability of tools and equipment for unloading the load from the vehicle. Non-availability of tools and equipment for handling & loading the vehicle (.857) carries highest factor loading, followed by non-availability of tools and equipment for unloading the load (.643). This factor indicates that due to non-availability of tools and equipment for loading operations, large number of manpower is required to perform the operations, which increases the unnecessary manpower cost.

Factors Leading to Supply Chain Inefficiency with respect to Time

Table 5.87 lists the eigen value connected with each linear component and the factor before extraction and after rotation. Four factors have been identified (possessing eigen values >1), which mutually amounts to 71.956% of the variation across the sample. In isolation, first factor explained 33.217% of the total variance; second factor explained 15.009% of the total variance; third factor explained 14.545% of the total variance and fourth factor explained 9.185% of the total variance.

Component		Initial Eigen va	lues	Rotation Sums of Squared Loadings		
	Total	% of Variance	Cumulative %	Total	% of Variance	Cumulative %
1	7.583	44.603	44.603	5.647	33.217	33.217
2	2.209	12.993	57.596	2.552	15.009	48.226
3	1.409	8.290	65.886	2.473	14.545	62.771
4	1.032	6.070	71.956	1.561	9.185	71.956
5	.822	4.832	76.788			
6	.610	3.587	80.376			
7	.562	3.307	83.683			
8	.530	3.117	86.800			
9	.454	2.670	89.470			
10	.333	1.961	91.431			
11	.323	1.899	93.330			
12	.252	1.480	94.810			
13	.238	1.397	96.207			
14	.225	1.326	97.534			
15	.179	1.051	98.584			
16	.163	.962	99.546			
17	.077	.454	100.000			

Table 5.87: Total Variance Explained

The factor analysis revealed four broad factors, which are leading to supply chain inefficiency with respect to time in the Wholesale/Mandi stage of mango supply chain (Table 5.88). Operational issue happens to be the most crucial factor leading to supply chain inefficiency with respect to high lead time, followed by labour, resources, and infrastructure. These four latent factors are summarized as follows:

Table 5.88: Summary- Factors leading to supply chain inefficiency with respect to time in

Whol	esale	/Ma	ndi	stage
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		Comp	onent	Variance	Factor	
Variables	1	2	3	4	explained) eigen values	Name
Delay in auctioning of mangoes	0.808					
Holding of goods in anticipation of high prices	0.793					
Arrival of Larger Quantity of goods	0.789					
Improper planning for scheduling	0.777				33.217	Operational
Manual unloading	0.763					
Inadequate and non-availability of timely demand information	0.727					
Improper and High stacking of crates	0.672					

Single manual handling while loading High Stock/Volume of unsold mangoes at Mandi Handling and Loading by the means	0.623 0.590					
of head load Bulk handling of the crates/packages	0.512					
Employment of inadequate labour for unloading operations		0.879				
Non-usage of skilled labour-HLS		0.842			15.009	Labour
Non-usage of skilled labour for unloading the crates		0.658				
Non-availability of equipments for unloading			0.922			
Non-availability of tools and equipments for handling & loading			0.920		14.545	Resources
Inadequate space for unloading operations				0.889	9.185	Infrastructure

Factor 1– Operational: The Operational issue is recognized as a first factor leading to high lead time in the Wholesale/Mandi stage of mango supply chain. This factor includes eleven sub-variables having total variance 33.217%. Delay in auctioning of mangoes (0.808) carries highest factor loading in this factor, followed by the variables namely, holding of goods in anticipation of high prices (0.793), arrival of Larger Quantity of goods (0.789),improper planning for scheduling (0.777), manual unloading (0.763), inadequate and non-availability of timely demand information (0.727), improper and high stacking of crates (0.672), single manual handling while loading (0.623), high stock/volume of unsold mangoes at Mandi (0.590), handling and loading by the means of head load (0.540), and bulk handling of the crates/packages (0.512). The results indicate that most of the variables underlying in this category are an operational related issue, which is leading to high lead time in Wholesale/Mandi stage.

Factor 2 –Labour: The second factor leading to high lead time in this stage is labour, possessing total variance of 15.009% and contain three sub-variables. The variable named, Employment of inadequate labour for unloading operations (0.879) has the highest factor loading in labour factor. This is followed by the variables namely, non-usage of skilled labour for handling, loading and stacking activities (0.842), and non-usage of skilled labour for unloading of the vehicle (0.658). The results indicate that non-availability of skilled labour and usage of inadequate labour are the issue of concern in this factor, which is leading to high lead time.

Factor 3 – Resources: Lack of resources is the third factor, which is leading to high lead time in the Wholesale/Mandi stage of mango supply chain. This factor has a total variance of 14.54% and consists of two sub-variables namely, Non-availability of equipment for unloading, and non-availability of tools and equipment for handling & loading. Non-availability of equipment for unloading (0.922) carries highest factor loading in this category, followed by non-availability of tools and equipment for handling & loading (0.920). The results indicate that lack of resources pertaining to tools and equipment for loading and unloading operations are leading to high lead time.

Factor 4 – *Infrastructure:* The fourth and last factor leading to supply chain inefficiency with respect to high lead time in this stage is infrastructure, having a variance of 9.185% and consist of only one sub-variable, namely, inadequate space for unloading operations with the factor loading of 0.889. The results indicate that at Wholesale/Mandi stage, there is an inadequate space for proper unloading operations, which leads to high turnaround time.

Factors Leading to Supply Chain Inefficiency with respect to Quality

Table 5.89 lists the eigen value connected with each linear component and the factor before extraction and after rotation. Four factors have been identified (possessing eigen values >1), mutually amounts to 64.441% of the variation across the sample. In isolation, first factor explained 31.52% of the total variance; second factor explained 15.57% of the total variance; third factor explained 10.47% of the total variance.

Component		Initial Eigen valu	es	Rotation Sums of Squared Loadings		
	Total	% of Variance	Cumulative %	Total	% of Variance	Cumulative %
1	11.049	42.497	42.497	8.196	31.522	31.522
2	2.865	11.018	53.515	4.050	15.576	47.098
3	1.553	5.974	59.489	2.724	10.475	57.573
4	1.287	4.952	64.441	1.786	6.868	64.441
5	1.088	4.186	68.627			
6	.919	3.536	72.163			
7	.827	3.180	75.343			
8	.666	2.562	77.906			
9	.637	2.449	80.354			
10	.559	2.150	82.504			
11	.512	1.968	84.472			

 Table 5.89: Total Variance Explained

12	.459	1.767	86.239	
13	.434	1.669	87.908	
14	.404	1.556	89.463	
15	.372	1.429	90.892	
16	.324	1.247	92.140	
17	.314	1.209	93.348	
18	.289	1.113	94.461	
19	.270	1.037	95.498	
20	.240	.923	96.421	
21	.217	.835	97.256	
22	.196	.754	98.010	
23	.161	.619	98.630	
24	.142	.546	99.175	
25	.117	.451	99.626	
26	.097	.374	100.000	

The factor analysis revealed four broad factors, which are leading to supply chain inefficiency with respect to quality in the Wholesale/Mandi stage of mango supply chain (Table 5.90). Operational issue happens to be the most crucial factor leading to poor quality of fresh produce at this stage, followed by infrastructure, resources, and ambience. These four latent factors are summarized as follows:

Table 5.90 Summary-Factors leading to supply chain inefficiency with respect to quality in Wholesale/Mandi stage

		Comp	onent	Variance	Factor	
Variables	1	2	3	4	explained) Eigen values	Name
Damage to the mangoes caused by pest and fungal infection during storage	0.854					
Compression of mangoes due to heavy load in storing	0.841					
Holding of goods in anticipation of high prices	0.837					
No proper arrangement of packages/crates for air circulation while stacking	0.784					
Rough handling while storing	0.769				31.552	Operational
Expose to direct sunlight/heat while unloading	0.746					
Improper and high stacking	0.721					
Overstock due to Inadequate and non- availability of timely demand information	0.720					
Rough handling while unloading	0.703					
Dumping of Crates into the vehicle	0.698					

Unloading in an in appropriate manner	0.697					
Bulk Handling at the time of Loading and Stacking	0.674					
Rough handling at the time of loading & stacking	0.628					
Improper and high stacking while storing	0.448					
Single manual handling while loading & stacking	0.442					
Lack of cold storage facility		0.772				
Insufficient storage and temperature controlled facilities		0.762				
Open dock area which expose to direct sunlight/heat-UfT		0.739				
Non-availability of cooling shed at the place of storage		0.734			15.576	Infrastructure
Inadequate space for unloading operations		0.666				
Open dock area which expose to direct sunlight/heat-HLS		0.537				
Non-availability of skilled labour for unloading the crates			0.821			
Non-availability of skilled labour-HLS			0.809		10.475	Resources
Non-availability of equipments for handling & loading			0.766			
High temperature at storage area				0.852		
Inadequate ventilation at the place of storage				0.828	6.868	Ambience

Factor 1–Operational: The Operational issue is recognized as the first factor that leads to poor quality of fresh produce in the Wholesale/Mandi stage of mango supply chain. This factor includes fifteen sub-variables having total variance 31.52%. The variable named damage to the mangoes caused by pest and fungal infection during storage (0.854) carries highest factor loading in operational issue. This is followed by the following variables namely, compression of mangoes due to heavy load in storage (0.841), holding of goods in anticipation of high prices (0.837), no proper arrangement of packages/crates for air circulation while stacking (0.784), rough handling while storing (0.769), expose to direct sunlight/heat while unloading (0.746), improper and high stacking (0.721), overstock due to inadequate and non-availability of timely demand information (0.720), rough handling while unloading (0.703), dumping of crates into the vehicle (0.698), unloading in an inappropriate manner (0.697), bulk handling at the time of loading and stacking (0.674), rough handling at the time of loading & stacking (0.628), improper and high

stacking while storing (0.448), and single manual handling while loading & stacking (0.442). Most of the variables, which are underlying in this category are operational level issues. The result indicates that operations are not performed in an appropriate manner resulting in the poor quality of fresh produce.

Factor 2–Infrastructure: The second factor is Infrastructure, possessing total variance of 15.57% and consists of six sub-variables. Lack of cold storage facility (0.772) carries highest factor loading in this category, followed by insufficient storage and temperature controlled facilities (0.762), open dock area which expose to direct sunlight/heat while unloading the vehicle (0.739), non-availability of cooling shed at the place of storage (0.734), inadequate space for unloading operations (0.666), and open dock area which expose to direct sunlight/heat while handling, loading and stacking the load into the vehicle (0.537). The result indicates that lack of cold chain infrastructure, open dock area and inadequate space at Wholesale/Mandi stage are the main reasons for poor quality of the fresh produce at this stage.

Factor 3 –Resources: Resource is the third factor leading to poor quality in the Wholesale/Mandi stage of mango supply chain. It has a total variance of 10.47% and consists of three sub-variables. Non-availability of skilled labour for unloading the crates (0.821) carries highest factor loading in this category, followed by non-availability of skilled labour for handling, loading and stacking activities (0.809), and non-availability of equipment for handling & loading (0.766). The result indicates that due to non-availability of skilled manpower and equipment at the Wholesale/Mandi stage, the quality of fresh produce deteriorates, which leads to high losses.

Factor 4–Ambience: Ambience is the fourth and last factor leading to poor quality in the Wholesale/Mandi stage of mango supply chain. It displays a variance of 6.86% and consists of two sub-variables namely, the High temperature at storage area, and inadequate ventilation at the place of storage. The high temperature at storage area has the highest factor loading of 0.852, followed by inadequate ventilation at the place of storage (0.828). The result indicates that the problem of high temperature and inadequate ventilation is also an important issue of concern at Wholesale/Mandi stage, which impacts the quality of the fresh produce.

5.3.2.4. *iv*. Factors Leading to Supply Chain Inefficiency in Local Trader/Mashakhor stage at Azadpur Mandi (Stage IV)

Factors leading to supply chain inefficiency with respect to cost, time and quality in local trader/mashakhor stage at Azadpur mandi of fruits (mango) supply chain are discussed as under.

Factors Leading to Supply Chain Inefficiency with respect to Cost

Table 5.91 lists the eigen value connected with each linear component and the factor before extraction and after rotation. Five factors have been identified (possessing eigen values >1), which mutually amounts to 73.90% of the variation across the sample. In isolation, first factor explained 20.07% of the total variance; second factor explained 17.39% of the total variance; third factor explained 16.14% of the total variance, fourth factor explained 10.26% of the total variance, and fifth factor explained 10.04% of the total variance.

Component	Initial Eigen values			Rotation Sums of Squared Loadings			
	Total	% of Variance	Cumulative %	Total	% of Variance	Cumulative %	
1	6.476	32.378	32.378	4.015	20.075	20.075	
2	3.221	16.103	48.481	3.480	17.398	37.473	
3	2.050	10.252	58.733	3.229	16.146	53.619	
4	1.579	7.897	66.630	2.054	10.269	63.888	
5	1.460	7.300	73.930	2.008	10.042	73.930	
6	.981	4.905	78.835				
7	.711	3.554	82.389				
8	.618	3.090	85.478				
9	.500	2.499	87.977				
10	.472	2.358	90.336				
11	.379	1.895	92.231				
12	.303	1.517	93.748				
13	.284	1.422	95.170				
14	.250	1.248	96.418				
15	.211	1.056	97.474				
16	.170	.848	98.322				
17	.118	.589	98.911				
18	.084	.420	99.331				
19	.069	.346	99.677				
20	.065	.323	100.000				

Table 5.91: Total Variance Explained

The factor analysis revealed five broad issues (factors), which are leading to supply chain inefficiency with respect to cost in local trader/mashakhor stage (at Azadpur) of mango supply chain (Table 5.92). Resources happens to be the most crucial factor leading to supply chain inefficiency with respect to high cost at this stage, followed by operational issues, operational charges, labour, and infrastructure. These five latent factors are summarized as follows:

		C	ompone	nt		Variance	Factor
Variables	1	2	3	4	5	(% of explained) eigen values	Name
Non-usage of Sorting &	0.9						
Grading Technology Non-usage of Advanced Packaging Materials	0.873						
equipments for unloading the load	0.822					20.075	Resources
Timely Non-availability of packaging materials	0.819						
Packaging Materials at different places	0.742						
Damage to crates/boxes		0.898					
Excess usage of Material for layering and tapping the cartons/boxes		0.877				17 209	Operational
Damage to boxes/crates due to rough handling while storage		0.865				17.396	Operational
Manual operations in Unloading		0.798					
High charges of cold storage facilities			0.872				
Expenditure on chemicals used for ripening			0.855				Operational
High electricity charges			0.848			16.146	Charges
High charges of ripening chamber			0.588				-
Expensive Packaging material			0.519				
High Labour charges arising out of expertise required for				0.746			
grading and packaging High Labour Charges for Unloading				0.647		10.269	Labour
Cost of labour for maintenance and security				0.622			

 Table 5.92: Summary-Factors leading to supply chain inefficiency with respect to cost in local

 trader/mashakhor stage (at Azadpur)

Lack of knowledge pertaining to sorting & grading techniques and processes		0.46			
Lack of mechanical sorting, grading and packaging facility			0.906	10.042	Infrastructure
Lack of Government packing houses/grading facilities			0.883		

Factor 1– Resources: Resource factor is recognized as a first category that leads to high cost in the local trader/mashakhor stage (at Azadpur) of mango supply chain. This factor includes five sub-variables having total variance 20.07%. Non-usage of sorting & grading technology (0.900) carries highest factor loading in this category, followed by the following variables namely, non-usage of advanced packaging materials (0.873), non-availability of tools and equipment for unloading the load (0.822), timely non-availability of packaging materials (0.819), and price differential of packaging materials at different places (0.742). The results indicate that non-availability of resources pertaining to technology, tools, equipment, and materials are the major issue underlying in this factor and leading to high cost in the supply chain.

Factor 2 – *Operational:* The second factor leading to supply chain inefficiency with respect to cost in the local trader/mashakhor stage (at Azadpur) of mango supply chain is an operational issue, possessing total variance of 17.39% and contain four sub-variables. Damage to crates/boxes while unloading (0.898) carries highest factor loading in this factor, followed by excess usage of material for layering and tapping the cartons/boxes (0.877), damage to boxes/crates due to rough handling while storage (0.865), and manual operations in unloading (0.798). The results indicate that inadequate and improper operations causes damage to the packaging crates/boxes, and also leads to excess usage of materials, which escalate cost in the supply chain of mango at local trader/mashakhor stage.

Factor 3–Operational Charges: The third factor, which leads to high cost in the supply chain of mango is operational charges, having a variance of 16.14% and consists of five sub-variables. High charges of cold storage facilities (0.872) ensure highest factor loading, followed by expenditure on chemicals used for ripening (0.855), high electricity charges (0.848), high charges of ripening chamber (0.588), and expensive packaging material (0.519). This factor indicates high charges related

to the basic and day-to-day operations are escalating the cost, i.e., high rental charges for cold storage, high electricity charges, and high rental ripening chambers. *Factor 4–Labour:* The fourth factor is directly related to the labour and leading to high cost at this stage. It displays a variance of 10.26% and consists of four subvariables. The main reason for high cost in this factor is high labour charges arising out of expertise required for grading and packaging (0.746), followed by high Labour Charges for Unloading (0.647), cost of labour for maintenance and security (0.622), and lack of knowledge pertaining to sorting & grading techniques and processes (0.460). The results indicate that high labour charges and lack of knowledge are the main reason for a high cost under this factor.

Factor 5–Infrastructure: The fifth and last factor leading to high cost in the supply chain of mango at this stage is poor infrastructure. It displays a variance of 10.04% and consists of only two sub-variables, namely, lack of mechanical sorting, grading and packaging facility, and lack of government packing houses/grading facilities. Lack of mechanical sorting, grading and packaging facility (0.906) carries the highest factor loading, followed by the variable; lack of government packing houses/grading facilities (0.883). The results indicate that due to non-availability of sorting, grading and packaging facilities, the cost incurred in the sorting, grading, and packaging activities are high.

Factors Leading to Supply Chain Inefficiency with respect to Time

Table 5.93 lists the eigen value connected with each linear component and the factor before extraction and after rotation. Five factors have been identified (possessing eigen values >1), which mutually amounts to 80.96% of the variation across the sample. In isolation, first factor explained 19.98% of the total variance; second factor explained 19.44% of the total variance; third factor explained 18.69% of the total variance and fifth factor explained 9.95% of the total variance.

Component		Initial Eigen val	ues	Rotation Sums of Squared Loadings			
	Total	% of Variance	Cumulative %	Total	% of Variance	Cumulative %	
1	6.967	38.705	38.705	3.597	19.985	19.985	
2	2.453	13.626	52.331	3.500	19.444	39.428	
3	2.047	11.370	63.701	3.365	18.694	58.123	
4	1.780	9.888	73.590	2.319	12.883	71.005	

Table 5.93: Total Variance Explained

5	1.327	7.373	80.963	1.792	9.958	80.963
6	.665	3.693	84.656			
7	.502	2.787	87.444			
8	.394	2.189	89.633			
9	.352	1.958	91.591			
10	.327	1.814	93.405			
11	.288	1.598	95.003			
12	.243	1.348	96.351			
13	.201	1.118	97.469			
14	.154	.857	98.326			
15	.132	.734	99.060			
16	.095	.530	99.590			
17	.049	.271	99.861			
18	.025	.139	100.000			

The factor analysis revealed five broad factors, which are leading to supply chain inefficiency with respect to time in the local trader/mashakhor stage (at Azadpur) of mango supply chain (Table 5.94). Labour issue happens to be the most crucial factor leading to supply chain inefficiency with respect to high lead time, followed by operational issue, resources, market uncertainties, and infrastructure. These five latent factors are summarized as follows:

 Table 5.94 Summary- Factors leading to supply chain inefficiency with respect to time in Local trader/mashakhor stage (at Azadpur)

		Co	ompone	nt		Variance	Factor
Variables	1	2	3	4	5	explained) eigen values	Name
Non-availability of skilled labour for sorting, grading & packaging	0.964						
Non-availability of skilled labour for unloading the crates	0.936						
Employment of inadequate labour for unloading operations	0.706					19.985	Labour
Lack of knowledge pertaining to sorting & grading techniques and processes	0.658						
Lack of Training and Knowledge about sorting, grading & packaging	0.643						
Manual sorting, grading & packaging		0.813					
Lack of proper and uniform grading which hinder to achieve uniform ripening		0.81				19.444	Operational
Holding of goods in anticipation of high prices		0.793					

Ignorance of time allocated to sorting, grading and packaging	0.717					
Manual unloading	0.526					
Lack of sorting & grading technology		0.957				
Inadequate equipment for ripening		0.939				
Timely Non-availability of packaging materials		0.846			18.694	Resources
Non-availability of equipments for unloading the crate		0.479				
Poor information regarding market demand			0.933		12.883	Market
Lack of demand in the market			0.912			Uncertainty
Lack of mechanical sorting, grading and packaging facility				0.946	0.059	Infractructura
Inadequate space for unloading operations				0.936	9.908	mnastructure

Factor 1– Labour: Labour issue is recognized as a first factor leading to high lead time in the local trader/mashakhor stage (at Azadpur) of mango supply chain. This factor includes five sub-variables having total variance 19.98%. Non-availability of skilled labour for sorting, grading & packaging (0.964) carries highest factor loading, followed by non-availability of skilled labour for unloading the crates (0.936), employment of inadequate labour for unloading operations (0.706), lack of knowledge pertaining to sorting & grading techniques and processes (0.658) and lack of training and knowledge about sorting, grading & packaging (0.643). The results indicate that non-availability of skilled labour, and knowledge and training of the labour is the major issue of concern under this factor resulting in high lead time in the supply chain.

Factor 2 –Operational: The second factor leading to high lead time in this stage is an operational issue, possessing total variance of 19.44% and contain five subvariables. The variable named, manual sorting, grading & packaging (0.813) carries highest factor loading in operational factor. This is followed by the variables, namely, Lack of proper and uniform grading which hinder to achieve uniform ripening (0.810), holding of goods in anticipation of high prices (0.793), ignorance of time allocated to sorting, grading and packaging (0.717), and Manual unloading (0.526). The results indicate that manual operations, improper grading activities, and ignorance by the workers are some of the major issues of concern under operational factor. *Factor 3 – Resources:* The third factor leading to high lead time in the local trader/mashakhor stage of mango supply chain is resource availability. This factor has a total variance of 18.69% and contain four sub-variables namely, Lack of sorting & grading technology, inadequate equipment for ripening, timely non-availability of packaging materials, and non-availability of equipment for unloading the crate. Lack of sorting & grading technology (0.957) carries highest factor loading, followed by inadequate equipment for ripening (0.939), timely non-availability of packaging materials (0.846), and non-availability of equipment for unloading the crate (0.479). The results indicate that lack of resource availability pertaining to technology, tools, equipment, and packaging materials are a major issue of concern in the supply chain of mango at local trader/mashakhor stage.

Factor 4 –Market Uncertainties: The fourth factor leading to high lead time in this stage is market uncertainties, having a variance of 12.88% and contain only two subvariables, namely, Poor information regarding market demand, and lack of demand in the market. Poor information regarding market demand has the highest factor loading of 0.933, followed by lack of demand in the market (0.912). The results indicate that due to poor information regarding market demand, the fresh produce is stored at local trader/mashakhor stage for a long period of time.

Factor 5–Infrastructure: The fifth and final factor leading to high lead time in this stage is infrastructure. It displays a variance of 9.95% and consists of only two subvariables, namely, Lack of mechanical sorting, grading and packaging facility, and inadequate space for unloading operations. Lack of mechanical sorting, grading and packaging facility (0.946) carries highest factor loading in this category, followed by inadequate space for unloading operations (0.936). The results indicate that infrastructure needs to be developed at local trader/mashakhor stage to reduce the lead time in the supply chain. At present, there is a lack of mechanical facility for primary processing and inadequate space to perform crate unloading and loading operations.

Factors Leading to Supply Chain Inefficiency with respect to Quality

Table 5.95 lists the eigen value connected with each linear component and the factor before extraction and after rotation. Six factors have been identified (possessing eigen values >1), which mutually amounts to 74.77% of the variation across the sample. In isolation, first factor explained 38.55% of the total variance; second

factor explained 10.33% of the total variance; third factor explained 7.95% of the total variance, fourth factor explained 7.08% of the total variance, fifth factor explained about 6.18% of the total variance, and factor six explained about 4.67% of the total variance.

Component		Initial Eigen va	ues	Rotation Sums of Squared Loadings			
	Total	% of Variance	Cumulative %	Total	% of Variance	Cumulative %	
1	13.600	45.335	45.335	11.567	38.555	38.555	
2	2.375	7.916	53.251	3.099	10.331	48.886	
3	1.957	6.523	59.774	2.385	7.950	56.836	
4	1.785	5.951	65.725	2.124	7.081	63.917	
5	1.645	5.485	71.210	1.857	6.189	70.106	
6	1.071	3.569	74.779	1.402	4.673	74.779	
7	.982	3.273	78.052				
8	.962	3.208	81.260				
9	.782	2.605	83.865				
10	.721	2.405	86.270				
11	.665	2.215	88.485				
12	.546	1.818	90.304				
13	.451	1.503	91.806				
14	.438	1.459	93.265				
15	.367	1.222	94.487				
16	.321	1.069	95.556				
17	.267	.891	96.447				
18	.175	.582	97.029				
19	.167	.557	97.586				
20	.132	.441	98.027				
21	.118	.394	98.421				
22	.112	.373	98.794				
23	.093	.310	99.104				
24	.081	.271	99.375				
25	.046	.154	99.529				
26	.042	.140	99.669				
27	.037	.122	99.791				
28	.035	.116	99.907				
29	.017	.055	99.963				
30	.011	.037	100.000				

 Table 5.95: Total Variance Explained

The factor analysis revealed four broad factors, which are leading to supply chain inefficiency with respect to quality in the local trader/mashakhor stage of mango

supply chain (Table 5.96). Operational issue happens to be the most crucial factor leading to poor quality of fresh produce at this stage, followed by infrastructure, resources, and ambience. These four latent factors are summarized as follows:

Table 5.96: Summary-Factors leading to supply chain inefficiency with respect to quality in local trader/mashakhor stage

	Component						Variance		
Variables	1	2	3	4	5	6	(% of explained) eigen values	Factor Name	
Lack of proper and uniform grading which hinder to achieve uniform ripening Unloading the crates in an open area which expose to direct sunlight/heat	0.966 0.956								
Compression of mangoes due to heavy load in storing-S&R	0.951								
Damage to the mangoes caused by pest and fungal infection during storage-S	0.947								
Holding of goods in anticipation of high prices-S	0.939								
Improper and high stacking while storing-S&R	0.916								
Rough handling while unloading	0.899								
Holding of goods in anticipation of high prices- S&R	0.823						38.555	Operational	
Compression of mangoes due to heavy load in storing-S	0.81								
Rough handling while storing-S	0.782								
Improper placing of fruits during ripening	0.761								
Lack of Proper Monitoring in Ripening Process	0.753								
Unloading the crates in an inappropriate manner	0.73								
Rough handling while storing- S&R	0.6								
Damage to the mangoes caused by pest and fungal infection during storage-S&R Improper and high stacking while storing-S	0.585 0.489								
Non-availability of cooling shed at the place of storage-S		0.885						Infrastructur	
Insufficient storage and ripening chamber facilities		0.809					10.331	e	

Inadequate space for unloading operations Lack of usage of cold storage facility Insufficient storage and temperature controlled facilities	0.56 0.528 0.404						
High temperature at storage area-S		0.719					
Inadequate ventilation at the place of storage-S&R		0.67					
Inadequate ventilation at the place of storage-S		0.663				7.95	Ambience
High temperature at storage and ripening area-S&R		0.483					
Inadequate and non- availability of timely demand information-S&R			0.949			7.081	Information
Lack of Information regarding market conditions-S			0.938				
Inadequate equipment and ripening method				0.897			
Usage of calcium carbide for ripening process				0.825		6.181	l`echnique
Non-availability of skilled labour for unloading the crates					0.808	4.673	Labour Availability

Factor 1-Operational: The Operational issue is recognized as the first factor that leads to poor quality of fresh produce in the local trader/mashakhor stage (at Azadpur) of mango supply chain. This factor includes sixteen sub-variables having total variance 38.55%. The variable named "lack of proper and uniform grading which hinder to achieve uniform ripening" carries highest factor loading (0.966). This is followed by unloading the crates in an open area which expose to direct sunlight/heat (0.956), compression of mangoes due to heavy load in storing during ripening process (0.951), damage to the mangoes caused by pest and fungal infection during storage (0.947), holding of goods in anticipation of high prices (0.939), improper and high stacking while storing (during ripening process) (0.916), rough handling while unloading (0.899), holding of goods in anticipation of high prices during storing & ripening process (0.823), compression of mangoes due to heavy load in stacking (0.81), rough handling while storing (0.782), improper placing of fruits during ripening (0.761), lack of proper monitoring in ripening process (0.753), unloading the crates in an inappropriate manner (0.730), rough handling while storing during ripening process (0.600), damage to the mangoes caused by pest and fungal infection during storage in ripening process (0.585), and improper and high stacking while storing (0.489). Most of the variables, which are underlying in this category are operational level issues. The result indicates that operations are not performed in an appropriate manner during storing and ripening, storing of fresh produce, and unloading of fresh produce from supplier's crate and loading to buyer's crate, which results to the poor quality of fresh produce.

Factor 2–Infrastructure: The second factor is Infrastructure, possessing total variance of 10.33% and consists of five sub-variables. Non-availability of cooling shed at the place of storage (0.885) carries highest factor loading in this category, followed by insufficient storage and ripening chamber facilities (0.809), inadequate space for unloading supplier's crate and loading to buyer's crate (0.560), lack of usage of cold storage facility (0.528), and insufficient storage and temperature controlled facilities (0.404). The result indicates that lack of infrastructure at local trader/mashakhor stage related to cold chain, facilities of ripening chamber, inadequate space for operations are some of the main reasons under this category for poor quality of mango in the supply chain.

Factor 3 –Ambience: Ambience is the third factor leading to poor quality of fresh produce in the local trader/mashakhor stage of mango supply chain. It has a total variance of 7.95% and consists of four sub-variables. The high temperature at storage area has the highest factor loading of (0.719), followed by inadequate ventilation at the place of storage during ripening process (0.670), inadequate ventilation at the place of storage (0.663), and high temperature at storage and ripening area (0.483). The result indicates that high temperature and poor ventilation are the main reason for poor quality of fresh produce in the local trader/mashakhor stage of mango supply chain. The issues underlying in this factor are directly related to the ambience.

Factor 4–Information: Information is the fourth factor leading to poor quality of fresh produce at this stage. It displays a variance of 7.08% and consists of two subvariables namely, Inadequate and non-availability of timely demand information during storing and ripening process, and lack of information regarding market conditions. Inadequate and non-availability of timely demand information during storing and ripening process (0.949) carries highest factor loading, followed by lack of information regarding market conditions (0.938). The result indicates that due to lack of information regarding market demand, the fresh produce is stored in

anticipation at this stage for a long time, which deteriorates the quality of the produce.

Factor 5–Technique: Technique is the fifth factor leading to poor quality of fresh produce at this stage. It displays a variance of 6.18% and consists of two subvariables namely, Inadequate equipment and ripening method, and usage of calcium carbide for ripening process. Inadequate equipment and ripening method ensure highest factor loading (0.897), followed by usage of calcium carbide for ripening process (0.825). The result indicates that poor technique and a poor method of ripening process is the main area of concern under this factor, which is leading to poor quality of fresh produce.

Factor 6–Labour: Labour is the fifth and final factor leading to poor quality in the local trader/mashakhor stage of mango supply chain. It displays a variance of 4.67% and consist only one sub-variable namely, Non-availability of skilled labour for unloading the crates with the factor loading of 0.808. The result indicates that non-availability of skilled labour to perform operations at local trader/mashakhor stage (at Azadpur) of mango supply chain is also resulting to the poor quality of fresh produce.

5.3.2.4. *v*. Factors Leading to Supply Chain Inefficiency in Transportation Stage (Stage V)

Factors leading to supply chain inefficiency with respect to cost, time and quality in transportation stage of fruits (mango) supply chain are discussed as under.

Factors Leading to Supply Chain Inefficiency with respect to Cost

Table 5.97 lists the eigen value connected with each linear component and the factor before extraction and after rotation. Four factors have been identified (possessing eigen values >1), which mutually amounts to 78.12% of the variation across the sample. In isolation, first factor explained 37.29% of the total variance; second factor explained 17.13% of the total variance; third factor explained 13.23% of the total variance.

Component		Initial Eigen va	lues	Rotation Sums of Squared Loadings				
	Total	% of Variance	Cumulative %	Total	% of Variance	Cumulative %		
1	3.937	39.371	39.371	3.730	37.295	37.295		
2	1.628	16.280	55.651	1.713	17.131	54.426		
3	1.212	12.117	67.768	1.332	13.323	67.749		

Table 5.97: Total Variance Explained

4	1.035	10.351	78.120	1.037	10.370	78.120
5	.677	6.767	84.887			
6	.439	4.387	89.274			
7	.350	3.500	92.774			
8	.286	2.862	95.636			
9	.249	2.486	98.122			
10	.188	1.878	100.000			

The factor analysis revealed four broad issues (factors), which are leading to supply chain inefficiency with respect to cost in transportation stage of mango supply chain (Table 5.98). Rates and Charges happens to be the most crucial factor leading to supply chain inefficiency with respect to high cost at this stage, followed by infrastructure issues, connectivity, and resource/transportation facilities. These four latent factors are summarized as follows:

		Comp	onent		Variance	
Variables	1	2	3	4	explained) eigen values	Factor Name
High Freight Charges	0.904					
High charges of Taxes	0.873					-
High Fuel Prices	0.863				37.295	Rates & Charges
Convenience Charges by Policemen	0.85					
Crossing and Toll Booth Charges	0.792					
Poor road connectivity		0.911			17 191	Infraatructura
High Traffic Jams		0.887			17.131	mastructure
Inappropriate Vehicle Routing			0.818			
Long distance between Farm and Wholesale Market			0.789		13.323	Connectivity
Timely Non-availability of transport facilities				0.986	10.37	Resource/ Transportation Facilities

 Table 5.98: Summary-Factors leading to supply chain inefficiency with respect to cost in

 Transportation stage

Factor 1–Rates and Charges: Rates and Charges are recognized as the first factor that leads to high cost in the transportation stage of mango supply chain. This factor includes five sub-variables having total variance 37.29%. High freight charges (0.904) carries highest factor loading in the factor of Rates and Charges, followed by high charges of taxes (0.873), high fuel prices (0.863), convenience charges by policemen (0.85), and crossing and toll booth charges (0.792). The results indicate

that operational charges in the transportation phase incurred high cost in the supply chain. The transporter has to forgo many charges like freight charges, taxes, fuel, convenience charges, and crossing & tollbooths.

Factor 2 – *Infrastructure:* The second factor leading to supply chain inefficiency with respect to cost in the transportation stage of mango supply chain is infrastructure issue, possessing total variance of 17.13% and contain two subvariables. Poor road connectivity (0.911) carries highest factor loading followed by the variable named high traffic jams (0.887). The results indicate that due to poor road connectivity the distance between the farm and market increases, which results in high freight charges. High traffic jams are also one of the reasons for high cost as due to the traffic the vehicle is not able to reach the market at the right time, which results to penalty and also the fresh produce has to wait for the next day of auctioning, which may result to opportunity loss.

Factor 3–Connectivity: The third factor, which leads to high cost in the transportation stage, is a connectivity issue. This factor displays a variance of 13.32% and consists of two sub-variables namely, inappropriate vehicle routing, and long distance between farm and wholesale market. Inappropriate vehicle routing (0.818) has the highest factor loading in this factor, followed by the long distance between farms and wholesale market (0.789). The results indicate that due to inappropriate vehicle routing, the travel distance increases, which leads to high freight charges as well as high fuel charges. The result also indicates that the distance between the farms and market is long, which also impacts the transportation cost.

Factor 4–Resources/Transportation facility: The fourth factor is non-availability of resources, due to which the transportation cost increases. It displays a variance of 10.37% and consist of only one sub-variable, namely, timely non-availability of transport facilities (0.986). The results indicate that due to non-availability of transportation facilities the farmers and other stakeholders have to arrange the transportation services from other areas and these transportation providers' charges different rates, which results in high transportation cost.

Factors Leading to Supply Chain Inefficiency with respect to Time

Table 5.99 lists the eigen value connected with each linear component and the factor before extraction and after rotation. Five factors have been identified (possessing

eigen values >1), which mutually amounts to 81.22% of the variation across the sample. In isolation, first factor explained 28.74% of the total variance; second factor explained 16.49% of the total variance; third factor explained 15.70% of the total variance, fourth factor explained 10.14% of the total variance, and fifth factor explained about 10.13% of the total variance.

Component		Initial Eigen val	ues	Rotatior	n Sums of Squa	ared Loadings
	Total	% of Variance	Cumulative %	Total	% of	Cumulative %
					Variance	
1	3.795	34.498	34.498	3.162	28.743	28.743
2	1.710	15.548	50.046	1.815	16.496	45.239
3	1.342	12.203	62.249	1.728	15.706	60.946
4	1.084	9.854	72.103	1.116	10.143	71.089
5	1.003	9.117	81.220	1.114	10.131	81.220
6	.780	7.088	88.307			
7	.378	3.440	91.747			
8	.340	3.087	94.834			
9	.261	2.376	97.209			
10	.206	1.870	99.080			
11	.101	.920	100.000			

 Table 5.99: Total Variance Explained

The factor analysis revealed five broad factors, which are leading to supply chain inefficiency with respect to high lead time in the transportation stage of mango supply chain (Table 5.100). Infrastructure issue happens to be the most crucial factor leading to supply chain inefficiency with respect to high lead time, followed by imprudence, verification and frisking, connectivity, and, resource/transportation facilities. These five latent factors are summarized as follows:

Table 5.100 Summary- Factors leading to supply chain inefficiency with respect to time in

Transportation stage

		Co	ompone	nt		Variance	Factor Name
Variables	1	2	3	4	5	explained) eigen values	
Poor road conditions	0.935						
Congestion and Traffic Jams	0.899					28 743	Infractructura
Traffic Jams in Azadpur Mandi	0.847					28.743	Infrastructure
Poor road connectivity	0.805						
Non adherence to time scheduled allocated for Transportation		0.87				16.496	Imprudence

Irresponsible and Careless driving	0.838					
Police Verification and Frisking		0.894				Verification &
Frequent Crossings and Toll Booths		0.875			15.706	Frisking
Long distance between Farm and Wholesale Market			0.78		10.143	Connectivity
Inappropriate Vehicle Routing			0.678			
Timely Non-availability of transport vehicle				0.92	10.131	Resource/ Transportation Facilities

Factor 1- Infrastructure: Factor one can be named as "Infrastructure issues" which affects the transportation lead time as the variables underlying in this factor/category are directly related to infrastructure. The variables, which are underlying in this factor/category and explained 28.74% of the variation, are "Poor road conditions", "Congestion and Traffic Jams", "Traffic Jams in Azadpur Mandi" and "Poor road connectivity". Poor road conditions ensure the maximum factor loading (0.935) followed by Congestion and Traffic Jams (0.899), Traffic Jams in Azadpur Mandi (0.847) and Poor road connectivity (.805). The result indicates that poor road condition is one of the most important issues, which affect the transportation time. Due to poor road conditions, the vehicles take a significant amount of time to reach the market. Congestion and high traffic jam are also a major concern for the transporters during the peak season as large amount of goods happened to transport at this particular period of time. Azadpur Mandi is Asia's largest wholesale F&V market fully congested and packed with different types of vehicles including rickshaws, and carts. Sometimes vehicle takes a complete day to cover the distance within Azadpur Mandi due to high congestion and poor infrastructure.

Factor 2 – *Imprudence:* Factor two can be named as "Imprudence factor" which is affecting the transportation lead time as the issues/variables underlying in this factor/category are directly related to the carelessness and negligence of the drivers. The variables which are underlying in this factor/category and explained 16.49% of the variation are "Non-adherence to time scheduled allocated for transportation" and "irresponsible and careless driving." Non-adherence to time scheduled allocated for transportation carries the maximum factor loading (0.870) in the said factor, which is followed by irresponsible and careless driving (0.838). The results indicate that

due to the carelessness and irresponsibility of the drivers the transportation lead time increases. They do not adhere to the time allocated for transportation.

Factor 3 – Verification & Frisking: Factor three can be named as "Continuous Verification & Frisking" which is affecting the transportation lead time as the issues underlying in this factor/category are directly related to the problems associated with continuous checking of trucks at various places within a short distance. The variables, which are underlying in this factor/category and explained 15.70% of the variation, are "Police Verification and Frisking" and "Frequent Crossings and Toll Booths." Police Verification and Frisking carries the maximum factor loading (.894) in this factor, followed by Frequent Crossings and Toll Booths (.875). The result indicates that during season's time the vehicles are asked to stop at various places by different officials for convenience charges, which result to delay in the transportation process due to which, the fresh produce is not been able to reach the market at the expected time. Frequent crossings and small non-authorized tollbooths run by local villagers are also the matter of concern, which hampers the transport operations

Factor 4 - Connectivity: Factor four can be named as "Connectivity issue" which affects the transportation lead time as the issues covered under this factor/category are directly related to the issue of improper connectivity. The variables, which are underlying in this factor/category and explained 10.14% of the variation are "long distance between farm and wholesale market" and "inappropriate vehicle routing." The long distance between farm and wholesale market carries the maximum factor loading (.780) in this factor, followed by improper vehicle routing. The result indicates that long distance to deliver the produce to the market and traffic due to congestion at various routes during the peak seasons increase the time length.

Factor5–Resource/Transportation facilities: Factor five can be named as "Resource/Transportation facilities" which affects the transportation lead time as the issue covered under this factor/category is directly related to lack of resource availability. The only variable, which is underlying in this factor/category and explained 10.13% of the variation, is "Timely Non-availability of transport facilities" with the factor loading of .780. The result indicates that during peak season, non-availability of transportation facilities is a major issue of concern, which

increases the lead time and also affects the quality of fresh produce. Sometimes the farmers have to wait for long days to get a vehicle for transporting their fresh produce to the market.

Factors Leading to Supply Chain Inefficiency with respect to Quality

Table 5.101 lists the eigen value connected with each linear component and the factor before extraction and after rotation. Four factors have been identified (possessing eigen values >1), which mutually amounts to 82.46% of the variation across the sample. In isolation, first factor explained 33.83% of the total variance; second factor explained 26.69% of the total variance; third factor explained 11.44% of the total variance, and fourth factor explained about 10.48% of the total variance.

Component		Initial Eigen val	ues	Rotation Sums of Squared Loadings		
	Total	% of Variance	Cumulative %	Total	% of Variance	Cumulative %
1	4.458	44.582	44.582	3.383	33.831	33.831
2	1.687	16.869	61.451	2.670	26.699	60.530
3	1.082	10.820	72.271	1.144	11.444	71.974
4	1.019	10.189	82.460	1.049	10.487	82.460
5	.570	5.703	88.164			
6	.363	3.631	91.795			
7	.313	3.130	94.925			
8	.267	2.672	97.597			
9	.131	1.313	98.911			
10	.109	1.089	100.000			

Table 5.101 Total Variance Explained

The factor analysis revealed four broad factors, which are leading to supply chain inefficiency with respect to quality in transportation stage of mango supply chain (Table 5.102). Operational issue happens to be the most crucial factor leading to poor quality of fresh produce at this stage, followed by infrastructure, resources, and ambience. These four latent factors are summarized as follows:

 Table 5.102 Summary-Factors leading to supply chain inefficiency with respect to quality in

 Transportation stage

	Component				Variance (% of	
Variables	1	2	3	4	eigen values	Factor Name
Non-usage of Temperature controlled Transportation system	0.908				33.831	Operational
Overburden and Overloading	0.889					
Compression of goods due to putting weight on the load	0.849					
--------------------------------------------------------------------------------	-------	-------	-------	-------	--------	----------------
Packaging boxes of different weight, size, commodity in the same carrier	0.733					
Improper stacking during transportation	0.621					
Fungal infection during transit		0.946				
Hitchhiking pests during transit		0.89			26.699	Preservation
No control on Temperature/ Humidity during transit		0.887				
Jerks in Transit, by which pack structure get loose			0.952		11.444	Transit Ease
Poor road conditions				0.977	10.487	Infrastructure

Factor 1- Operational: Factor one can be named as "Operational issues" which is leading to poor quality of fresh produce in the transportation stage as the variables underlying in this factor/category are directly related to operational issues. The variables, which are underlying in this factor/category and explained 33.83% of the variation are non-usage of temperature controlled transportation system, overburden and overloading, compression of goods due to putting weight on the load, packaging boxes of different weight, size, commodity in the same carrier, and improper stacking during transportation. Non-usage of temperature controlled transportation system carries the highest factor loading (0.908), followed by overburden and overloading (0.889), compression of goods due to putting weight on the load (0.849), packaging boxes of different weight, size, commodity in the same carrier (0.733), and improper stacking during transportation (0.621). The result indicates that non-usage of the refrigerated transportation system is one of the most important issues, which influence the quality of fresh produce. Overburden and overloading, putting unnecessary weight on the load, non-uniformity of packaging containers, and improper stacking are some of the issues, which lead to poor quality.

Factor 2 – Preservation: Factor two can be named as "Poor Preservation" as the issues/variables underlying in this factor/category are directly related to the preservation of fresh produce during transportation. The variables, which are underlying in this factor/category and explained 26.69% of the variation, are fungal infection during transit, hitchhiking pests during transit, and no control on temperature/humidity during transit. Fungal infection during transit carries highest factor loading (0.946), followed by hitchhiking pests during transit (0.890), and no

control on temperature/humidity during transit (0.887). The results indicate that fungal infection, entry of pest, and no control on temperature during transit are main issues under this factor, which is leading to poor quality of fresh produce.

Factor 3 – Transit Ease: Factor three can be named as "Transit Ease" as the issue underlying in this factor/category is directly related to the problem of jerks during transportation, by which the pack structure gets loose, and the chances of bruising and mechanical injuries get high. The only variable, which is underlying in this factor and explained 11.44% of the variation, is "Jerks in transit, by which pack structure get loose" with the factor loading of 0.952. The result indicates that due to jerks during transit because of damaged roads, speed breakers, and bouncy and uneven road, the pack structure get loose that results to the bruising and mechanical injury of fresh produce.

Factor 4 - Infrastructure: Factor four can be named as "Infrastructure issue" which is leading to poor quality of fresh produce in the transportation stage and is directly related to the road infrastructure. The only variable, which is underlying in this factor and explained 10.48% of the variation is "poor road conditions" with the factor loading of 0.977. The result indicates that poor road condition is one of the most important areas of concern in the transportation of perishable food product.

5.3.2.5. <u>Factors Leading to Supply Chain Inefficiency in Different Stages of</u> <u>Vegetables Supply Chain with Specific Reference to Tomato</u>

Factors leading to supply chain inefficiency across the stages of vegetables (tomato) supply chain are discussed in this section.

5.3.2.5. *i***. Factors Leading to Supply Chain Inefficiency in Farm Stage (Stage I)** Factors leading to supply chain inefficiency with respect to cost, time and quality in

farm stage of vegetables (tomato) supply chain are discussed as under.

Factors Leading to Supply Chain Inefficiency with respect to Cost

Table 5.103 lists the eigen value connected with each linear component and the factor before extraction and after rotation.

Six factors have been identified (possessing eigen values >1), which mutually amounts to 81.00% of the variation across the sample. In isolation, first factor explained 27.72% of the total variance; second factor explained 19.93% of the total variance; third factor explained 13.22% of the total variance, fourth factor explained about 8.78% of the total variance, fifth factor explained 5.80% of the total variance, and factor six explained 5.53% of the total variance.

Component		Initial Eigen val	ues	Rotation Sums of Squared Loadings				
	Total	% of Variance	Cumulative %	Total	% of Variance	Cumulative %		
1	8.274	43.550	43.550	5.268	27.727	27.727		
2	2.146	11.296	54.846	3.788	19.936	47.663		
3	1.665	8.765	63.611	2.512	13.223	60.886		
4	1.241	6.532	70.143	1.668	8.780	69.667		
5	1.057	5.561	75.704	1.102	5.801	75.467		
6	1.006	5.296	81.000	1.051	5.532	81.000		
7	.659	3.466	84.466					
8	.527	2.774	87.240					
9	.465	2.447	89.687					
10	.400	2.104	91.791					
11	.381	2.006	93.797					
12	.304	1.597	95.394					
13	.223	1.175	96.569					
14	.178	.935	97.504					
15	.162	.851	98.355					
16	.127	.671	99.026					
17	.078	.412	99.438					
18	.073	.383	99.821					
19	.034	.179	100.000					

Table 5.103: Total Variance Explained

The factor analysis revealed six broad issues (factors), which are leading to supply chain inefficiency with respect to cost in Farm stage (Table 5.104). Resource factor is one of the most important factors leading to supply chain inefficiency with respect to high cost, followed by operational & labour charges, infrastructure, operational issues, geography, and labour's knowledge. These six latent factors are summarized as follows:

 Table 5.104: Summary-Factors leading to supply chain inefficiency in farm stage with respect

to cost

			Comp	Variance	Factor				
Variables	1	2	3	4	5	6	explained) eigen values	explained) Name gen values	
Large number of Labour required for carriage activity	0.876						27.727	Resources	

Large number of Labour required for Handling and Loading Non-availability of advanced packaging materials Non-usage of Sorting & Grading Technology Timely Non-availability of packaging materials Price differential of Packaging materials at different places Non-availability of tools and equipments for handling & loading	0.874 0.87 0.8 0.75 0.741 0.66							
High Labour charges for carriage High Labour charges arising out of expertise required for grading and packaging High Packaging material charges High Labour Charges- HLS Pre loading labour charges		0.831 0.811 0.801 0.786 0.717					19.936	Operational & Labour Charges
Poor farm connectivity by road Lack of mechanical sorting, grading and packaging facility Lack of Government packing houses/grading facilities			0.909 0.885 0.826				13.223	Infrastructure
Manual operations for HLS Excess usage of packaging material for layering and tapping the cartons/boxes				0.866 0.804			8.78	Operational
Hilly terrain					0.932		5.801	Geography
Lack ot knowledge pertaining to sorting & grading techniques and processes						0.976	5.532	Labour's Knowledge

Factor 1– Resources: Lack of resources is recognized as a first factor that leads to high cost in the farm stage of tomato supply chain. This factor includes seven subvariables having total variance 27.72%. Large number of labour required for carriage activity (0.876) carries highest factor loading in this category, followed by

large number of labour required for handling and loading (0.874), non-availability of advanced packaging materials (0.870), non-usage of sorting & grading technology (0.800), timely non-availability of packaging materials (0.750), price differential of packaging materials at different places (0.741), and non-availability of tools and equipments for handling & loading (0.660). The results indicate that resources pertaining to large labour requirement, non-availability of advanced packing material, and sorting and grading technology are some of the main issues under this factor, which is leading to cost escalation in farm stage of tomato supply chain.

Factor 2 – Operational & Labour Charges: The second factor is operational & labour charges. This factor has a total variance of 19.93% and consists of five sub-variables. High Labour charges for carriage (0.831) carries highest factor loading in this category. This is followed by the following variables, namely, high labour charges arising out of expertise required for grading and packaging (0.811), high packaging material charges (0.801), high labour charges for handling, loading and stacking activities (0.786), and prep-loading labour charges (0.717). The results indicate that increasing labour charges to get the work done and high packaging material charges are the major issue of concern in this factor, which is leading to cost escalation in the supply chain.

Factor 3 – Infrastructure: The third factor can be named as Infrastructure, as the variables, which are underlying in this category are related to the farm infrastructure like road connectivity, and packing facilities. This factor displays a variance of 13.22% and consists of three sub-variables. Poor farm connectivity by road (0.909) carries highest factor loading, followed by lack of mechanical sorting, grading and packaging facility (0.885), and lack of Government packing houses/grading facilities (0.826). The results indicate that there is a lack of connectivity between farm and road, which escalates the cost of carriage. Also, due to non-availability of government supported and mechanical facilities for sorting, grading, and packaging operations, the manual labour cost escalate.

Factor 4 – Operational: The Operational issue is the fourth factor, possessing total variance of 8.78% and contain two sub-variables, i.e., Manual operations for handling, loading and stacking with a factor loading of .866, and excess usage of packaging material for layering and tapping the cartons/boxes (.804). The results

indicate that due to manual operations and excess usage of materials, there is a cost escalation in the supply chain.

Factor 5 –Geography: The fifth factor can be named as geography, possessing total variance of 5.80%. This factor comprises only one sub-variable, named, hilly terrain with the factor loading of .932. The result indicates that due to hilly terrain, the worker charge high for carriage of tomato from farm to collection area. They have to carry the head load for about 2-3 kilometers.

Factor 6 –Labour Knowledge: The last factor is knowledge of the labor. It has a total variance of 5.53% and consists of one variable, i.e., Lack of knowledge pertaining to sorting & grading techniques and processes with the factor loading of .976. The results indicate that the workers are not aware of the different techniques to sort, grade and package the produce, due to which they take a long time in operations resulting in increasing in the number of working days and wages.

Factors Leading to Supply Chain Inefficiency with respect to Time

Table 5.105 lists the eigen value connected with each linear component and the factor before extraction and after rotation. Six factors have been identified (possessing eigen values >1), which mutually amounts to 77.77% of the variation across the sample. In isolation, first factor explained 28.32% of the total variance; second factor explained 18.13% of the total variance; third factor explained 11.21% of the total variance, fourth factor explained 9.22% of the total variance, fifth factor explained 6.06% of the total variance and factor six explained about 4.80% of the total variance.

Component		Initial Eigen valu	ies	Rotation Sums of Squared Loadings					
	Total	% of Variance	Cumulative %	Total	% of Variance	Cumulative %			
1	7.865	34.196	34.196	6.515	28.324	28.324			
2	3.719	16.168	50.365	4.172	18.138	46.462			
3	2.399	10.431	60.796	2.580	11.219	57.681			
4	1.543	6.709	67.505	2.121	9.221	66.902			
5	1.325	5.761	73.266	1.395	6.064	72.966			
6	1.037	4.508	77.774	1.106	4.808	77.774			
7	.793	3.449	81.222						
8	.774	3.363	84.586						
9	.528	2.294	86.880						
10	.450	1.955	88.835						
11	.393	1.711	90.546						

Table 5.105: Total Variance Explained

	12	.324	1.407	91.953
	13	.315	1.369	93.321
	14	.263	1.144	94.466
	15	.233	1.013	95.479
	16	.191	.831	96.310
	17	.176	.764	97.074
	18	.156	.679	97.753
	19	.152	.662	98.415
	20	.117	.510	98.924
	21	.095	.411	99.335
	22	.080	.347	99.682
:	23	.073	.318	100.000

The factor analysis revealed six broad factors, which are leading to supply chain inefficiency with respect to time in farm stage (Table 5.106). The operational factor happens to be the most crucial factor leading to supply chain inefficiency with respect to high lead time, followed by labour, infrastructure, technical resources, connectivity, and geography. These six latent factors are summarized as follows:

 Table 5.106 Summary- Factors leading to supply chain inefficiency in farm stage with respect

			Comp	onent			Variance		
Variables	1	2	3	4	5	6	(% of Factor explained) Name eigen values	Factor Name	
Manual sorting, grading & packaging	0.909								
Lack of proper planning for harvesting	0.887								
Handling excess load by labour at the time of carriage	0.876						28.324	Operational	
Ignorance of time allocated to plucking and collection	0.874								
Manual carriage by the means of head-load	0.851								
Ignorance of time allocated to sorting, grading and packaging	0.847								
Excess harvesting due to lack of information regarding market demand	0.835								
Harvesting by hand picking	0.788								
Non-availability of skilled labour for sorting, grading & packaging		0.867					18.138	Labour	
Lack of knowledge pertaining to sorting &		0.84							

grading techniques and								
Lack of Skilled labour for								
plucking and collection		0.823						
Lack of farmer's awareness								
and knowledge regarding		0.807						
technology								
Lack of Training and		0 778						
arading & packaging		0.770						
Employment of incapable								
labour (women and		0.753						
children) for carriage								
Poor condition of path used			0.934					
for carriage							-	1.219 Infrastructure
Poor road connectivity			0.893				11.219	
Lack of mechanical sorting,								
grading and packaging			0.885					
Lack of sorting & grading								
technology				0.892				
Lack of appropriate								
harvesting tools and				0.876			9.221	Technical
equipments								Resources
Timely Non-availability of				0.458				
packaging materials								
Long distance between					0.77			
plucking area and assembly					0.77		6.064	Connectivity
Assembly points are not							o.004 Connectivity	
properly identified					0.759			
Hilly Terrain						0.913	4.808	Geography
	1	1						

Factor 1– Operational: Operations related issue is recognized as the first factor that leads to high lead time in farm stage of tomato supply chain. This factor includes eight sub-variables having total variance 28.32%. Manual sorting, grading & packaging (0.909) carries highest factor loading, followed by Lack of proper planning for harvesting (0.887), handling excess load by labour at the time of carriage (0.876), ignorance of time allocated to plucking and collection (0.874), manual carriage by the means of head-load (0.851), ignorance of time allocated to sorting, grading and packaging (0.847), excess harvesting due to lack of information regarding market demand (0.835), and harvesting by hand picking (0.788). The results indicate that operations related issues are the most important factor, which includes manual operations, improper planning of operations, improper handling, and ignorance of time. These are the reasons for a high lead time in the farm stage operations.

Factor 2 – *Labour:* The second factor is labour issue, possessing total variance of 18.13% and contain six sub-variables. Non-availability of skilled labour for sorting, grading & packaging carries the maximum loading of 0.867 in this factor. This is followed by lack of knowledge pertaining to sorting & grading techniques and processes (0.840), lack of skilled labour for plucking and collection (0.823), lack of farmer's awareness and knowledge regarding technology (0.807), lack of training and knowledge about sorting, grading & packaging (0.778), and employment of incapable labour (women and children) for carriage (0.753). The results indicate that lack of skilled labour, knowledge, and awareness of the workers, and usage of incapable labour are the major issue of concern, which is leading to high lead time in farm stage operations.

Factor 3 – Infrastructure: The third factor can be named as Infrastructure, having a variance of 11.21% and consists of three sub-variables. The poor condition of the path used for carriage (0.934) carries highest factor loading in this category, followed by poor road connectivity (0.893), and lack of mechanical sorting, grading, and packaging facility (0.885). This factor indicates that due to poor infrastructure related to path condition, connectivity, and lack of primary processing facilities at farm stage, the time taken for operations increases.

Factor 4 - Technical Resources: The fourth factor is technical resources, which is leading to high lead time in farm operations having total variance 9.22%. This factor comprises three sub-variables. Lack of sorting & grading technology (0.892) carries highest factor loading, followed by lack of appropriate harvesting tools and equipment (0.876), and timely non-availability of packaging materials (0.458). The results indicate that there is a lack of technical resource availability at farm stage like machinery, tools, and equipments to perform the operations effectively and in a timely manner.

Factor 5 - Connectivity: Connectivity is the fifth factor, which is leading to high lead time in farm operations having total variance 6.06%. This factor comprises two sub-variables. The first variable, which has the highest factor loading is a long distance between plucking area and assembly area (0.770), followed by the variable named, assembly points are not properly identified (0.759). The results indicate that during plucking and assembling, the workers have to walk long distances with the product due to which they get tired more quickly and take a long time to reach the

produce at the assembly area. To get the produce from harvest point to a collection point by headload carriage may involve passing over one or around two kilometers of farm roads.

Factor 5 – Geography: Geography is the sixth factor, possessing total variance of 4.80%. This factor comprises only one variable, i.e., hilly terrain with the factor loading of 0.913. The results indicate that due to hilly terrain the carriage activity takes a long time as the workers have to carry the load by means of the head load for about one to two kilometers.

Factors Leading to Supply Chain Inefficiency with respect to Quality

Table 5.107 lists the eigen value connected with each linear component and the factor before extraction and after rotation. Five factors have been identified (possessing eigen values >1), which mutually amounts to 65.04% of the variation across the sample. In isolation, first factor explained 32.79% of the total variance; second factor explained 11.72% of the total variance; third factor explained 9.68% of the total variance, fourth factor explained about 5.85% of the total variance, and fifth factor explained 4.98% of the total variance.

Component		Initial Eigen valu	es	Rotation Sums of Squared Loadings					
	Total	% of Variance	Cumulative %	Total	% of Variance	Cumulative %			
1	9.684	38.734	38.734	8.199	32.794	32.794			
2	2.427	9.706	48.441	2.930	11.720	44.515			
3	1.850	7.399	55.839	2.421	9.684	54.198			
4	1.213	4.852	60.692	1.465	5.858	60.057			
5	1.087	4.349	65.040	1.246	4.984	65.040			
6	.894	3.577	68.617						
7	.841	3.363	71.980						
8	.731	2.923	74.904						
9	.695	2.778	77.682						
10	.654	2.617	80.299						
11	.593	2.374	82.673						
12	.528	2.110	84.783						
13	.510	2.040	86.824						
14	.443	1.770	88.594						
15	.417	1.669	90.263						
16	.364	1.455	91.718						
17	.349	1.396	93.114						
18	.319	1.276	94.390						
19	.291	1.162	95.552						

Table 5.107 Total Variance Explained

20	.242	.969	96.521		
21	.210	.841	97.362		
22	.201	.805	98.167		
23	.186	.743	98.910		
24	.154	.617	99.527		
25	.118	.473	100.000		

The factor analysis revealed five broad factors, which are leading to supply chain inefficiency in farm stage with respect to quality (Table 5.108). Operational issue happens to be the most crucial factor in the farm stage leading to poor quality of fresh produce, followed by infrastructure, ambience, labour, and information. These five latent factors are summarized as follows:

Table 5.108 Summary-Factors leading to supply chain inefficiency in farm stage with respect to
quality

		Co	ompone	nt		Variance	Factor
Variables	1	2	3	4	5	explained) eigen values	Name
Compression of Tomatoes due to heavy load in storing	0.865						
No proper arrangement or packages/crates for air circulation while stacking	0.851						
Rough handling while storing	0.829						
Damage to the Tomatoes caused by pest and fungal infection during storage	0.771						
Jerks during carriage which impact the quality	0.737						
Improper stacking	0.690						
Handling excess load by labour at the time of carriage	0.689						
Rough handling at the time of loading & stacking	0.680					32.794	Operational
Bulk handling of fresh produce	0.671						
Dumping of Crates	0.657						
Holding of goods in anticipation of high prices	0.647						
Falling of Tomatoes from crates/baskets during carriage	0.644						
Single manual handling while loading & stacking	0.622						
Mishandling and Carelessness during carriage	0.607						
Open Air Loading operations which expose to direct sunlight/heat	0.568						
High stacking while storing	0.536						

Lack of availability of temperature controlled storage area	0.789					
Insufficient storage and temperature controlled facilities	0.771				11 720	Infrastructura
Non-availability of cooling shed at the place of storage	0.759				11.720	minastructure
Non-availability of Mechanical handling & loading facility	0.622					
High temperature during carriage		0.897				
High temperature at storage area		0.863			9.684	Ambience
Inadequate ventilation at the place of storage		0.841				
Non-usage of skilled labour-HLS			0.845		5.858	Labour Availability
Lack of information regarding market demand				0.749	4.984	Information

Factor 1- Operational: The Operational issue is recognized as the first factor that leads to poor quality of fresh produce in farm stage of tomato supply chain. This factor includes sixteen sub-variables having total variance 32.79%. Compression of tomatoes due to heavy load in storing (0.865) has the highest factor loading, followed by no proper arrangement of packages/crates for air circulation while stacking (0.851), rough handling while storing (0.829), damage to the tomatoes caused by pest and fungal infection during storage (0.771), jerks during carriage which impact the quality (0.737), improper stacking (0.690), handling excess load by labour at the time of carriage (0.689), rough handling at the time of loading & stacking (0.680), bulk handling of fresh produce (0.671), dumping of Crates (0.657), holding of goods in anticipation of high prices (0.647), falling of tomatoes from crates/baskets during carriage (0.644), single manual handling while loading & stacking (0.622), mishandling and Carelessness during carriage (0.607), open air loading operations which expose to direct sunlight/heat (0.568), and high stacking while storing (0.536). The result indicates that all the issues, which are underlying in this category are directly associated with the operational issues, which are leading to poor quality of fresh produce at farm stage operations.

Factor 2 – *Infrastructure:* The second factor is Infrastructure, possessing total variance of 11.72% and consists of four sub-variables. Lack of availability of temperature controlled storage area (0.789) carries highest factor loading in this category, followed by insufficient storage and temperature controlled facilities (0.771), non-availability of cooling shed at the place of storage (0.759), and non-

availability of mechanical handling & loading facility (0.622). The result indicates that there is a lack of infrastructure at farm stage related to the temperature controlled storage system and cold chain, which is leading to poor quality of fresh produce.

Factor 3 – Ambience: Ambience is the third factor, possessing total variance of 9.68% and consists of three sub-variables. The variable named "high temperature during carriage" has the highest factor loading of 0.897 in this factor, followed by high temperature at storage area (0.863), and inadequate ventilation at the place of storage (0.841). The result indicates that due to lack of control over high temperature and poor ventilation during storage, the quality of tomato gets deteriorate, which results in high losses.

Factor 4 – *Labour Availability:* The fourth factor is the availability of labour, having a variance of 5.85% and consist only one sub-variable, i.e., non- usage of skilled labour for handling, loading and stacking activities with the factor loading of (0.845). The result indicates that the packages are not handled properly by the labour and loaded into the vehicle by dumping forcefully. They tend to throw the packs rather than lift them gently which results in mechanical injury and crushing of tomato inside the packaging container/material.

Factor 5 – Information: The fifth factor is information, having a variance of 4.98% and consist only one sub-variable, namely, Lack of information regarding market demand with the factor loading of 0.749. The result indicates that due to lack of information regarding market demand the tomatoes are kept at the assembly area for a long time, which declines the market value of tomato as well as the quality.

5.3.2.5. *ii*. Factors Leading to Supply Chain Inefficiency in Local Mandi stage

Factors leading to supply chain inefficiency with respect to cost, time and quality in local mandi stage of vegetables (tomato) supply chain are discussed as under.

Factors Leading to Supply Chain Inefficiency with respect to Cost

Table 5.109 lists the eigen value connected with each linear component and the factor before extraction and after rotation. Four factors have been identified (possessing eigen values >1), which mutually amounts to 74.12% of the variation across the sample. In isolation, first factor explained 27.52% of the total variance; second factor explained 24.32% of the total variance; third factor explained 15.68% of the total variance, and fourth factor explained about 6.59% of the total variance.

Component		Initial Eigen valu	Jes	Rotati	on Sums of Squa	red Loadings
	Total	% of Variance	Cumulative %	Total	% of Variance	Cumulative %
1	6.819	42.618	42.618	4.403	27.521	27.521
2	2.387	14.922	57.540	3.892	24.325	51.847
3	1.640	10.250	67.790	2.510	15.686	67.533
4	1.014	6.336	74.125	1.055	6.593	74.125
5	.833	5.204	79.330			
6	.736	4.601	83.931			
7	.594	3.711	87.642			
8	.515	3.216	90.858			
9	.418	2.615	93.473			
10	.282	1.760	95.234			
11	.215	1.341	96.574			
12	.201	1.259	97.833			
13	.158	.985	98.818			
14	.091	.567	99.386			
15	.066	.413	99.798			
16	.032	.202	100.000			

Table 5.109: Total Variance Explained

The factor analysis revealed six broad issues (factors), which are leading to supply chain inefficiency with respect to cost in Farm stage (Table 5.110). Resource factor is one of the most important factors leading to supply chain inefficiency with respect to high cost, followed by operational & labour charges, infrastructure, operational issues, geography, and labour's knowledge. These six latent factors are summarized as follows:

Table 5.110: Summary-Factors leading to supply chain inefficiency in Local Mandi stage with
respect to cost

		Comp	onent		Variance	
Variables	1	2	3	4	(% of explained) eigen values	Factor Name
High Labour Charges-HLS	0.865					
High Labour charges for operations-SC	0.845					
Expensive packaging materials	0.827				27 524	Operational &
High Labour Charges-UFT	0.819				27.321	Charges
Pre loading labour charges	0.737					
Pre unloading labour charges	0.651					
Large number of Labour required for Handling and Loading		0.891			24 325	Resources
Large number of Labour required for Unloading the load from Truck-UFT		0.882			27.323	Resources

Non-availability of tools and equipments for handling & loading	0.878				
Non-availability of tools and equipments for unloading the load-UFT	0.835				
Non-availability of equipments for unloading the crate-SC	0.756				
Damage to crates/boxes while unloading		0.842			
Manual operations for HLS		0.816		15.686	Operational
Manual operations for Unloading-UFT		0.629			
Manually unloading operation-SC		0.602			
High cost due to non-availability of government facilities for operations			0.933	6.593	Infrastructure

Factor 1 - Operational & Labour Charges: The first factor can be named as operational & labour charges. This factor has a total variance of 27.52% and consists of six sub-variables. High labour charges for handling, loading and stacking (0.865) carries highest factor loading in this category, followed by high labour charges for operations related to unloading of supplier crate (0.845), expensive packaging materials (0.827), high labour charges for unloading of truck (0.819), pre-loading labour charges (0.737), and pre unloading labour charges (0.651). The results indicate that high labour charges to perform operations and expensive packaging materials are some of the main issues under this factor, which is leading to high in the local mandi stage of tomato supply chain.

Factor 2– Resources: Lack of resources is recognized as the second factor that leads to high cost in tomato supply chain. This factor includes five sub-variables having total variance 24.32%. Large number of labour required for handling and loading (0.891) carries highest factor loading in resource factor, followed by large number of labour required for unloading the load from truck (0.882), non-availability of tools and equipments for handling the load from truck (0.878), non-availability of tools and equipments for unloading the load from truck (0.835), and non-availability of equipments for unloading the suppliers crate (0.756). The results indicate that the issue of labour resource is the main reason for a high cost under this factor. There is a lack of availability of tools and equipment at the stage due to which most of the operations are performed by the manpower, which escalates the cost of labour.

Factor 3 – Operational: The Operational issue is the third factor, possessing total variance of 15.68% and consists of four sub-variables. Damage to crates/boxes while unloading (0.842) carries highest factor loading, followed by manual operations for handling, loading and stacking operations (0.816), manual operations

for unloading of the truck (0.629), and manually unloading operation while unloading supplier crate (0.602). The results indicate that most of the variables under this factor are related to operational issues due to which the cost in the supply chain gets escalates.

Factor 4 - Infrastructure: The fourth and last factor, which is leading to high cost in Local mandi stage is infrastructure, having a variance of 6.59%. This factor includes only one sub-variable, i.e., High cost due to non-availability of government facilities for operations with a factor loading of 0.933. The results indicate that if there would be a government supported facility for primary processing the unnecessary cost incurred in operations could be saved.

Factors Leading to Supply Chain Inefficiency with respect to Time

Table 5.111 lists the eigen value connected with each linear component and the factor before extraction and after rotation. Four factors have been identified (possessing eigen values >1), which mutually amounts to 78.55% of the variation across the sample. In isolation, first factor explained 31.14% of the total variance; second factor explained 18.59% of the total variance; third factor explained 18.43% of the total variance, and fourth factor explained 10.38% of the total variance.

Componen		Initial Eigen va	alues	Rotatic	on Sums of Squa	red Loadings
t	Total	% of	Cumulative %	Total	% of Variance	Cumulative %
		Variance				
1	7.813	43.408	43.408	5.606	31.144	31.144
2	2.666	14.810	58.218	3.346	18.591	49.735
3	2.504	13.911	72.129	3.319	18.439	68.174
4	1.156	6.425	78.554	1.868	10.380	78.554
5	.597	3.314	81.868			
6	.480	2.666	84.535			
7	.477	2.652	87.186			
8	.413	2.296	89.482			
9	.353	1.958	91.441			
10	.301	1.675	93.116			
11	.271	1.504	94.620			
12	.246	1.364	95.984			
13	.198	1.099	97.083			
14	.184	1.020	98.103			
15	.148	.824	98.927			
16	.095	.528	99.455			
17	.050	.277	99.731			

 Table 5.111: Total Variance Explained

	18	.048	.269	100.000			
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The factor analysis revealed four broad factors, which are leading to supply chain inefficiency with respect to time in local mandi stage of tomato supply chain (Table 5.112). The operational factor happens to be the most crucial factor leading to supply chain inefficiency with respect to high lead time, followed by technical resources, labour, and infrastructure. These four latent factors are summarized as follows:

Table 5.112: Summary- Factors leading to supply chain inefficiency in local mandi stage with
respect to time

		Comp	onent		Variance	
Variables	1	2	3	4	(% of explained) eigen values	Factor Name
Improper planning for scheduling of Incoming Goods	0.917					
Manual unloading-UfT	0.861					
Bulk handling of crates/packages	0.858					
Manual unloading-UfSC	0.849				31.144	Operational
Single manual handling while loading	0.813					
Handling and Loading by the means of head load	0.796					
High stacking of crates	0.76					
Non-availability of tools and equipments for bandling & loading		0.928				
Non-availability of equipments for unloading-UfT		0.891			18 591	Technical
Non-availability of equipments for unloading the crate-UfSC		0.871			10.091	Resources
Inadequate Resources for dealing with unexpected bulk arrival		0.844				
Non-availability of skilled labour for unloading the crates-UfSC			0.835			
Employment of inadequate labour for unloading operations-UfT			0.779			
Non-availability of skilled labour for unloading the crates-UfT			0.763		18.439	Labour
Employment of inadequate labour for unloading operations-UfSC			0.754			
Non-availability of skilled labour			0.739			
Inadequate space for unloading and loading operations-UfSC				0.851	10.29	Infrastructura
Inadequate space for unloading operations-UfT				0.772	10.30	mnastructure

Factor 1– Operational: Operations related issue is recognized as the first factor that leads to high lead time in local mandi stage of tomato supply chain. This factor includes seven sub-variables having total variance 31.14%. Improper planning for scheduling of Incoming Goods (0.917) carries highest factor loading in operational factor. This is followed by manual unloading of the vehicle (0.861), bulk handling of crates/packages (0.858), manual unloading of supplier's crate and loading to buyers' crate (0.849), single manual handling while loading (0.813), handling and loading by the means of head load (0.796), and high stacking of crates (0.760). The results indicate that the variables underlying in this factor are operational issues, which are leading to high lead time in local mandi stage.

Factor 2 – *Technical Resources:* The second factor is technical resources, which is leading to high lead time in local mandi stage having total variance 18.59%. This factor comprises four sub-variables. Non-availability of tools and equipment for handling & loading (0.928) carries highest factor loading, followed by non-availability of equipment for unloading the vehicle (0.891), non-availability of equipment for unloading the vehicle (0.891), non-availability of equipment for unloading suppliers' crate and loading to buyers' crate (0.871), and inadequate resources for dealing with unexpected bulk arrival (0.844). The results indicate that non-availability of technical resources (like tools & equipment) for handling, loading, and unloading operations are one of the reasons for the high lead in local mandi stage of tomato supply chain. Due to non-availability of tools and equipment the handling, loading and unloading operations are carried out manually, which increases the length of time in operations.

Factor 3 – Labour: Labour issue is the third factor, possessing total variance of 18.43% and consists of five sub-variables. Non-availability of skilled labour for unloading the suppliers crate and loading to buyer's crate operations carries highest factor loading of 0.835, followed by employment of inadequate labour for unloading the vehicle (0.779), non-availability of skilled labour for unloading the crates from trucks/vehicle (0.763), employment of inadequate labour for unloading operations (unloading from suppliers' crate and loading to buyers' crate) (0.754), and non-availability of skilled labour (0.739). The results indicate that the issues, which are underlying in this factor are related to non-availability of skilled labour and employment of inadequate labour, due to which the lead time in local mandi stage is increasing.

Factor 4 - Infrastructure: The fourth factor can be named as Infrastructure, having a variance of 10.38% and contain two sub-variables namely, inadequate space for unloading the suppliers' crate and loading to buyers' crate operations, and inadequate space for unloading the truck. Inadequate space for unloading and loading operations from suppliers' crate carries highest factor loading with 0.851, followed by inadequate space for unloading the truck (0.772). The result indicates that due to improper space at local mandi stage, the operations are not performed in a timely manner.

Factors Leading to Supply Chain Inefficiency with respect to Quality

Table 5.113 lists the eigen value connected with each linear component and the factor before extraction and after rotation. Five factors have been identified (possessing eigen values >1), which mutually amounts to 76.18% of the variation across the sample. In isolation, first factor explained 34.43% of the total variance; second factor explained 16.34% of the total variance; third factor explained 11.90% of the total variance, fourth factor explained 7.90% of the total variance, and fifth factor explained 5.59% of the total variance.

Component		Initial Eigen valu	Jes	Rotatio	n Sums of Square	ed Loadings
	Total	% of Variance	Cumulative %	Total	% of Variance	Cumulative %
1	7.833	35.607	35.607	7.575	34.431	34.431
2	4.259	19.359	54.965	3.597	16.348	50.779
3	2.300	10.455	65.420	2.620	11.908	62.687
4	1.328	6.036	71.455	1.740	7.909	70.596
5	1.041	4.733	76.189	1.230	5.592	76.189
6	.759	3.448	79.637			
7	.642	2.918	82.555			
8	.497	2.259	84.814			
9	.463	2.103	86.918			
10	.428	1.944	88.862			
11	.373	1.697	90.559			
12	.345	1.566	92.125			
13	.288	1.308	93.433			
14	.262	1.190	94.623			
15	.247	1.122	95.745			
16	.205	.930	96.675			
17	.182	.827	97.502			
18	.165	.752	98.254			
19	.125	.566	98.820			

Table 5.113: Total Variance Explained

20	.103	.467	99.287		
21	.085	.387	99.674		
22	.072	.326	100.000		

The factor analysis revealed five broad factors, which are leading to supply chain inefficiency in farm stage with respect to quality (Table 5.114). Operational issue happens to be the most crucial factor in the farm stage leading to poor quality of fresh produce, followed by infrastructure, ambience, labour, and information. These five latent factors are summarized as follows:

 Table 5.114: Summary-Factors leading to supply chain inefficiency with respect to quality in local mandi stage

		Co	ompone	nt		Variance	
Variables	1	2	3	4	5	(% of explained) Eigen values	Factor Name
Rough handling while storing	0.933						
Inappropriate storing practices leading to compression of tomatoes	0.881						
Delays in moving the produce to the wholesale market	0.868						
Holding of goods in anticipation of high prices	0.853						
Improper and high stacking while storing	0.827						
Rough handling while unloading- UfSC	0.786					34.431	Operational
Unloading in an inappropriate manner-UfT	0.769						
Unloading the crates in an open area which expose to direct sunlight/heat- UfSC	0.752						
Unloading the crates in an inappropriate manner-UfSC	0.749						
Rough handling while unloading-UfT	0.748						
Expose to direct sunlight/heat while unloading	0.731						
Insufficient storage and temperature controlled facilities		0.886					
Non-availability of cooling shed at the place of storage		0.836					
Open Dock Area which expose to direct sunlight		0.811				16.348	Infrastructure
Inadequate space for unloading operations-UfSC		0.786					
Inadequate space for unloading operations-UfT		0.771					
Damage to the Tomatoes caused by pest and fungal infection during			0.931			11.908	Ambience

storage						
Inadequate ventilation at the place of storage		0.92				
High temperature at storage area		0.861				
Non-availability of skilled labour for unloading the crates-UfSC			0.926		7 9/19	Labour
Non-availability of skilled labour for unloading the crates-UfT			0.861		1.505	Availability
Inadequate and non-availability of timely demand information				0.896	5.592	Information

Factor 1- Operational: The Operational issue is recognized as the first factor that leads to poor quality of fresh produce in local mandi stage of tomato supply chain. This factor includes eleven sub-variables having total variance 34.43%. Rough handling while storing (0.933) carries highest factor loading, followed by the following variables, namely, inappropriate storing practices leading to compression of tomatoes (0.881), delays in moving the produce to the wholesale market (0.868), holding of goods in anticipation of high prices (0.853), improper and high stacking while storing (0.827), rough handling while unloading suppliers' crate and loading to buyer's crate (0.786), unloading of truck in an inappropriate manner (0.769), unloading the crates in an open area which expose to direct sunlight/heat while unloading suppliers' crate (0.752), unloading supplier's crate crates in an inappropriate manner (0.749), rough handling while unloading the truck (0.748), and expose to direct sunlight/heat while unloading the truck (0.731). The result indicates that all variables underling in this category are directly related to operational level issues and leading to poor quality of fresh produce at local mandi stage of tomato supply chain.

Factor 2 – *Infrastructure:* The second factor is Infrastructure, possessing total variance of 16.34% and consists of five sub-variables. Insufficient storage and temperature controlled facilities (0.886) carries highest factor loading in this category, followed by non-availability of cooling shed at the place of storage (0.836), open dock area which expose to direct sunlight (0.811), inadequate space for unloading suppliers' crate and loading to buyers' crate operations (0.786), and inadequate space for unloading the truck (0.771). The result indicates that there is a lack of cold chain infrastructure to store fresh produce and inadequate space to

perform operations like, loading and unloading at local mandi stage, which is impacting the quality of tomato at local mandi stage.

Factor 3 – Ambience: Ambience is the third factor, possessing total variance of 11.90% and consists of three sub-variables. Damage to the tomatoes caused by pest and fungal infection during storage has the highest factor loading of 0.931, followed by inadequate ventilation at the place of storage (0.920), and high temperature at storage area (0.861). The result indicates that pest and fungal infection during storage, high temperature and inadequate ventilation at storage area are the main issue of concern under this factor and can be called as ambience factor, which is impacting the quality of fresh produce at local mandi stage.

Factor 4 - Labour Availability: The fourth factor is the availability of labour, having a variance of 7.90% and contain two sub-variables, i.e., Non-availability of skilled labour for unloading the suppliers' crate and loading to buyers' crates, and nonavailability of skilled labour for unloading the crates from the truck. Nonavailability of skilled labour for unloading the suppliers' crate and loading to buyers' crates (0.926) has the highest factor loading, followed by non-availability of skilled labour for unloading the truck (0.861). The result indicates that due to unskilled labour the operations are not performed so well, which leads to poor quality of tomato at local mandi stage of tomato supply chain. This indicates that skilled labour is a need of the hour in the agriculture sector.

Factor 5 – Information: The fifth and last factor, which is leading to poor quality in local mandi stage of tomato supply chain can be named as Information, having a variance of 5.59% and consist only one sub-variable, i.e., inadequate and non-availability of timely demand information with the factor loading of 0.896. The result indicates that due to lack of information regarding market demand the tomatoes are kept at local mandi stage in an open area for a long time, which declines the market value of tomato as well as the quality.

5.3.2.5. *iii*. Factors Leading to Supply Chain Inefficiency in Wholesale/Mandi Stage (Stage III)

Factors leading to supply chain inefficiency with respect to cost, time and quality in wholesale/mandi stage of vegetables (tomato) supply chain are discussed as under.

Factors Leading to Supply Chain Inefficiency with respect to Cost

Table 5.115 lists the eigen value connected with each linear component and the factor before extraction and after rotation. Four factors have been identified (possessing eigen values >1), which mutually amounts to 74.58% of the variation across the sample. In isolation, first factor explained 28.43% of the total variance; second factor explained 21.87% of the total variance; third factor explained 15.36% of the total variance, and fourth factor explained about 8.91% of the total variance.

Component		Initial Eigen val	ues	Rotation	Sums of Square	ed Loadings
	Total	% of Variance	Cumulative %	Total	% of Variance	Cumulative %
1	7.179	47.862	47.862	4.265	28.431	28.431
2	1.537	10.247	58.109	3.281	21.873	50.304
3	1.365	9.097	67.206	2.305	15.368	65.672
4	1.107	7.379	74.585	1.337	8.913	74.585
5	.943	6.289	80.874			
6	.690	4.598	85.472			
7	.559	3.726	89.198			
8	.431	2.875	92.073			
9	.365	2.435	94.508			
10	.212	1.416	95.925			
11	.197	1.316	97.241			
12	.157	1.046	98.287			
13	.143	.952	99.238			
14	.060	.400	99.638			
15	.054	.362	100.000			

 Table 5.115: Total Variance Explained

The factor analysis revealed four broad issues (factors), which are leading to supply chain inefficiency with respect to cost (Table 5.116). Labour charges are one of the most important factors leading to supply chain inefficiency with respect to high cost, followed by operational issue, resources, and infrastructure. These four latent factors are summarized as follows:

 Table 5.116: Summary-Factors leading to supply chain inefficiency with respect to cost in

 Wholesale Mandi stage

		Comp	onent		Variance	
Variables	1	2	3	4	explained) Eigen values	Factor Name
High Labour charges for operations-	0.862				28.431	Labour

UfSC						Charges
Large number of Labour required for Unloading-UfT	0.843					
Pre loading labour charges	0.796					
High Labour Charges for Loading	0.745					
High Labour Charges-UfT	0.661					
Pre unloading labour charges	0.559					
Manual operations for HLS		0.873				
Damage to crates/boxes while unloading		0.836			21.873	Operational
Manual operations for unloading the load-UfT		0.724				oporational
Manual unloading -UfSC		0.599				
Large Requirement of Packaging Material			0.753			
Non-availability of tools and equipments for unloading the load- UfT			0.655		15.368	Resources
Non-availability of tools and equipments for handling & loading			0.597			
Non-availability of equipments for unloading the crate-UfSC			0.538			
Non-availability of government facilities for operations				0.933	8.913	Infrastructure

Factor 1– Labour Charges: High Labour charges is recognized as a first factor that leads to high cost at wholesale stage of tomato supply chain. This factor includes six sub-variables having total variance 28.43%. High labour charges for operations in the activity of unloading tomatoes from supplier's crate ensure the maximum factor loading (0.862). This is followed by a large number of labour required for unloading the produce from the truck (.843), pre-loading labour charges (.796), high labour charges for loading (.745), high labour charges for unloading the produce from the truck (.661) and pre-unloading labour charges (.559). The results indicate that high labour charges pertaining to loading, unloading operations at the wholesale stage are leading to cost escalation.

Factor 2 – Operational: The second factor is operational, possessing total variance of 21.87% and consists of four sub-variables. Manual operations for Handling, Loading and Stacking activity carries the highest factor loading (.873), followed by Damage to crates/boxes while unloading (.836), Manual operations for unloading the load from the truck (.724) and Manual unloading while unloading supplier's crates (.599). The results indicate that all operations, which take place at the

wholesale stage are done manually, which escalate the cost of manpower finally leads to high cost in the supply chain.

Factor 3 – Resources: Resources is the third factor, possessing total variance of 15.36% and consists of four sub-variables; Large requirement of packaging material has the highest factor loading (.753), followed by non-availability of tools and equipment for unloading the load from truck (.655), non-availability of tools and equipment for handling & loading (.597) and non-availability of equipment for unloading the supplier crate (.538). The results indicate that due to lack of resources pertaining to handling, loading and unloading operations the cost is escalating in the supply chain.

Factor 4 - Infrastructure: Infrastructure is the fourth factor, having a variance of 8.91% and consist of only one variable namely Non-availability of government facilities for operations with the factor loading of .933. This factor indicates that there is a requirement of government facilities where the operations related to unloading and loading of suppliers and buyers crate can be done at a reasonable price.

Factors Leading to Supply Chain Inefficiency with respect to Time

Table 5.117 lists the eigen value connected with each linear component and the factor before extraction and after rotation. Four identified factors having eigen values exceeding one, which mutually amounts to 71.76% of the variation across the sample. In isolation, first factor explained 26.23% of the total variance; second factor explained 21.33% of the total variance; third factor explained 14.86% of the total variance, and fourth factor explained about 9.33% of the total variance.

Component		Initial Eigen va	lues	Rotation	Sums of Square	ed Loadings
	Total	% of Variance	Cumulative %	Total	% of Variance	Cumulative %
1	7.073	39.296	39.296	4.723	26.236	26.236
2	2.517	13.983	53.279	3.841	21.338	47.574
3	2.133	11.851	65.130	2.675	14.861	62.435
4	1.195	6.637	71.767	1.680	9.332	71.767
5	.978	5.436	77.203			
6	.827	4.596	81.798			
7	.682	3.790	85.588			
8	.633	3.514	89.103			
9	.462	2.566	91.669			
10	.401	2.227	93.895			

Table 5.117: Total Variance Explained

11	.291	1.619	95.515	
12	.228	1.267	96.782	
13	.156	.867	97.650	
14	.144	.798	98.448	
15	.109	.607	99.055	
16	.070	.389	99.445	
17	.058	.320	99.765	
18	.042	.235	100.000	

The factor analysis revealed four broad factors, which are leading to supply chain inefficiency with respect to time (Table 5.118). The operational factor is one of the most important factors leading to supply chain inefficiency with respect to high lead time, followed by labour issue, resources, and infrastructure. These four latent factors are summarized as follows:

 Table 5.118: Summary- Factors leading to supply chain inefficiency with respect to time in wholesale mandi stage

		Comp	onent		Variance	
Variables	1	2	3	4	(% of explained) eigen values	Factor Name
Improper planning for scheduling of Incoming Goods	0.88					
Manual unloading and loading operations-UfSC	0.855					
Handling and Loading by the means of head load	0.849					
Improper and High stacking of crates-UfT	0.759				26.236	Operational
Bulk handling of crates/packages	0.687					
Manual unloading-UfT	0.653					
Manual handling while loading	0.616					
Non-availability of skilled labour for unloading the crates-UfT		0.906				
Employment of inadequate labour for unloading operations-UfT		0.881				
Non-availability of skilled labour for HLS		0.732			21.338	Labour
Non-availability of skilled labour for unloading and loading the crates- UfSC		0.705				
Employment of inadequate labour for operations-UfSC		0.621				
Inadequate Resources for dealing with unexpected bulk arrival			0.856			
Non-availability of tools and equipments for handling & loading			0.846		14.861	Technical Resources
Non-availability of equipments for loading and unloading the crate- UfSC			0.778			

Non-availability of equipments for unloading-UfT		0.515			
Inadequate space for unloading and loading operations			0.837	9.332	Infrastructure
Inadequate space for unloading operations-UfT			0.421		

Factor 1– Operational: An operational issue is recognized as a first factor that leads to high lead time in tomato supply chain. This factor includes seven sub-variables having total variance 26.23%. Improper planning for scheduling of incoming goods ensure highest factor loading (.880), followed by manual unloading and loading of produce to supplier's crates (.855), handling and loading by the means of head load (.849), improper and high stacking of crates in trucks (.759), bulk handling of crates/packages (.687), manual unloading from truck (.653), and manual handling while loading the vehicle (.616). The results indicate that the operations at the wholesale stage are not performed so well and taking long time resulting in high lead time.

Factor 2 – *Labour:* The second factor is Labour, possessing total variance of 21.33% and consists of five sub-variables. Non-availability of skilled labour for unloading the crates from trucks carries the highest factor loading (.906). This is followed by employment of inadequate labour for unloading the produce from truck (.881), non-availability of skilled labour for handling, loading and stacking (.732), non-availability of skilled labour for unloading and loading the supplier's crates (.705), and employment of inadequate labour for operations of unloading supplier's crates (.621). The results indicate that non-availability of skilled labour and employing inadequate labour are the main reasons for lead time in the wholesale stage of tomato supply chain.

Factor 3 – Resources: Resources is the third factor, possessing total variance of 14.86% and consists of four sub-variables. Inadequate Resources for dealing with unexpected bulk arrival (.856) ensure the highest factor loading on this factor, followed by non-availability of tools and equipment for handling & loading (.846), non-availability of equipment for loading and unloading supplier's crates (.778), and non-availability of equipment for unloading the produce from truck (.515). The wholesalers indicated that lack of resources like proper tools and equipment to perform operations at the wholesale stage are affecting the lead time.

Factor 4 - Infrastructure: The fourth factor can be named as Infrastructure, having a variance of 9.33% and consists of two sub-variables. Inadequate space for unloading supplier's crate and loading buyer's crate ensure highest factor loading (.837), followed by inadequate space for unloading the truck (.421). This factor indicates that inadequate space is a constraint in the wholesale market to perform the operations effectively, which is increasing the lead time.

Factors Leading to Supply Chain Inefficiency with respect to Quality

Table 5.119 lists the eigen value connected with each linear component and the factor before extraction and after rotation. Five factors have been identified (possessing eigen values >1), which mutually amounts to 71.51% of the variation across the sample. In isolation, first factor explained 27.816% of the total variance; second factor explained 17.76% of the total variance; third factor explained 11.96% of the total variance, fourth factor explained about 7.79% of the total variance and fifth factor explained 6.17% of the total variance.

Component		Initial Eigen val	lues	Rotation Sums of Squared Loadings			
	Total	% of Variance	Cumulative %	Total	% of Variance	Cumulative %	
1	7.095	32.252	32.252	6.119	27.816	27.816	
2	3.514	15.971	48.222	3.909	17.766	45.582	
3	2.214	10.062	58.284	2.632	11.965	57.547	
4	1.711	7.778	66.062	1.715	7.794	65.341	
5	1.199	5.449	71.511	1.358	6.171	71.511	
6	.995	4.524	76.035				
7	.798	3.628	79.663				
8	.736	3.346	83.009				
9	.660	3.000	86.009				
10	.560	2.545	88.554				
11	.460	2.091	90.644				
12	.382	1.735	92.379				
13	.349	1.586	93.965				
14	.307	1.395	95.360				
15	.256	1.164	96.524				
16	.170	.772	97.296				
17	.161	.733	98.029				
18	.122	.554	98.583				
19	.108	.489	99.072				
20	.086	.391	99.463				

Table 5.119: Total Variance Explained

21	.073	.334	99.797	
22	.045	.203	100.000	

The factor analysis revealed five broad factors, which are leading to supply chain inefficiency with respect to quality (Table 5.120). Operational issue happens to be the most crucial factor leading to supply chain inefficiency with respect to poor quality, followed by infrastructure, ambience, labour, and information. These five latent factors are summarized as follows:

Table 5.120: Summary-Factors leading to supply chain inefficiency with respect to quality in
wholesale mandi stage

		C	ompone	nt	Variance		
Variables	1	2	3	4	5	explained) eigen values	Factor Name
Holding of goods in anticipation	0.927						
of high prices Unloading and loading operations in an open area	0.899						
Rough handling while unloading-UfT	0.884						
Unloading in an inappropriate manner-UfT	0.87						
Unloading the crates in an inappropriate manner-UfSC	0.862					27.816	Operational
Rough handling while unloading-UfSC	0.806						
Inappropriate storing practices leading to compression of Tomatoes	0.79						
Rough handling while storing	0.564						
Improper and High stacking while storing	0.548						
Open Area for Unloading which expose to direct sunlight/heat- UfT		0.85					
Open dock area which expose to direct sunlight/heat-UfT		0.846					
Non-availability of cold storage facility		0.784					
Non-availability of cooling shed at the place of storage		0.702				17.766	Infrastructure
Insufficient storage and temperature controlled facilities		0.683					
Inadequate space for unloading operations-UfSC		0.617					
Inadequate space for unloading operations-UfT		0.598					
Damage to the Tomatoes caused by pest and fungal infection during storage			0.869			11.965	Ambience

High temperature at storage area		0.837				
Inadequate ventilation at the place of storage		0.774				
Non-availability of skilled labour for unloading the crates-UfSC			0.87			Labour
Non-availability of skilled labour for unloading the crates-UfT			0.822		7.794	Availability
Inadequate and non-availability of timely demand information				0.833	6.171	Information

Factor 1-Operational: An Operational issue is recognized as a first factor that leads

to poor quality of tomato in the supply chain. This factor includes nine sub-variables having total variance 27.81%. Holding of goods in anticipation of high prices carries highest factor loading (.927), followed by unloading and loading operations in an open area (.899), rough handling while unloading the truck (.884), unloading the produce from truck in an inappropriate manner (.870), unloading the crates in an inappropriate manner while unloading supplier's crates (.862), rough handling while unloading supplier's crates (.806), inappropriate storing practices leading to compression of tomatoes (.790), rough handling while storing (.564), and improper and high stacking while storing (.548). The result indicates that operational issues need much consideration to maintain the quality of fresh produce. It shows that the operations are not performed effectively at the wholesale stage, which affects the quality. Loading and unloading are very important steps at each stage of the supply chain but are often neglected.

Factor 2 – *Infrastructure:* The second factor is Infrastructure, possessing total variance of 17.76% and consists of seven sub-variables. Open area for unloading the truck that exposes to direct sunlight/heat carries highest factor loading (.850). This is followed by open dock area for truck that exposes to direct sunlight/heat (.846), non-availability of cold storage facility (.784), non-availability of cooling shed at the place of storage (.702), insufficient storage and temperature-controlled facilities (.683), inadequate space for unloading supplier's crates (.617), and inadequate space for unloading the truck (.598). The results indicate that there is an urgent requirement of proper infrastructure related to cold storage, dock area, and space to perform the operations at the wholesale stage.

Factor 3 – Ambience: Ambience at the wholesale stage is the third factor, possessing total variance of 11.96% and consists of three sub-variables. Damage to the tomatoes caused by pest and fungal infection during storage (.869) carries the

highest factor loading, followed by high temperature at storage area (.837), and inadequate ventilation at the place of storage (.774). The result indicates that the ambiance at the wholesale stage is inadequate causing damage to the product due to fungal infection and high temperature at the storage area.

Factor 4 – Labour: The fourth factor is Labour, having a variance of 7.79% and consists of two sub-variables. Non-availability of skilled labour for unloading the supplier's crates ensure highest factor loading (.870), followed by non-availability of skilled labour for unloading the crates from the truck (.822). The result indicates that due to non-availability of skilled labour, the produce is not handled properly, which affects the quality. Skilled labour is the need of the hour to perform effective operations and maintain quality in the supply chain.

Factor 5 – *Information:* The fourth factor is market information, having a variance of 6.17% and consist only one sub-variable named Inadequate and non-availability of timely demand information (.833). The result indicates that information regarding market demand is essential in the fresh supply chain. Due to non-availability of demand information, the wholesalers have to carry the fresh produce for a long time without storing them in the temperature-controlled atmosphere, which affects the quality of the produce.

5.3.2.5. *iv*. Factors Leading to Supply Chain Inefficiency in Transportation Stage (Stage IV)

Factors leading to supply chain inefficiency with respect to cost, time and quality in transportation stage of vegetables (tomato) supply chain are discussed as under.

Factors Leading to Supply Chain Inefficiency with respect to Cost

Table 5.121 lists the eigen value connected with each linear component and the factor before extraction and after rotation. Four factors have been identified (possessing eigen values >1), which mutually amounts to 72.26% of the variation across the sample. In isolation, first factor explained 30.44% of the total variance; second factor explained 15.90% of the total variance; third factor explained 15.21% of the total variance, and fourth factor explained 10.69% of the total variance.

Component		Initial Eigen val	ues	Rotation Sums of Squared Loadings			
	Total	% of Variance	Cumulative %	Total	% of Variance	Cumulative %	
1	3.459	34.593	34.593	3.045	30.448	30.448	
2	1.553	15.527	50.120	1.591	15.905	46.354	

Table 5.121: Total Variance Explained

3	1.171	11.709	61.829	1.522	15.216	61.570
4	1.044	10.440	72.269	1.070	10.699	72.269
5	.804	8.037	80.306			
6	.520	5.202	85.507			
7	.421	4.214	89.721			
8	.367	3.669	93.390			
9	.356	3.562	96.952			
10	.305	3.048	100.000			

The factor analysis revealed four broad issues (factors), which are leading to supply chain inefficiency with respect to cost, in transportation stage of tomato supply chain (Table 5.122). Rates and Charges happens to be the most crucial factor leading to supply chain inefficiency with respect to high cost at this stage, followed by connectivity, infrastructure, and resource/transportation facilities. These four latent factors are summarized as follows:

 Table 5.122: Summary-Factors leading to supply chain inefficiency with respect to cost in

 Transportation stage

		Comp	onent		Variance		
Variables	1	2	3	4	(% of explained) eigen values	Factor Name	
Crossing and Toll Booth Charges	0.849						
High charges of Taxes	0.829						
High Freight Charges	0.814				30.448	Rates & Charges	
High Fuel prices	0.761						
Conveyance Charges by Policeman	0.457						
Long distance between Farm and Wholesale Market		0.877			15.905	Connectivity	
Inappropriate Vehicle Routing		0.861				-	
High Traffic Jams			0.913		15 216	Infrastructura	
Poor road connectivity			0.745		15.210	milastructure	
Timely Non-availability of transport facilities				0.933	10.699	Resources/ Transportation Facilities	

Factor 1–Rates and Charges: Rates and Charges are recognized as the first factor that leads to high cost in the transportation stage of tomato supply chain. This factor includes five sub-variables having total variance 30.44%. Crossing and toll booth charges (0.849) carries the highest factor loading, followed by high charges of taxes (0.829), high freight charges (0.814), high fuel prices (0.761), and conveyance charges by a policeman (0.457). The results indicate that high rates and charges

pertaining to tax, freight, and fuel are leading to high cost in the transportation stage of tomato supply chain. Increasing fuel prices is one of the main issues under this factor.

Factor 2 – *Connectivity:* The second factor, which leads to supply chain inefficiency with respect to cost in the transportation stage of tomato supply chain is a connectivity issue, possessing total variance of 15.90% and contain two subvariables. The long distance between Farm and Wholesale Market (0.877) carries highest factor loading in this category, followed by inappropriate Vehicle Routing (0.861). The results indicate that due to long travel distance and inappropriate vehicle routing, the transportation cost in tomato supply chain gets an increase.

Factor 3 – Infrastructure: The third factor leading to supply chain inefficiency with respect to cost in transportation stage of tomato supply chain is infrastructure issue, possessing total variance of 15.21% and contain two sub-variables. High traffic jams (0.913) carries highest factor loading, followed by poor road connectivity (0.745). The results indicate that high traffic jam is also one of the reasons for high cost as due to the traffic the vehicle is not able to reach the market at the right time, which results to penalty and also the fresh produce has to wait for the next day of auctioning, which may results to opportunity loss. Due to poor road connectivity the distance between the farm and market increases, which results in high freight charges.

Factor 4–Resources/Transportation facility: The fourth factor is non-availability of transportation resources, due to which the transportation cost increases. This factor displays a variance of 10.69% and consist of only one sub-variable, namely, timely non-availability of transport facilities (0.933). The results indicate that due to non-availability of transportation facilities the farmers and other stakeholders have to arrange the transportation services from other areas and those transportation providers' charges high rates, which results in high transportation cost.

Factors Leading to Supply Chain Inefficiency with respect to Time

Table 5.123 lists the eigen value connected with each linear component and the factor before extraction and after rotation. Five factors have been identified (possessing eigen values >1), which mutually amounts to 78.29% of the variation across the sample. In isolation, first factor explained 20.03% of the total variance; second factor explained 19.30% of the total variance; third factor explained 15.20%

of the total variance, fourth factor explained 14.22% of the total variance, and fifth factor explained 9.52% of the total variance.

Component		Initial Eigen val	ues	Rotatio	n Sums of Square	ed Loadings
	Total	% of Variance	Cumulative %	Total	% of Variance	Cumulative %
1	3.974	33.120	33.120	2.404	20.034	20.034
2	2.042	17.017	50.137	2.317	19.306	39.340
3	1.322	11.015	61.152	1.824	15.202	54.542
4	1.031	8.594	69.747	1.707	14.228	68.770
5	1.026	8.553	78.299	1.144	9.529	78.299
6	.837	6.975	85.275			
7	.634	5.282	90.556			
8	.337	2.810	93.366			
9	.318	2.653	96.019			
10	.265	2.207	98.225			
11	.124	1.034	99.260			
12	.089	.740	100.000			

Table 5.123: Total Variance Explained

The factor analysis revealed five broad factors, which are leading to supply chain inefficiency with respect to high lead time in the transportation stage of tomato supply chain (Table 5.124). Connectivity issue happens to be the most crucial factor leading to supply chain inefficiency with respect to high lead time, followed by infrastructure, verification and frisking, imprudence, and resource/transportation facilities. These five latent factors are summarized as follows:

 Table 5.124: Summary- Factors leading to supply chain inefficiency with respect to time in

 Transportation stage

		Co	ompone	nt	Variance		
Variables	1	2	3	4	5	explained) eigen values	Factor Name
Hilly Terrain	0.924						
Long distance between Farm and Wholesale Market	0.911					20.034	Connectivity
Inappropriate Vehicle Routing	0.789						
Congestion and Traffic Jams		0.813					
Traffic Jams in Azadpur Mandi		0.73				10 206	Infrastructura
Poor road conditions in hilly areas		0.721				19.300	milastructure
Poor road connectivity		0.564					
Police Verification and Frisking			0.911			15.202	Verification & Frisking

Frequent Crossings and Toll Booths		0.853				
Irresponsible and Careless driving Non Adherence to Time Schedule Allocated for Transportation			0.795 0.718		14.228	Imprudence
Timely Non-availability of transportation vehicle				0.913	9.529	Resources/ Transportation Facilities

Factor 1 - Connectivity: Factor one can be named as "Connectivity issue", which affects the transportation lead time in tomato supply chain as the issues covered under this factor/category are directly related to the issue of improper connectivity. The variables, which are underlying in this factor/category and explained 20.03% of the variation are "hilly terrain," "Long distance between farm and wholesale market" and "inappropriate vehicle routing." Hilly terrain carries the maximum loading (0.924) in this factor, followed by a long distance between farm and wholesale market (0.911), and inappropriate vehicle routing (0.789). The result indicates that due to hilly terrain, the vehicle takes a long time in transit. Long distance is also one of the issues under this factor. The vehicle has to cover a long distance to reach the market, which impacts the transportation lead time.

Factor 2– Infrastructure: Factor two can be named as "Infrastructure issues", which affects the transportation lead time in tomato supply chain as the variables underlying in this factor/category are directly related to poor infrastructure. The variables, which are underlying in this factor/category and explained 19.30% of the variation are "congestion and traffic jams," "traffic jams in Azadpur mandi," "poor road conditions in hilly areas" and "poor road connectivity." Congestion and traffic jam carries the maximum factor loading (0.813) followed by traffic jams in Azadpur mandi (0.730), poor road conditions in hilly areas (0.721), and poor road connectivity (.564). The result indicates that congestion and high traffic jam are the major concern for the transporters during the peak season as large amount of goods happened to transport at this particular period of time. Azadpur Mandi is Asia's largest wholesale F&V market fully congested and packed with different types of vehicles including rickshaws and carts. Sometimes vehicle takes a complete day to cover the distance within Azadpur Mandi due to high congestion and poor infrastructure. Poor road condition is also an important issue, which affects the

transportation time. Due to poor road conditions, the vehicles take a significant amount of time to reach the market.

Factor 3 – Verification & Frisking: Factor three can be named as "Continuous Verification & Frisking", which is affecting the transportation lead time in tomato supply chain as the issues underlying in this factor/category are directly related to the problems associated with continuous checking of vehicles at various places within a short distance. The variables, which are underlying in this factor/category and explained 15.20% of the variation are "police verification and frisking" and "frequent crossings and toll booths." Police verification and frisking carries the maximum factor loading (.911) in this factor followed by Frequent Crossings and Toll Booths (.853). The result indicates that during season's time the vehicles are asked to stop at various places by different officials for convenience charges, which result to delay in the transportation process due to which, the fresh produce is not been able to reach the market at the expected time. Frequent crossings and small non-authorized toll booths run by local villagers are also the matter of concern, which hampers the transport operations.

Factor 4 - Imprudence: Factor four can be named as "Imprudence factor", which is affecting the transportation lead time in tomato supply chain as the issues/variables underlying in this factor/category are directly related to the carelessness and negligence of the drivers. The variables, which are underlying in this factor/category and explained 14.22% of the variation are "irresponsible and careless driving" and "non-adherence to time scheduled allocated for transportation." Irresponsible and careless driving carries the maximum factor loading (0.795) in this factor, followed by non-adherence to time scheduled allocated for transportation (0.718). The results indicate that due to the carelessness and irresponsibility of the drivers the transportation lead time increases. They ignore the time estimated and allocated for transportation.

Factor5–Resource/Transportation facilities: Factor five can be named as "Resource/Transportation facilities", which affects the transportation lead time in tomato supply chain as the issue covered under this factor/category is directly related to lack of resource availability. The only variable, which is underlying in this factor/category and explained 9.52% of the variation is "timely non-availability of transport facilities" with the factor loading of .913. The result indicates that during
peak season, non-availability of transportation facilities is a major issue of concern, which increases the lead time and also affects the quality of fresh produce. Sometimes the farmers have to wait for long days to get a vehicle for transporting their fresh produce to the market.

Factors Leading to Supply Chain Inefficiency with respect to Quality

Table 5.125 lists the eigen value connected with each linear component and the factor before extraction and after rotation. Three factors have been identified (possessing eigen values >1), which mutually amounts to 75.15% of the variation across the sample. In isolation, first factor explained 37.39% of the total variance; second factor explained 23.07% of the total variance, and third factor explained 14.68% of the total variance.

Component	Initial Eigen values			Rotation Sums of Squared Loadings		
	Total	% of Variance	Cumulative %	Total	% of Variance	Cumulative %
1	4.185	41.855	41.855	3.739	37.395	37.395
2	2.314	23.137	64.991	2.307	23.075	60.469
3	1.016	10.165	75.156	1.469	14.687	75.156
4	.672	6.720	81.876			
5	.475	4.753	86.629			
6	.411	4.109	90.738			
7	.327	3.269	94.007			
8	.276	2.765	96.772			
9	.178	1.782	98.555			
10	.145	1.445	100.000			

Table 5.125: Total Variance Explained

The factor analysis revealed three broad factors, which are leading to supply chain inefficiency with respect to quality in the transportation stage of tomato supply chain (Table 5.126). Operational issue happens to be the most crucial factor leading to poor quality of fresh produce at this stage, followed by preservation, and infrastructure. These three latent factors are summarized as follows:

 Table 5.126: Summary-Factors leading to supply chain inefficiency with respect to quality in

 Transportation stage

	Component			Variance	
Variables	1	2	3	explained) eigen values	Factor Name
Non-usage of Temperature controlled Transportation system	0.925			27 205	Operational
Jerks in Transit, by which pack structure get loose		•		37.393	Operational

Packaging boxes of different weight, size, commodity in the same carrier	0.829				
Compression of produce due to putting weight on the load					
Overburden and Overloading					
Improper stacking during transportation					
Fungal infection during transit		0.927			
No control on Temperature/ Humidity during transit		0.88		23.075	Preservation
Hitchhiking pests during transit		0.779			
Poor road conditions			0.913	14.687	Infrastructure

Factor 1- Operational Factor: Factor one can be named as an Operational factor, which impacts the quality of tomatoes as the issues/variables underling in this factor/category are directly related to operational issues. The variables, which are underlying in this factor/ category and explained 37.39% of the variation are "Nonusage of Temperature controlled Transportation system", "Jerks in Transit by which pack structure get loose", "Packaging boxes of different weight, size, commodity in the same carrier", "Compression of produce due to putting weight on the load", "Overburden and Overloading" and "Improper stacking during transportation". Nonusage of Temperature controlled Transportation system carries the maximum factor loading (0.925) followed by Jerks in Transit by which pack structure get loose (0.838), Packaging boxes of different weight, size, commodity in the same carrier (0.829), Compression of produce due to putting weight on the load (0.741), Overburden and Overloading (0.676) and Improper stacking during transportation (0.636). The result indicates that most of the issues are arising from operational factors, which can be controlled and improvised by providing proper training to the workforce. Non-usage of the refrigerated transportation system is one of the most important issues, which impact the quality of fresh produce. Jerks in transit, overburden and overloading, putting unnecessary weight on the load, nonuniformity of packaging containers, and improper stacking are some of the issues, which lead to poor quality during the transportation stage.

Factor 2 - Preservation: Factor two can be named as Preservation issues, which are impacting the quality of tomatoes as the issues/variables underling in this factor/category are directly related to preservation and atmospheric controlled issues in transit. The variables, which are underlying in this factor/ category and explained

23.075% of the variation are "fungal infection during transit," "no control on temperature/ humidity during transit" and "hitchhiking pests during transit." Fungal infection during transit carries the maximum factor loading (0.927) in the said factor, which is followed by no control on temperature/ humidity during transit (0.880) and hitchhiking pests during transit (0.779). The results indicate that due to improper preservation during the transportation, quality of tomatoes is being deteriorated. Pest and infections due to poor preservation techniques and no control on temperature are the main reasons impacting the quality.

Factor 3 – Infrastructure: Factor three can be named as Infrastructure issue, which is impacting the quality of tomatoes as the variable underlying in this factor/category is directly related to the problem of infrastructure wherein the condition of roads is not good and hampering the quality. The variable, which is underlying in this factor/category and explained 14.687% of the variation, is "poor road conditions." A poor road condition is the only one variable lying in this factor with the loadings 0.913. The results indicate that a poor road condition in hilly areas is one of the most important issues, which are leading to poor quality of tomatoes during in transit. Due to poor road conditions, it generally takes long hours to reach the goods to its destination, and mostly, these items are transported in open/ nonrefrigerated trucks, which hamper the transportation atmosphere required for perishable items. Due to poor road condition, the vehicle takes a lot of time to reach the market and deteriorate the quality of fresh items.

5.3.3. Analysis- Research Objective 3: To develop a framework for improving supply chain efficiency of fruits and vegetables sector with specific reference to mango and tomato

To develop a framework for improving supply chain efficiency, first of all, measures for the major reason under each factor leading to supply chain inefficiency across the stages were identified through in-depth semi-structured interview method of qualitative research.

After data collection through semi-structured interview, the responses were recorded, transcribed and codes were generated (*Refer to Appendix VI and VII*). On the basis of transcribed conversation and codes, measures were taken out, as suggested by the experts. To make it more vivid and comprehensive, the measures to improve supply chain efficiency of F&V sector are represented in the diagrammatic form as shown below in Figure 5.22-Figure 5.48. Major reasons for inefficiency under each factor leading to supply chain inefficiency across the stages (Farm gate to the Wholesale stage) and corresponding measures have been highlighted in the figures (Figure 5.22 to Figure 5.48) for both the selected F&V, i.e., Mango and Tomato.



Figure 5.22: Measures to improve SC Efficiency (with respect to Cost) in Farm Stage of Mango SC





Figure 5.23: Measures to improve SC Efficiency (with respect to Time) in Farm Stage of Mango SC







Figure 5.24: Measures to improve SC Efficiency (with respect to Quality) in Farm Stage of Mango





Figure 5.25: Measures to improve SC Efficiency (with respect to Cost) in Local Trader/Middlemen Stage of Mango SC



Figure 5.26: Measures to improve SC Efficiency (with respect to Time) in Local trader/middlemen Stage of Mango SC





Figure 5.27: Measures to improve SC Efficiency (with respect to Quality) in Local trader/Middlemen Stage of Mango SC



Figure 5.28: Measures to improve SC Efficiency (with respect to Cost) in Wholesale/Mandi Stage of Mango SC



Figure 5.29: Measures to improve SC Efficiency (with respect to Time) in Wholesale/Mandi Stage of Mango SC





Figure 5.30: Measures to improve SC Efficiency (with respect to Quality) in Wholesale/Mandi Stage of Mango SC





Figure 5.31: Measures to improve SC Efficiency (with respect to Cost) in Local trader/Mashakhor Stage of Mango





Figure 5.32: Measures to improve SC Efficiency (with respect to Time) in Local trader/Mashakhor Stage of Mango SC







Figure 5.33: Measures to improve SC Efficiency (with respect to Quality in Local trader/Mashakhor Stage of Mango



Figure 5.34: Measures to improve SC Efficiency (with respect to Cost) in Transportation Stage of Mango SC





Figure 5.35: Measures to improve SC Efficiency (with respect to Time) in Transportation Stage of Mango SC











Figure 5.37: Measures to improve SC Efficiency (with respect to Cost) in Farm Stage of Tomato SC





Figure 5.38: Measures to improve SC Efficiency (with respect to Time) in Farm Stage of Tomato SC





Figure 5.39: Measures to improve SC Efficiency (with respect to Quality) in Farm Stage of Tomato SC




Figure 5.40: Measures to improve SC Efficiency (with respect to Cost) in Local Mandi Stage of Tomato SC



Figure 5.41: Measures to improve SC Efficiency (with respect to Time) in Local Mandi Stage of Tomato SC





Figure 5.42: Measures to improve SC Efficiency (with respect to Quality) in Local Mandi Stage of Tomato SC



Figure 5.43: Measures to improve SC Efficiency (with respect to Cost) in Wholesale/Mandi Stage of Tomato



Figure 5.44: Measures to improve SC Efficiency (with respect to Time) in Wholesale/Mandi Stage of Tomato









Figure 5.46: Measures to improve SC Efficiency (with respect to Cost) in Transportation Stage of Tomato SC





Figure 5.47: Measures to improve SC Efficiency (with respect to Time) in Transportation Stage of Tomato SC



Figure 5.48: Measures to improve SC Efficiency (with respect to Quality) in Transportation Stage of Tomato SC

5.4. Findings-At a Glance

5.4.1. Findings- Research Objective 1: To identify the most significant activities contributing to supply chain inefficiency (with respect to cost, time and quality) in different stages of fruits and vegetables supply chain with specific reference to mango and tomato

The three most important activities contributing to supply chain inefficiency with respect to cost, time, and quality in each stage of F&V supply chain is depicted in Figure 5.49-Figure 5.54.

Stage I	Stage II	Stage III	Stage IV	Transportation Stage
Plucking & Collection of Mangoes in Crates/Baskets	Sorting, Grading & Repackaging of Mango (as per the Grades) in another Crates by the buyer (Local trader) for further selling	Unloading of Crates/ Cartons /Wooden Box from Trucks at Mandi Level	Sorting, Grading & Repackaging of Mangoes by the Local traders at Adarshnagar, Azadpur for further sale	Transportation (During
Sorting, Grading & Packaging and Tying	Handling, Loading & Stacking of Box/Carton/Crates in Trucks	Handling, Loading & Stacking of goods in Mini Vans/Trucks/ Rikshaw/Bullock Carts	Unloading of Crates/Cartons/Box from Mini Vans/ Rikshaw/Bullock Cart to LT's area at Adarshnagar, Azadpur mandi	transit) of Mangoes from Farm to Wholesale Mandi
Carriage of Packed Crate/Box/Bags for Loading in Tractor/Bullock cart/Truck/Mini Trucks	Unloading of Box/Carton/Crates/ Bags from Tractor/Bullock cart/Truck/Mini Trucks to the area of Local Agents/ local market	Storing of Crates/ Cartons /Wooden Box at Mandi	Storing & Ripening of Mangoes	

Figure 5.49: Activities Contributing to Supply Chain Inefficiency (with respect to Cost) in Fruits (Mango) SC

Stage I	Stage II	Stage III	Stage IV	Transportation Stage
Sorting, Grading & Packaging and Tying	Sorting, Grading & Repackaging of Mango (as per the Grades) in another Crates by the buyer (Local trader)	Unloading of Crates/ Cartons /Wooden Box from Trucks at Mandi Level	Storing & Ripening of Mangoes	
Plucking & Collection of Mangoes in Crates/Baskets	Unloading of mango from seller's crates (at Local Market) and loading to the buyer's crate (Local trader)	Storing of Crates/ Cartons /Wooden Box at Mandi	Sorting, Grading & Repackaging of Mangoes by the Local traders at Adarshnagar, Azadpur for further sale	Transportation (During transit) of Mangoes from Farm to Wholesale Mandi
Carriage of Crates/Baskets to the Collection Area	Handling, Loading & Stacking of Box/Carton/Crates in Trucks	Handling, Loading & Stacking of goods in Mini Vans/Trucks/ Rikshaw/Bullock Carts	Unloading of mango from Crates/Cartons/ Wooden Box for the purpose of further sorting & grading	

Figure 5.50: Activities Contributing to Supply Chain Inefficiency (with respect to Time) in Fruits (Mango) SC

Stage I	Stage II	Stage III	Stage IV	Transportation
Sorting, Grading & Packaging and Tying	Storing of Fresh Produce	Storing of Crates/ Cartons /Wooden Box at Mandi	Storing & Ripening of Mangoes	
Plucking & Collection of Mangoes in Crates/Baskets	Unloading of mango from seller's crates (at Local Market) and loading to the buyer's crate (Local trader)	Unloading of Crates/ Cartons /Wooden Box from Trucks at Mandi Level	Storing of Mangoes	Transportation (During transit) of Mangoes from Farm to
Handling, Loading & Stacking of Box/Carton/Crates in Tractor/Bullock cart/Truck/Mini Trucks	Handling, Loading & Stacking of Box/Carton/Crates	Handling, Loading & Stacking of goods in Mini Vans/Trucks/ Rikshaw/Bullock Carts	Unloading of mango from Crates/Cartons/ Wooden Box for the purpose of further sorting & grading	Wholesale Mandi

Figure 5.51: Activities Contributing to Supply Chain Inefficiency (with respect to Quality) in Fruits (Mango) SC

Stage I	Stage II	Stage III	nsportation Stage
Carriage of Crates to the Collection Area/Collection Centre	Unloading of Tomato and Loading to the buyer's Crate	Unloading of Tomato from seller's crates and Loading to the buyer's crates	
Handling, Loading and Stacking of Crates in Mini Vehicles or Trucks	Handling, Loading & Stacking of Box/Carton/Crates in Trucks	Unloading of Tomato Crates from Trucks at Mandi Level	Transportation (During transit) of Tomatoes from
Sorting & Grading of Tomatoes and Packing in Crates as per the grade	Unloading of Box/Crates from Truck/Mini Trucks to the area of Local Agents/ local market	Handling, Loading & Stacking of Crates in Mini Vehicles/ Trucks/ Rikshaws/ Cart	Farm to Wholesale Mandi

Figure 5.52: Activities Contributing to Supply Chain Inefficiency (with respect to Cost) in Vegetables (Tomato) SC

Stage I	Stage II	Stage III	insportation Stage
Carriage of Crates to the Collection Area/Collection Centre Sorting & Grading of Tomatoes and Packing in Crates as per the grade	Unloading of Tomato and Loading to the buyer's Crate Unloading of Crates from Truck/Mini Vehicles to the Local Mandi	Unloading of Tomato from seller's crates and Loading to the buyer's crates Unloading of Tomato Crates from Trucks at Mandi Level	Transportation (During transit) of Tomatoes from Farm
Plucking & Collecting Tomato in Bucket/ Basket	Handling, Loading & Stacking of Box/Carton/Crates in Trucks	Handling, Loading & Stacking of Tomato Crates in Trucks	to Wholesale Mandi

Figure 5.53: Activities Contributing to Supply Chain Inefficiency (with respect to Time) in Vegetables (Tomato) SC

Stage I	Stage II	→ Stage III	Transportation
Storing of Goods	Storing of Fresh Produce	Storing of Fresh Produce at Local Mandi	
Carriage of Crates to the Collection Area/Collection Centre	Unloading of Tomato from seller's crates (at Local Market) and loading to the buyer's crate (Local trader)	Unloading of Tomato from seller's crates and loading to the buyer's crate	Transportation (During transit) of
Handling, Loading and Stacking of Crates in Mini Vehicles or Trucks	Unloading of Crates from Mini Vehicles/Truck to the Local Mandi	Unloading of Tomato Crates from Truck at Wholesale Mandi	to Wholesale Mandi

Figure 5.54: Activities Contributing to Supply Chain Inefficiency (with respect to Quality) in Vegetables (Tomato) SC **5.4.2. Findings- Research Objective 2:** To identify the factors leading to supply chain inefficiency (with respect to cost, time and quality) in the identified activities in different stages of fruits and vegetables supply chain with specific reference to mango and tomato.

The identified factors leading to supply chain inefficiency in F&V sector are as follows:

• Factors leading to supply chain inefficiency in fruits (mango) supply chain With respect to Cost:

Resources, Labour & Material Charges, Infrastructure, Labour's Knowledge, Operational issues, Operational charges, and Labour charges.

With respect to Time:

Labour, Operational issues, Infrastructure, Resources, Connectivity, Market Uncertainties, Imprudence, and Verification & Frisking.

With respect to Quality:

Operational issues, Infrastructure, Resources, Imprudence, Labour's Knowledge, Labour Availability, Quality Control System, Standardisation, Ambience, Preservation, Labour, Information, Techniques, Transit Ease.

• Factors leading to supply chain inefficiency in vegetables (tomato) supply chain With respect to Cost:

Resources, Operational & Labour Charges, Infrastructure, Geography, Operational issues, Labour's Knowledge, Rates & Charges, and Connectivity.

With respect to Time:

Operational issues, Labour, Infrastructure, Connectivity, Geography, Technical Resources, Transport Facility, Verification & Frisking, and Imprudence.

With respect to Quality:

Operational issues, Infrastructure, Ambience, Information, Labour Availability, and Preservation.

The overall factors and reasons for supply chain inefficiency in F&V sector with respect to cost, time and quality are depicted in Figure 5.55 to Figure 5.60.



Figure 5.55: Factors and reasons leading to high cost in Fruits SC





Figure 5.56: Factors and reasons leading to high lead time in Fruits SC





Figure-Factors and reasons leading to poor quality in fruits supply chain

Figure 5.57: Factors and reasons leading to poor quality in Fruits SC



Figure-Factors and reasons leading to high cost in vegetables supply chain

Figure 5.58: Factors and reasons leading to high cost in Vegetables SC



Figure-Factors and reasons leading to high tead time in vegetables supply th

Figure 5.59: Factors and reasons leading to high lead time in Vegetables SC



Figure 5.60: Factors and reasons leading to poor quality in Vegetables SC

5.4.3. Findings- Research Objective 3: To develop a framework for improving supply chain efficiency of fruits and vegetables sector with specific reference to mango and tomato

The framework, which has been developed based on the measures suggested by the experts in the area of food supply chain, cold chain, logistics management, and horticulture supply chain is discussed in the next chapter in detail.

Concluding Remarks

This chapter concludes the discussion on data analysis and findings of the study. It includes sample profile of the respondents, reliability testing to check the consistency and validity of the questionnaire, and sampling adequacy test through Cronbach alpha. The next chapter discusses the framework, which has been developed based on the findings of the study.

6. FRAMEWORK TO IMPROVE SUPPLY CHAIN

EFFICIENCY OF FRUITS AND VEGETABLES SECTOR

This chapter discusses the framework developed for improving supply chain efficiency of F & V sector based upon the measures suggested by the experts through interview method of qualitative research. Further, this chapter presents the interpretation of the framework.

On the basis of the suggested measures by experts (*as discussed in the previous chapter*), a framework has developed for F&V supply chain with specific reference to mango and tomato. The same is presented in Figure 6.1 and 6.2.



Figure 6.1: Framework to Improve Supply Chain Efficiency of Fruits with reference to Mango



Figure 6.2: Framework to Improve Supply Chain Efficiency of Vegetables with reference to Tomato

6.1. Interpretation of the Framework

The framework illustrates the measures, which need to be taken at different stages of F&V sector in India to improve the supply chain efficiency.

It is evident that Infrastructural development, human resource development, proper operations management, availability of resources, proper planning, supply chain integration, temperature management, pest control management, process mechanization, proper communication among the partner in the supply chain, and Government/Institutional support are the key measures, which needs to be taken at different stages of F&V supply chain starting from the point of origin i.e. farm stage to other intermediate stages (local commission stage, wholesale mandi stage).

Transportation stage is one of the most important element in the supply chain as it connects all the stages and moves the produce from the point of origin to the point of consumption. In this stage, the focus should be on Freight economy, transport facilitation, temperature control, usage of technology, operations management, economy of distance, and transportation infrastructure development. The government support is also remarkably required to develop the transportation infrastructure system in India for the efficient supply chain.

In the suggested framework, it can be seen that development of infrastructure is the absolute requirement in the F&V supply chain. Development of cold chain, processing units, food parks, packing houses, sorting-grading facilities, development of agri clusters, multi storage cold chain network, covered roof and dock area at major mandis, ripening chambers, farm-road connectivity in hilly areas and micro cold solutions are some of the essential measures,, which will play a significant role in improving the quality of fresh produce in the supply chain.

Human Resource development would help in reducing the cost and time overrun in the supply chain and it leads to increase in shelf life of the produce by better handling and proper sorting and grading activities. Training and development programs, awareness campaigns, development of local labour and its sourcing to get the operations done, capacity building programs, regular field visit by the officials and time to time dissemination of information materials to the man powers would play a significant role in developing the skilled human resources. Availability of resources like picking platforms, harvesting devices and tools, financial assistance, human resources availability, and availability of packaging materials are some of the relevant measures that needs to be considered to reduce the cost and lead time in the supply chain.

As proper planning is the key to success in every business, the F&V sector also requires the same strategy for effective operations. The activities should be adequately planned so the supply chain can run smoothly. There should be an appropriate planning, which should consider harvesting time, the tools required, check on available resources, frequency of harvesting operations in a particular season, the maturity stage, demand of the market, supply of produce, place to supply and distance, incoming quantity from the supplier, requirement of manpower and packaging materials. These actions will help the stakeholders to perform the operations in a timely manner ensuring quality that to at a minimum cost.

Operational issues are the major problems in the supply chain of F&V. Hence, proper operations and its management are one of the key points to improve the supply chain efficiency of F&V sector. The essential measures, which may be considered for effective operations management are: Proper time frame for the activities, adoption of cross-docking operations, elimination of non-value added activities in the supply chain, time-bound operations, strict supervision and monitoring of activities, avoid overstocking, adoption of responsive strategy, right scheduling of incoming goods, day-to-day inventory controlling, and appropriate packaging of items.

In competitive era, companies are focusing on the high level of integration and collaboration with the trade partners in the supply chain, which helps them to grow and coordinate among the partners. In F&V supply chain also, there is a need of collaboration between the farmer and other firms like food processing units, hotel industry and fresh retailers. Contract farming, horizontal integration for sharing of resources, collaborative decision making to cater the demand, collaboration with the organised market, and collaboration with supply chain solution providers are some of the key measures, which may be considered for supply chain collaboration. The collaboration will lead to the growth of all the stakeholders involved in the supply chain.

As F&V are highly perishable, proper temperature management is must across the supply chain. Some of the measures, which may be considered across the stages to maintain the temperature for extending shelf life of the products are as follows: usage of cooling chambers, micro cold chain solutions, avoid excess amount of heat during the operations, usage of electronic management system and controller for temperature management, containers with ventilation slots, cooling fans in the storage area, proper air circulation, night ventilation technique to store the goods, and usage of reefer trucks for transportation.

It has been revealed that pest control management is crucial in the supply chain, especially in food sector, which would help to prevent the product from contamination. Therefore, there is a need for proper pest control management in different stages of the supply chain. Some of the measures to control the pest are hot water treatment, insect and pest free dock areas, vehicle free from hitchhiking pest, covered vehicle during transit, insect proof packaging boxes, chemical substance free area, usage of food irradiation technology, usage of palletization, proper aisle areas, and routing cleaning of the storage and operational areas.

To reduce the high operational cost and high lead time, there is a need to shift towards mechanized processes in the supply chain. Sorting and grading machinery, technology parks, tech intensive processing units, mobile truck loader and unloader, forklifts, and conveyor belt system are some of the essential steps, which may be considered towards the mechanized system.

Effective communication among the partner in the supply chain is required. Hence, there should be continuous and clear communication between all the stakeholders to pass on the real-time information regarding market demand. Transparent communication, high level of trust among the partners, continuous information from Agro Produce Marketing Committee (APMC), and Horticulture information system are the measures for effective communication in the supply chain.

One of the primary objectives of logistics is to minimise the freight charges. Therefore, the focus in transportation should be on freight economy. Some of the key measures to achieve freight economy are the adoption of consolidation practice, responsive strategy, collaboration with transport providers, use of multi-modal transportation, proper route planning, and selection of the shortest route.

It is also essential to highlight the Government intervention in order to improve the supply chain, which is required in F&V sector starting from the farm gate to the wholesale level. For improving efficiency at every stage of the supply chain, there should be constant support from the government to the stakeholders, i.e., the farmers, local traders, wholesalers. It is also vital to encourage entrepreneurship in the area of agriculture by providing subsidies and less interest rate. There should be a sound and effective policy environment, which promotes investment and formation of alliances/commodity-based clusters to overcome the constraints of a limited number of facilities. Private player should be encouraged for the development of cold chain, processing units, food parks and other facilities nearby the major production areas and major markets. Moreover, the government should make the action plan for the infrastructure development of F&V wholesale markets. Government support is necessary at each and every step while going forward towards the development of efficient supply chain. The support may include regulation of rental charges, free entry of private players, assistance in the purchase of machinery, subsidy on electricity cost, promoting cooperative societies, controlling and monitoring of hoardings, and development of ropeways system in the hilly areas to connect the point of source to the main roads. The government will play a crucial role in the development of infrastructure pertaining to agriculture, transportation, and dock areas, as they are one of the key stakeholders in the chain.

National Centre for Cold Chain Development (NCCD), National and State Horticulture Board (NHB), National Skill Development Council (NSDC), National Bank for Agriculture and Rural Development (NABARD), Asian Development Bank (ADB), Ministry of Food Processing Industries (MoFPI), Ministry of Agriculture & Farmers' Welfare (MoAFW), Ministry of Micro, Small and Medium Enterprises (MSME), and Agri supporting institutions/university are some of the key organisations, which will play a vital role in developing the supply chain more efficient through various initiatives. Among other initiatives the development of cold chain, micro cold chain units, food processing units, sorting grading facilities, and food parks; development of smart mandi systems (proper dock area, cooling and ripening chambers, micro cold chain solutions); development of man power through training programs; awareness campaigns; development of transportation infrastructure in terms of road penetration, farm connectivity, ropeway systems, and expansion of Horti trains should also be emphasised upon.

Concluding Remarks

This chapter concludes the framework developed for improving supply chain efficiency of F&V sector based upon the measures suggested by the experts through interview method of qualitative research. Next chapter describes the conclusion of the study, recommendation by the researcher, limitation and future scope of the study & finally, highlights the contribution of this study to the present literature.

7. CONCLUSION AND RECOMMENDATION

This chapter presents the conclusion of the study, revealing the importance of framework developed for improving supply chain efficiency of F&V sector with specific reference to mango and tomato in India. It also discusses the limitation of this study and future research direction, thereby followed by recommendations based on the findings. The ultimate aim of any study is to spell out the final significant contribution to knowledge; hence, this chapter briefly presents the factors leading to inefficiency at various stages of mango & tomato and further presents the contribution of this study to present literature.

7.1. Conclusion

The F&V sector is an emerging and fast-growing business sector in India. F&V sector in the case of agriculture and allied sector in India accounts for a significant share in the world production. The literature review reflects that the entire supply chain is suffering from maximum inefficiencies, which are resulting in the massive amount of losses and wastages and become one of the key impediments in the agricultural economy. The literature further revealed that various studies are available on the supply chain of agri and other products, but hardly any study could be found on suggesting a framework for improving supply chain efficiency at various stages of F&V sector. This research gap has been addressed in this study.

Sorting, Grading & Packaging and Tying, Plucking & Collection, Handling, Loading & Stacking of goods, Unloading of Crates/Cartons/Wooden Box from Trucks at Mandi Level, Storing & Ripening, and Transportation (During transit) from Farm to Wholesale Mandi are some of the activities, which are found as the weak link and contributing to supply chain inefficiency in Fruits sector with specific reference to mango. In tomato supply chain, Carriage of crates to the Collection Area/Collection Centre, Unloading of tomato and loading to the buyer's crate, Storing of fresh produce at Mandi area, and Transportation (During transit) of tomatoes from farm to Wholesale Mandi are some of the activities, which are found as the weak links and contributing to supply chain inefficiency.

This study reveals that Resources, Operational Charges, Infrastructure, Labour's Knowledge, Operational issues, Imprudence, Labour Availability, Quality Control System, Standardisation, Connectivity, Labour, Ambience, Preservation, Labour Charges, Information, Techniques, Market Uncertainty, Rates & Charges, Transit Ease, Verification & Frisking, Geography, Technical Resources and Resources/Transport Facilities are the factors leading to supply chain inefficiency in different stages of F&V supply chain with specific reference to mango and tomato.

The measures, which need to be taken for an important reason/major reasons under each factor leading to supply chain inefficiency were identified and used to develop a framework. The study found that government support is hugely required at each stage to develop the efficient supply chain of F&V sector, which will help to improve the scenario of the agricultural sector and will give better returns to the farmers and also help to enhance and improve the food economy of India.

The study reveals that Infrastructural development, Human Resource development, Operations management, Availability of resources, Use of technology, Accurate planning, Supply chain integration, Temperature control, Pest control management, Process mechanization, Effective communication among the partners in the supply chain, and Government/Institutional support are some of the critical elements in the framework, which will improve the supply chain efficiency.

The current research represents one of the first efforts to develop a framework to improve supply chain efficiency of F&V sector in India. The framework will benefit the stakeholders involved in the process of decision making like Farmers, Local Traders, State Government, Department of food processing industries, Policymakers, Transportation and logistics companies, Cold Chain Solution Providers, Private agri-business companies, APMC, Wholesalers in planning and executing their operations accordingly.

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As Indian economy is based on agriculture, and there is enormous potential to serve markets through various value addition, development of efficient supply chain will play a crucial role in reducing the losses and wastages, increase in farmer income, develop the avenues of exports, generate employment opportunities for the local people, and improve the livelihood of the farmers and various other stakeholders, which will leads to growth economy and help India to emerge as a global leader in Food Sector.

7.2. Limitations

The study has been limited to the supply chain of F&V with specific reference to mango and tomato from farm stage to wholesale stage. With the change in geography, the specific factors may change such as the infrastructure, resources availability, and farmer's knowledge. This study is limited to the traditional model of F&V supply chain, and the results are thus limited to only those players who are involved in the traditional model.

The measures given in this study are limited to only the most important variable under each identified factors for inefficiency in the supply chain of mango and tomato with respect to cost, time, and quality.

Further, the language barrier to collect data from illiterate & less educated farmers was one of the challenge in this study.

7.3. Directions for Future Research

The study conducted has opened up promising vistas for future research. As the measures given in this study are limited to only the most important variable under each identified factors for inefficiency, the measures for other reasons may also be looked out in a future study. Moreover, a similar study can be carried out in other geographic regions or compared with the supply chain of developed countries. Also, the study included the traditional players of the F&V supply chain in India from farm to the wholesale stage; the factors can also be identified for retail stage.

A similar empirical study may further be carried out for the supply chain of the related sector like food processing unit, beverages industry, pharmaceutical cold chain and other fresh produce such as apple, litchi, potato, and onion. Finally, an
attempt can also be made to develop a similar framework for the organised/modern food supply chain.

7.4. Recommendations

As this study has focused on different stages of F&V Supply Chain, the recommendations for each stage in F&V are as follows:

Farm Stage

- Private players, as well as cooperative societies/associations, should be encouraged to establish processing units and cold storages nearby significant production areas where the farmers can avail the facility of mechanized sorting and grading activities. The access charges should be fixed and regulated by the government, which should be reasonable so that the farmers can afford the cost of operations. The development institutions can play an essential role in setting up of these kinds of facilities at the major production areas.
- As lack of skilled labour was found one of the major issues, the workforce should be trained and made aware about the different techniques to sort, grade and handle the perishable produce, which would help in maintaining the quality and quick operations during the peak season time. As F&V are highly perishable in nature, proper handling and care is a must for them. These initiatives can be taken through awareness campaigns and a direct field visit to horticulture officer. They should create awareness on proper grading practices, handling system management in sorting and loading/unloading of the vehicle and of produce from crates. Development and dissemination of information manuals to the workers and stakeholders for their better understanding of the techniques would also be a great idea to go further for a better change. The agriculture supporting institutions such as Uttarakhand Horticulture Board, Uttar Pradesh Horticulture Board, NABARD, NIFTEM, Krishi Vigyan Kendra, and Agriculture universities should focus on skill development of the workers so they can adopt the best logistics practices and perform their functions effectively and efficiently.

- Supply chain collaboration between the farmer and private players like fresh retailers, hotel industry, and food processing units will also play a crucial role to reduce the burden of farmers. Logistics hub may be developed nearby the major production areas to create a point between the farmers and the company. This practice will help both the farmers and the stakeholders. They can directly purchase the healthy and quality graded produce directly from the farm gate, which in return, also save the transportation cost and other operating costs of the farmer. This initiative can be a good step towards making the F&V supply chain more organised.
- Well established information system for better coordination among different stakeholders from farmers to consumers is the need of the hour. There should be a continuous communication between all the stakeholders to identify the exact requirements of the market as harvest time approaches, and also to let the buyers know about the best time of harvest and expected quality. Continuous information can also be provided through FM radios, eNAM (National Agriculture Market), Kisan Vigyan Kendra, and Kisan Channels.
- In hilly regions, the concentration should be on the development of infrastructure to connect the farm to the road areas. As the fresh produce grown in the hilly region has its importance to fulfill the demand gap during the peak season, an extensive ropeway system should be developed, which will be the best solution to reduce the cost and time overrun in the supply chain. Horticulture Mission for North East and Himalayan States (HMNEH), Ministry of Transportation, MoFPI, MSME and Ministry of Agriculture and Farmers Welfare (MoAFW) should set up a coordination cell for the development and betterment of transportation network system in hilly regions.

Local Commission Stage

- For prolonged shelf life of the produce and value addition in the supply chain, semi-processing units should be developed nearby the major production areas. These processing facilities must be well-equipped with the necessary facilities for primary processing.
- The operations related to loading and unloading of crates for further sale should be done under a covered area to safeguard the fresh produce from

direct sunlight. The supplier and buyer can establish the temporary shed around the operation area to provide adequate shade to the produce during unloading and loading of crates.

- Packaging is also vital to maintain the quality of fresh produce. The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure proper handling, shipping, and preserving the fresh produce. Indian Institute of Packaging may play an active role.
- The packages should be stacked and arranged in such a manner that there is proper air circulation. Storage site structure should be protected from excessive humidity, excessive heat, and direct sunrays.

Wholesale Mandi Stage

- Micro cold chain solutions and pre-cooling facilities should be developed at Mandi level, so there can be a proper cold chain network through, which the product may move on to the market without affecting the quality.
- Rather than using private cold storage facilities, the wholesalers can come up with their cooperatives. The establishment of co-operatives has done much in certain countries. Government support is required to develop such infrastructure at wholesale mandi. National Centre for Cold Chain Development (NCCD), Agro Produce Marketing Committee (APMC) may play a significant role in this initiative.
- There is a need of process mechanization at the wholesale level, as large amount of fresh produce is arriving and handled in a single day. Mobile loader and unloader, Mini forklifts, and palletization should be adopted at this level to handle larger quantity of goods. National Small Industries Corporation (NSIC), SIDBI, Regional Rural Banks (RRBs), and Cooperative banks may support in hire and purchase of Material Handling Equipments (MHEs).
- The poor dock area at wholesale mandi has been found as one of the reasons for the high lead time in operations and poor quality. The mandi needs to be smart to conduct proper operations, which will ensure the safe and timely completion of loading and unloading operations. Smart mandi can be developed like smart cities, which would consist of well-planned and

equipped infrastructure for handling and storage of F&V. The NCCD, NHB and MoAFW should prepare an action plan for this purpose and estimate requirements of funds for creating more dock space at Mandi.

Mashakhor-Local Trader Stage

- The MoFPI should establish the mini food parks nearby the wholesale Mandi region. These food parks will help the traders to keep their items fresh at low rental cost.
- The trader can look for the forward integration with different agencies like hotel industry, fresh retailers to sell the product. This integration will reduce the inventory carrying cost and timely delivery of produce to the customers.
- The National Informatics Centre, Horticulture Information Centre, GoI and MoAFW should focus on the establishment of National/Regional information networking system through which the information regarding the market can be disseminated to all the stakeholders in the supply chain.

Transportation Stage

- As a massive problem of traffic congestion occurs especially during peak season, dedicated rail service can be set up during these periods from June to August for the movement of fresh produce covering major production areas to Azadpur Mandi, Delhi. Transportation through dedicated rail service would save the cost of the stakeholders and reduce the dependency on road mode of transportation. Ministry of Railways and Ministry of Transport may prepare an action plan to improve the road congestion situation.
- For cost-efficient transportation, consolidation practice should be adopted by the stakeholders to share the cost. Fresh produce for the same destination can be transported through one vehicle, which will reduce per unit cost of transportation.
- For transportation of agri produce especially perishable items, the transporter should focus on covering the distance between two points through the shortest route taking into consideration various factors like traffic jams, congested route, and improper road conditions. With the help of proper analysis of the available routes, the best route can be easily determined, which would save the time and cost of the transporter.

• In 2012, several Government agencies made a combined effort (Indian Railways, the Container Corporation of India and the National Horticulture Board of the department of agriculture) and started the concept of Horti-trains for transportation of horticultural produce to connect major fruit and vegetable-producing centers with the consuming ones. Now, there is a need to extend the transportation network of the Horti- trains to the major horticulture production areas covering major markets. This will maintain the quality of the product as well as reduce the cost and lead time in the food supply chain.

7.5. Contribution to present Goldratt's "Theory of Constraints" Thinking Processes

While the TOC was developed for manufacturing, through Goldratt's Thinking Process, the Thinking Process system has been used in many cases, to improve performance and resolve problems in many business processes.

The ultimate aim of any study such as this is to spell out the final significant contribution to knowledge. Most organisational scholars do not generate theory from scratch but generally, work to contribute to what already exists, and this is undoubtedly the case here.

This research will contribute to knowledge in the following manner:

This research presents the answers to the following question (Shown in Figure 7.1) of Goldratt's "Theory of Constraints" Thinking Process concerning the Supply Chain of F&V sector in the Indian scenario. The Figure 7.1 shows how the approach of "TOC Thinking process" has been used in this study.

The finding of this research has contributed to the literature on Goldratt's Theory of Constraints Thinking Process for the supply chain of F&V sector in the Indian scenario. The present research has identified the core constraints responsible for inefficient supply chain in F&V sector and developed a framework to improve the current situation and minimise the current losses, which would be beneficial to the grower, traders, consumers and ultimately the Indian economy.



Figure 7.1: Contribution to present Goldratt's "Theory of Constraints" Thinking Processes

As most of the prior literature on TOC Thinking Process is focused on the manufacturing and service sector for improving the business performance, there is a lack of literature specifically on F&V supply chain in Indian context. This study used the approach of TOC Thinking process to improve the supply chain efficiency of F&V sector in India, thus filling the gap in the literature of "Theory of Constraints Thinking Process".

This framework will help various stakeholders involved in the chain, i.e., Farmers, Local Commission Agents, Local Traders, Wholesalers, Agribusiness organisation, National Horticulture Board, and State Horticulture Board to reduce the losses and wastages in F&V supply chain.

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<u>APPENDICES</u>

APPENDIX I

QUESTIONNAIRE-RO1

Project Topic: Developing a Framework to Improve Supply Chain Efficiency of Fruits and Vegetables Sector

I am Saurav Negi, Doctoral Research Fellow at University of Petroleum and Energy Studies, Dehradun, is pursuing PhD, titled, "Developing a Framework to improve Supply Chain Efficiency of Fruits and Vegetables Sector".

Objective of the study: RO1-To identify the most significant activities contributing to supply chain inefficiency in different stages of fruits and vegetables supply chain with specific reference to mango and tomato

Scope of the Study: The identified activity will help in developing a framework to improve supply chain efficiency in Fruits and Vegetable sector.

Nature of the Study: The entire project is based on Primary research having sample size more than 200, which includes Farmers, Traders/ Agents, Commission Agents, Wholesaler, and Transporter.

Confidentiality: The data provided would be used for academic purpose only. For any queries, you may kindly contact Mr. Saurav Negi at +91-9634714440 or snegi@ddn.upes.ac.in

Kindly provide your personal details as follows:

Name:
Location
Occupation:
Age: 20-35 36-50 51-above
Educational Qualification: No education Primary Secondary Fertiary
Experience in the area: 0-5 Yrs 5-10 Yrs 10-15 Yrs 15-20 Yrs 20<
Email:
Contact Number

<u>Supply Chain Efficiency</u> in general, describes the extent to which time, effort or cost is well used for the intended task or purpose. It is often used with the specific purpose of relaying the capability of a specific application of effort to produce a specific outcome effectively with a minimum amount or quantity of waste, expense, or unnecessary effort. It is the measure of getting the right quality product to the right place at the right time at the least cost.

FARMER (FARM STAGE ACTIVITIES)

Objective : To identify the most significant activity contributing to supply chain inefficiency with respect to cost, time and															
q	uality ii	n differe	ent sta	ages of	fruits s	upply cl	nain wit	th spe	cific ref	erence	to man	go			
	Rank	the foll	owing	g activit	y on th	e basis	of thei	r signi	ificance	e in terr	ns of th	neir con	tribut	ion to S	5C
STAGE I	ineffi	ciency v	with r	espect t	to:										
(Farmer/Grower Level)			Cost									Quality	/		
	1	2	3	4	5	1	2	4	5	1	2	3	4	5	
ACTIVITY	Not Significant	Less Significant	Neutral	Significant	Highly Significant	Not Significant	Less Significant	Neutral	Significant	Highly Significant	Not Significant	Less Significant	Neutral	Significant	Highly Significant
Plucking & Collection of															
Mangoes in Crates/Baskets															
Carriage of Crates/Baskets to															
the Collection Area															
Unloading of fully loaded															
Crates/baskets at Collection/															
Assembling area															
Cleaning/Washing of															
Mangoes															
Sorting, Grading &															
Wooden Day/Crates/Cummy															
Bogs as per the grade &															
Taping and Tying															
Carriage of Packed															
Crate/Box/Bags for Loading															
in Tractor/Bullock															
cart/Truck/Mini Trucks															
Handling Loading &															
Stacking of															
Box/Carton/Crates in															
Tractor/Bullock															
cart/Truck/Mini Trucks															
Tying the Load in															
Tractor/Bullock															
cart/Truck/Mini Trucks															
In Transit (To Local															
Market/Main Road)															

LOCAL TRADER/MIDDLEMEN STAGE ACTIVITIES

Objective : <i>To identify the</i> m	ost sign differ	i ficant ent sta	activi ges of	ty conti fruits s	ributing upply c	to sup hain wi	ply cha th spec	in ine <u>f</u> ific rej	ficiency ference	v with ro to mar	espect i Igo	to cost,	time d	and qua	ılity in	
STAGE II	Rank	Rank the following activity on the basis of their significance in terms of their contribution to SC inefficiency with respect to:														
(Local Trader/ Middlemen)			Cost					Time				Quality				
	1	2	3	4	5	1	2	3	4	5	1	2	3	4	5	
ACTIVITY	Not Significant	Less Significant	Neutral	Significant	Highly Significant	Not Significant	Less Significant	Neutral	Significant	Highly Significant	Not Significant	Less Significant	Neutral	Significant	Highly Significant	
Unloading of Box/Carton/Crates/ Bags from Tractor/Bullock cart/Truck/Mini Trucks to the area of Local Agents/ local market																
Storing of Fresh Produce at Local																
Agents area/Local market Auctioning/Selling of Fresh																
Produce																
Inspection /Quality Check (Random Sampling) by the buyer (Local trader)																
Unloading of mango from seller's crates (at Local Market) and loading to the buyer's crate (Local trader)																
Sorting, Grading & Repackaging of Mango as per the Grades in another Crates by the buyer (Local trader) for further selling																
Handling, Loading & Stacking of Box/Carton/Crates in Trucks																
Tying the Load in Trucks																
In Transit (To Mandi)																

WHOLESALE/MANDI STAGE ACTIVITIES

	in diff	erent st	tages	of fruits	supply	rg to sa chain v	vith spe	ecific r	referenc	ce to m	ango	110 003	<i>c, c</i> iiin	. unu qi	Junty
STAGE III (Wholesale/	Rank the following activity on the basis of their significance in terms of their contribution to SC inefficiency with respect to:														
Mandi level)			Cost									Qualit	y		
	1	2	3	4	5	1	2	3	4	5	1	2	3	4	5
ACTIVITY	Not Significant	Less Significant	Neutral	Significant	Highly Significant	Not Significant	Less Significant	Neutral	Significant	Highly Significant	Not Significant	Less Significant	Neutral	Significant	Highly Significant
Unloading of Crates/ Cartons /Wooden Box from Trucks at Mandi Level															
Storing of Crates/ Cartons /Wooden Box at Mandi															
Auctioning/Selling of Mangoes															
Quality Inspection by the buyers (Random Sampling)															
Handling, Loading & Stacking of goods in Mini Vans/Trucks/ Rikshaw/Bullock Carts															
Tying the Load in Trucks Mini Vans/ Rikshaw/Bullock Cart															
In Transit (To local trade/Maashakhors area)															

Objective : <i>To identify the</i> m	ost sign differ	ificant ent sta	activi ges of	ty conti fruits s	ributing supply c	to sup hain wi	ply cha ith spec	in ine <u>f</u> ific re	ficiency ference	v with ro to mar	espect i Igo	to cost,	time (and qua	ality in
LEVEL IV (Local Trader at Azadpur	Rank the following activity on the basis of their significance in terms of their contribution to SC inefficiency with respect to:														SC
Mandi)			Cost		r -			Time				(Quality	y	-
ACTIVITY	1 Not Significant	Less Significant	3 Neutral	4 Significant	5 Highly Significant	1 Not Significant	Less Significant	3 Neutral	4 Significant	5 Highly Significant	1 Not Significant	Less Significant	3 Neutral	4 Significant	5 Highly Significant
Unloading of Crates/Cartons/Box from Mini Vans/ Rikshaw/Bullock Cart to LT's/Maashakhor's area at Azadpur mandi															
Storing of Goods															
Unloading of mango from Crates/Cartons/ Wooden Box for the purpose of further sorting & grading															
Cleaning of Mangoes															
Sorting, Grading & Repackaging of Mangoes by the Local traders/Maashakhors at Azadpur Mandi for further sale															
Storing & Ripening															
Selling of Mangoes to customers															

LOCAL TRADER/MASHAKHOR STAGE ACTIVITIES

Objective : To identif	y the m quality	in diffe	nificar rent si	nt activ tages o	ity cont f fruits :	tributin supply o	g to sur chain w	oply ch vith sp	nain ine _. ecific re	fficienc ference	y with r e to ma	respect ngo	to cos	t, time	and
	Rank the following activity on the basis of their significance in terms of their contribution to SC inefficiency with respect to:														
STAGE V	Cost							Time					Quality	y	
(Transportation Stage)	1	2	3	4	5	1	2	3	4	5	1	2	3	4	5
	Not Significant	Less Significant	Neutral	Significant	Highly Significant	Not Significant	Less Significant	Neutral	Significant	Highly Significant	Not Significant	Less Significant	Neutral	Significant	Highly Significant
LEVEL I (Farmer/Grower Level)															
In Transit (From Farm To Local Market/Main Road)															
LEVEL II (Local Commission Agent/ Local Trader Level)															
In Transit (From Local Market To Mandi)															
LEVEL III (Wholesale/ Mandi level)															
In transit (From Mandi To local trade area)															

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TRANSPORTER (TRANSPORTATION ACTIVITY)

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FARMER (FARM STAGE ACTIVITIES)

Objective : To identify the mo di	ost sign i ifferent	i ficant (staaes	a <mark>ctivit</mark> of ved	y contra aetables	ibuting s supply	to supp / chain	oly chai with sp	n ineff ecific I	ficiency referen	with re ce to to	spect to mato	o cost, i	time a	nd qua	lity in
STAGE I	Rank the following activity on the basis of their significance in terms of their contribution to SC inefficiency with respect to:														SC
(Farmer/Grower Level)			Cost					Time					Quality	y	
	1	2	3	4	5	1	2	3	4	5	1	2	3	4	5
ACTIVITY	Not Significant	Less Significant	Neutral	Significant	Highly Significant	Not Significant	Less Significant	Neutral	Significant	Highly Significant	Not Significant	Less Significant	Neutral	Significant	Highly Significant
Plucking & Collecting Tomato in Bucket/ Basket															
Picking from Bucket/ Basket and Putting in Crates															
Carriage of Crates to the Collection Area/Collection Centre															
Storing of goods															
Unloading of fully loaded Crates at Collection Area/ Centre															
Cleaning of Tomatoes															
Sorting & Grading of Tomatoes and Packing in Crates as per the grade															
Consolidation of Goods															
Handling, Loading and Stacking of Crates in Mini Vehicles or Trucks															
Tying the Load in Mini Vehicles or Trucks															
In Transit (To Local Market/Main Road)															

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Objective : To identify the most significant activity contributing to supply chain inefficiency with respect to cost, time and quality															
ir	n differe	ent stag	ies of v	vegetak	oles sup	ply cha	in with	specif	ic refer	ence to	tomate	0			
	Rank	the foll	lowing	g activit	y on th	e basis	of thei	r signi	ificance	e in terr	ns of th	eir con	tribut	ion to S	SC
STAGE II	ineffi	ciency v	with re	espect :	to:										
(Local Trader/ Middlemen)			Cost					Time				(Quality	/	
	1	2	3	4	5	1	2	3	4	5	1	2	3	4	5
ACTIVITY	Not Significant	Less Significant	Neutral	Significant	Highly Significant	Not Significant	Less Significant	Neutral	Significant	Highly Significant	Not Significant	Less Significant	Neutral	Significant	Highly Significant
Unloading of Crates from Mini Vehicles/Truck to the Local Mandi															
Storing of Fresh Produce at Local Mandi															
Sorting & Grading of Tomatoes															
Auctioning/Selling of Fresh Produce															
Inspection /Quality Check (Random Sampling) by the buyer (Local trader)															
Unloading of Tomato from seller's crates and Loading to the buyer's crates															
Handling, Loading & Stacking of Crates in Trucks															
Tying the load in Truck															
In Transit (To Mandi)															

LOCAL MANDI STAGE ACTIVITIES
Objective : To identify the most significant activity contributing to supply chain inefficiency with respect to cost, time and quality in different stages of vegetables supply chain with specific reference to tomato															
STAGE III	Rank the following activity on the basis of their significance in terms of their contribution to SC inefficiency with respect to:														
(Wholesale/ Mandi level)			Cost	-		Time						Quality	/		
	1	2	3	4	5	1	2	3	4	5	1	2	3	4	5
ACTIVITY	Not Significant	Less Significant	Neutral	Significant	Highly Significant	Not Significant	Less Significant	Neutral	Significant	Highly Significant	Not Significant	Less Significant	Neutral	Significant	Highly Significant
Unloading of Crates from Trucks at Mandi Level															
Storing & Handling of Crates at Mandi															
Sorting & Grading of Tomatoes															
Auctioning/Selling of Tomatoes															
Quality Inspection by the buyers (Random Sampling)															
Unloading of Tomato and Loading to the buyer's Crate															
Handling, Loading & Stacking of Crates in Mini Vehicles/ Trucks/ Rikshaws/ Cart															
Tying the load															
Dispatch of Goods															

WHOLESALE/MANDI STAGE ACTIVITIES

Objective : To id ar	dentify Id quali	the mo : ity in dij	st sign fferen	iificant t stages	activity s of veg	/ contri etables	buting supply	to sup chain	ply cha with sp	in ineffi pecific r	iciency eferenc	with res to tor	spect i nato	to cost,	time
	Rank ineffi	Rank the following activity on the basis of their significance in terms of their contribution to SC inefficiency with respect to:													
(Transportation	Cost					Time						Quality			
Stage)	1	2	3	4	5	1	2	3	4	5	1	2	3	4	5
	Not Significant	Less Significant	Neutral	Significant	Highly Significant	Not Significant	Less Significant	Neutral	Significant	Highly Significant	Not Significant	Less Significant	Neutral	Significant	Highly Significant
LEVEL I (Farmer/Grower Level)															
In Transit (From Farm/Collection Centre To Local Trader Mandi)															
LEVEL II (Local Trader/Mandi Level)															
In Transit (From Local Mandi To Azadpur Mandi)															

TRANSPORTER (TRANSPORTATION ACTIVITY)

APPENDIX II

Variables identified through Literature Review for RO2

Table-List of variables for high cost in fruits supply chain

Stage	S. No.	Variables	Activity	
	1	Ignorance of Farmers to new methods of cultivation	Plucking &	
	2	High manual labour charges-Plucking	Collection of	
	3	Poor connectivity between plucking area and assembly area	Mangoes in	
	4	Large number of Labour required for plucking & Collection	Crates/Baskets	
	5	Lack of Labour's knowledge pertaining to sorting & grading techniques and processes		
	6	Lack of mechanical sorting, grading and packaging facility	•	
e	7	Timely Non-availability of packaging materials		
itag	8	High Packaging Material charges	Sorting Grading &	
E S	9	Price differential of packing material at different places	Packaging and	
arı	10	Requirement of expertise for grading and packaging	Tving	
-	11	Excess usage of Material for layering and tapping the cartons/boxes	- ,8	
age	12	Non-usage of Sorting & Grading Technology		
st	13	Non adoption of advanced packaging materials		
	14	Lack of Government packing houses/grading facilities		
	15	Poor farm connectivity by road	Carriage of Packed	
	16	High Labour charges for carriage	Crate/Box/Bags	
	17	High Labour cost due to long distance between packing and loading area	for Loading in	
	17	Then Eabour cost due to long distance between packing and loading area	Tractor/Bullock	
	18	Large number of Labour required for carriage activity	cart/Truck/Mini Trucks	
	1	Lack of knowledge pertaining to sorting & grading techniques and processes	Sorting, Grading &	
	2	Lack of mechanical sorting, grading and packaging facility	Repackaging of	
	3	Expensive Packaging material	Mango (as per the	
e	4	Requirement of expertise for grading and packaging	Grades) in another	
tag	5	Repeated handling and grading & repackaging at every stage	Crates by the	
u S	6	Lack of Government packing houses/grading facilities	buyer (Local	
me	7	Non-availability of advanced packaging material	trader) for further	
dlei	8	Non-usage of Sorting & Grading Technology	selling	
lid	9	Excess usage of Material for layering and tapping the cartons/boxes		
₹ 2	10	High Manual Labour Charges	Handling Loading	
de	11	Large number of Labour required for Handling and Loading	& Stacking of	
Tra	12	Manual operations in HLS	Box/Carton/Crates	
cal	13	Pre loading labour charges	in Trucks	
P	14	Non-availability of tools and equipments for handling & loading		
±	15	High Manual Labour Charges-Unloading	Unloading of	
age	16	Damage to crates/boxes while unloading	Box/Carton/Crates/	
st	17	Large number of Labour required for Unloading	Bags from	
	18	Manual operations in Unloading	1 ractor/Bullock	
	19	Pre unloading labour charges	Trucks to the area	
	20	Non-availability of tools and equipments for unloading the load	of Local Agents/ local market	
ibr	1	High Labour Charges-Unloading		
Маі	2	Damage to crates/boxes while unloading	Unloading of	
e/h	3	Large number of Labour required for Unloading	Wooden Day from	
e sal	4	Manual operations for Unloading	/wooden Box from	
ole	5	Pre unloading labour charges	Level	
wh St	6	Non-availability of tools and equipments for unloading the load		
-=	7	High Labour Charges in HLS	Handling. Loading	
98	8	Manual operations for HLS	& Stacking of	
Sta	9	Pre loading labour charges	goods in Mini	

	10	Non-availability of tools and equipments for handling & loading	Vans/Trucks/ Rikshaw/Bullock Carts				
	11	Expensive packaging materials					
	12	High electricity charges	Storing of Crates/				
	13	High charges of cold storage	Cartons /Wooden				
	14	Damage to boxes/crates due to rough manual handling while storage	Box at Mandi				
	15	Labour charges for maintenance and security					
	1	Lack of knowledge pertaining to sorting & grading techniques and processes					
	2	Lack of mechanical sorting, grading and packaging facility					
	3	Timely Non-availability of packaging materials	Sorting, Grading &				
	4	Expensive Packaging material	Repackaging of				
e	5	Price differential of Packaging Materials at different places	Local traders at				
· Stag	6	High Labour charges arising out of expertise required for grading and packaging	Local traders at Adarshnagar,				
hoi	7	Excess usage of Material for layering and tapping the cartons/boxes	further sale				
hak	8	Non-usage of Sorting & Grading Technology	Turtifer sale				
lasl	9	Non-usage of Advanced Packaging Materials					
_√ _	10	Lack of Government packing houses/grading facilities					
ade	11	High Labour Charges for Unloading	Unloading of				
1 To	12	Damage to crates/boxes while unloading	x from Mini Vans/				
Loca	13	Manual operations in Unloading	Rikshaw/Bullock				
age IV-	14	Non-availability of tools and equipments for unloading the load	Cart to LT's area at Adarshnagar, Azadpur mandi				
St	15	High charges of ripening chamber					
	16	Damage to boxes/crates due to rough handling while storage	Ctarin - P				
	17	Expenditure on chemicals used for ripening	Ripening of				
	18	High electricity charges	Mangoes				
	19	High charges of cold storage facilities	8				
	20	Cost of labour for maintenance and security					
	1	Poor road connectivity					
tage	2	Inappropriate Vehicle Routing					
n Si	3	High charges of Taxes					
atic	4	Long distance between Farm and Wholesale Market	T				
out	5	High Traffic Jams	Transport from Farm to Wholesale				
dsue	6	Crossing and Toll Booth Charges	Mandi				
-Tra	7	Convenience Charges by Policeman					
se V	8	High Fuel Prices					
Sta	9	Timely Non-availability of transport facilities					
	10	High Freight Charges					

Table-List of variables for high lead time in fruits supply chain

Stage	S. No.	Variables	Activity
	1	Manual sorting, grading & packaging	
ge	2	Lack of knowledge pertaining to sorting & grading techniques and processes	Sorting, Grading & Packaging and Tying
Sta	3	Lack of sorting & grading technology	
E E	4	Non-availability of skilled labour for sorting, grading & packaging	
- Fa	5	Lack of mechanical sorting, grading and packaging facility	
tage I	6	Labour's Ignorance for time allocated to sorting, grading and packaging	
0,	7	Timely Non-availability of packaging materials	
	8	Lack of Training and Knowledge about sorting, grading & packaging	

	9	Harvesting by hand picking	
	10	Assembly points are not properly identified-Plucking	
	11	Lack of appropriate harvesting tools and equipments	Plucking &
	12	Lack of Skilled labour for plucking and collection	Collection of
	13	Lack of proper planning for harvesting	Mangoes in
	14	Lack of farmer's awareness and knowledge regarding technology	Crates/Baskets
	15	Labour's Ignorance for time allocated to plucking and collection	
	16	Excess harvesting due to lack of information regarding market demand	
	17	Long distance between plucking area and assembly area	
	18	Poor road connectivity	
	19	Manual carriage by the means of head-load	Carriage of
	20	Handling excess load by labour at the time of carriage	Crates/Baskets to the
	21	Employment of incapable labour (women and children) for carriage	Collection Area
	22	Poor condition of path used for carriage	
	1	Manual sorting, grading & packaging	
	2	Lack of knowledge pertaining to sorting & grading techniques and	Sorting Grading &
	2	processes	Repackaging of
ge	3	Lack of sorting & grading technology	Mango (as per the
Sta	4	Non-availability of skilled labour for sorting, grading & packaging	Grades) in another
en	5	Lack of mechanical sorting, grading and packaging facility	Crates by the buyer
a ma	6	Time Ignorance during sorting, grading and packaging	(Local trader) for
dde	7	Timely Non-availability of packaging materials	further selling
Mie	8	Lack of Training and Knowledge about sorting, grading & packaging	
er/	9	Manual unloading	Unloading of mango
rad	10	Employment of inadequate labour for unloading operations	from seller's crates
I T	11	Non-availability of skilled labour for unloading the crates	(at Local Market) and
000	12	Inadequate space for unloading operations	loading to the buyer's
1-	13	Non-availability of equipments for unloading the crate	crate (Local trader)
lge	14	Handling and Loading by the means of head load	TT 11' T 1' 0
Sta	15	Single manual handling while loading	Handling, Loading &
	16	Bulk handling at the time of loading operations	Box/Carton/Crates in
	17	Non-availability of skilled labour	Trucks
	18	Non-availability of tools and equipments for handling & loading	1100110
	1	Manual unloading	
	2	Improper and High stacking of crates	
	3	Employment of inadequate labour for unloading operations	Unloading of Crates/
ıge	4	Non-usage of skilled labour for unloading the crates	Cartons /Wooden
Sta	5	Inadequate space for unloading operations	Box from Trucks at
ndi	6	Non-availability of equipments for unloading	Mandı Level
Ма	7	Arrival of Larger Quantity of goods	
le/	8	Improper planning for scheduling of Incoming Goods	
esa	9	Delay in auctioning of mangoes	Storing of Crates/
hol	10	Inadequate and non-availability of timely demand information	Cartons /Wooden
×-	11	High Stock/Volume of unsold mangoes at Mandi	Box at Mandi
= =	12	Holding of goods in anticipation of high prices	
age	13	Handling and Loading by the means of head load	Handling, Loading &
S	14	Single manual handling while loading	Stacking of goods in
	15	Bulk handling of the crates/packages	Mini Vans/Trucks/
	16	Non-usage of skilled labour	Carts
	1/	Non-availability of tools and equipments for handling & loading	Carts
e Se	1	Lack of demand in the market	
Sta	2	Poor information regarding market demand	Storing & Diponing
cal	3	Holding of goods in anticipation of high prices	of Mangoes
-Lo akh	4	ripening	of Mangoes
e IV ishã	5	Inadequate equipment for ripening	
age 'Ma	6	Manual sorting, grading & nackaging	Sorting Grading &
St ler/	_	Lack of knowledge pertaining to sorting & grading techniques and	Repackaging of
rad	7	processes	Mangoes by the
<u> </u>	8	Lack of sorting & grading technology	Local traders at

	9	Non-availability of skilled labour for sorting, grading & packaging	Adarshnagar,
	10	Lack of mechanical sorting, grading and packaging facility	Azadpur for further
	11	Ignorance of time allocated to sorting, grading and packaging	sale
	12	Timely Non-availability of packaging materials	
	13	Lack of Training and Knowledge about sorting, grading & packaging	
	14	Manual unloading	Unloading of mango
	15	Employment of inadequate labour for unloading operations	from Crates/Cartons/
	16	Non-availability of skilled labour for unloading the crates	Wooden Box for the
	17	Inadequate space for unloading operations	purpose of further
	18	Non-availability of equipments for unloading the crate	sorting & grading
a	1	Poor road connectivity	
(ag	2	Poor road conditions	
n St	3	Inappropriate Vehicle Routing	
tion	4	Irresponsible and Careless driving	
rta	5	Long distance between Farm and Wholesale Market	Trongnost from Form
spo	6	Timely Non-availability of transportation vehicle	to Wholesale Mandi
ans	7	Non Adherence to Time Schedule Allocated for Transportation	to wholesale Manuf
- T	8	Police Verification and Frisking	
ge /	9	Frequent Crossings and Toll Booths	
ìtaξ	10	Traffic Jams in Azadpur Mandi	
0	11	Congestion and Traffic Jams	

Table-List of variables for poor quality in fruits supply chain

Stage	S. No.	Variables	Activity
	1	Lack of proper grading and quality control system	
	2	Carelessness in sorting, grading & packaging	
	3	Non-availability of skilled labour for sorting, grading & packaging	
	4	Lack of Training and Knowledge about packaging	
	5	Usage of inappropriate cushioning material for packaging	
	6	Non-usage of padding material for packaging	
	7	Loose packing of fruits inside packaging	
	8	Poor quality of packaging material	
	9	Non-availability of cooling shed in the collection area	Sorting, Grading &
	10	Open Air area for sorting, grading and packaging operations	Packaging and
	11	Non differentiation of produce on the level of ripening during sorting, grading and packaging	Tying
	12	Brushing due to sharp edges of the packaging material	
e	13	Inappropriate or poorly sealed packaging	
tag	14	Non treatment of produce before sorting, grading and packaging	
μS	15	Improper handling of fruits during sorting, grading & packaging	
an	16	Overloading of fruits while packaging	
-	17	Ignorance of time to be allocated to sorting, grading and packaging	
age	18	Timely non-availability of packaging material	
St	19	No scientific standard for determination of maturity	
	20	Harvesting before maturity for getting higher price early in the season	
	21	Lack of trained manpower-Plucking	
	22	Brushing and Crushing of fruits because of accidental falling	
	23	Spreading the produce on the floor in the orchard's yard	Dhuaking &
	24	Mechanical injury during operations	
	25	Mishandling and carelessness while plucking and collection	Mangoes in
	26	Exposure to high temperature during collection	Crates/Baskets
	27	Lack of appropriate harvesting tools	
	28	Lack of farmer's awareness and knowledge regarding technology	
	29	Excess Plucking due to Lack of information regarding market demand	
	30	Delayed or late harvesting	
	31	Harvesting during warmest part of the day	
	32	Non-availability of skilled labour	Handling, Loading

	33	Non-availability of support equipments for handling & loading	& Stacking of
	34	Rough handling at the time of loading & stacking	Box/Carton/Crates
	35	Improper and high stacking	in Tractor/Bullock
	36	Dumping of Crates in the vehicle	cart/Truck/Mini
	37	Bulk handling of fresh produce	TTUCKS
	38	Single manual handling while loading & stacking	
	39	No proper arrangement of packages/crates for air circulation while	
		stacking in vehicle	
	40	Open dock area which expose to direct sunlight/heat	
	1	Insufficient storage and temperature controlled facilities	
	2	Kougn nanding while storing	
	3	Improper and high stacking while storing	
	4	Inappropriate storing practices leading to compression	
	5	High temperature at storage area	
	0	Damage to the Mangoes caused by pest and fungal infection during	Storing of Fresh
	7	storage	Produce
age	8		
l St	9	Delays in moving the produce to the wholesale market	
ner	10	Holding of goods in anticipation of high prices	
ller	11	Overstock due to Inadequate and non-availability of timely demand	
lido		information	
≥⁄2	12	Non-usage of skilled labour for unloading the crates	Unloading of mango
Idei	13	Rough handling while unloading	from seller's crates
Tra	14	Inadequate space for unloading operations	(at Local Market)
cal	15	Unloading the crates in an open area which expose to direct sunlight/heat	buver's crate (Local
-P	16	Unloading the crates in an inappropriate manner	trader)
ie II	17	Non-usage of skilled labour for Handling Loading & Stacking	
itag	18	Non-usage of supporting equipments for handling & loading	
0,	19	Rough handling at the time of loading & stacking	
	20	Improper and high stacking	Handling, Loading
	21	Dumping of Crates into the vehicle	& Stacking of
	22	Bulk handling of fresh produce	Box/Carton/Crates
	23	Single manual handling while loading & stacking	in Trucks
	24	No proper arrangement of packages/crates for air circulation while	
	25	Stacking in venicle	
	25	Insufficient storage and temperature controlled facilities	
	2	Lack of cold storage facility	
	3	Rough handling while storing	
	4	Improper and high stacking while storing	
	5	Compression of mangoes due to heavy load in storing	
	6	Inadequate ventilation at the place of storage	Storing of Crates/
ge	7	High temperature at storage area	Cartons /Wooden
Sta	Q	Damage to the mangoes caused by pest and fungal infection during	Box at Mandi
ipu	0	storage	
Ba	9	Non-availability of cooling shed at the place of storage	
le/	10	Holding of goods in anticipation of high prices	
lesa	11	Overstock due to Inadequate and non-availability of timely demand	
,ho	12	Non-availability of skilled labour for unloading the crates	
<u>×</u>	12	Rough handling while unloading	Unloading of Crot/
e E	14	Inadequate space for unloading operations	Cartons /Wooden
tag	15	Expose to direct sunlight/heat while unloading	Box from Trucks at
s	16	Open dock area which expose to direct sunlight/heat	Mandi Level
	17	Unloading in an inappropriate manner	1
	18	Non-availability of skilled labour	Handling Loading
	19	Non-availability of equipments for handling & loading	& Stacking of goods
	20	Rough handling at the time of loading & stacking	in Mini
	21	Improper and high stacking	Vans/Trucks/

	22	Dumping of Crates into the vehicle	Rikshaw/Bullock
	23	Bulk Handling at the time of Loading and Stacking	Carts
	24	Single manual handling while loading & stacking	
	25	No proper arrangement of packages/crates for air circulation while	
		stacking	
	26	Open dock area which expose to direct sunlight/heat	
	1	Insufficient storage and ripening chamber facilities	
	2	Rough handling while storing	
	3	Improper and high stacking while storing	
	4	Compression of mangoes due to heavy load in storing	
	5	Inadequate ventilation at the place of storage	
	6	High temperature at storage and ripening area	
	7	Damage to the mangoes caused by pest and lungal infection during	Storing & Diponing
	8	Usage of calcium carbide for ripening process	of Mangoes
	9	Holding of goods in anticipation of high prices	or mangoes
e Ge	10	Inadequate and non-availability of timely demand information	
Sta	11	Improper placing of fruits during ripening	
or	12	Inadequate equipment and ripening method	
akh	13	Lack of Proper Monitoring in Ripening Process	
sha		Lack of proper and uniform grading which hinder to achieve uniform	
Ma	14	ripening	
ler/	15	Insufficient storage and temperature controlled facilities	
rad	16	Lack of usage of cold storage facility	
al T	17	Rough handling while storing	
POC	18	Improper and high stacking while storing	
	19	Compression of mangoes due to heavy load in storing	
ge	20	Inadequate ventilation at the place of storage	Storing of Mangoes
Sta	21	High temperature at storage area	Storing of Mangoes
	22	Damage to the mangoes caused by pest and fungal infection during	
		storage	
	23	Non-availability of cooling shed at the place of storage	
	24	Holding of goods in anticipation of high prices	
	25	Lack of information regarding market conditions	
	26	Non-availability of skilled labour for unloading the crates	Unloading of mango
	2/	Incleases for unloading constitions	from Crates/Cartons/
	28	Unloading the grates in an open area which expose to direct sublicht/heat	nurnose of further
	29	Unloading the crates in an incorporate manner	sorting & grading
	30	Non usage of Temperature controlled Transportation system	8 - 8 - 8
ge	1 2	No control on Temperature (Humidity during transit	
Sta	2	No control on Temperature/ Humidity during transit	
uo	3	Packaging boxes of different weight, size, commodity in the same carrier	-
tati	4	Jerks in Transit, by which pack structure get loose	Transport from
ort	5	Poor road conditions	Farm to Wholesale
sue	6	Overburden and Overloading	Mandi
-Tr	7	Fungal infection during transit	
e <	8	Compression of goods due to putting weight on the load]
ìtag	9	Hitchhiking pests during transit	
5	10	Improper stacking during transportation	

G 4	C N	X7 • 11	A 10 01
Stage	S. No.	Variables	Activity
	1	Hilly terrain	_ Carriage of Crates
	2		to the Collection
	3	High Labour charges for carriage	Centre
	4	High Labour Charges	
	5	Large number of Labour required for Handling and Loading	Handling, Loading
	7	Manual operations for HLS	and Stacking of
	7 8	Pre loading labour charges	- Crates in Mini
ge	9	Non-availability of tools and equipments for handling & loading	- Vehicles or Trucks
Sta		Lack of knowledge pertaining to sorting & grading techniques and	+
Ē	10	processes	
-Fa	11	Lack of mechanical sorting, grading and packaging facility	1
98	12	Timely Non-availability of packaging materials	1
Sta	13	High Packaging material charges	
-	14	Price differential of Packaging materials at different places	Sorting & Grading
	15	High Labour charges arising out of expertise required for grading and	Packing in Crates as
	15	packaging	per the grade
	16	Excess usage of packaging material for layering and tapping the	1
	47	cartons/boxes	-
	1/	Non-usage of Softing & Grading Technology	-
	18	Non-availability of advanced packaging materials	-
	19	Manually unleading operation	
		Non availability of againments for unloading the crote	Unloading of
	2	High Labour charges for operations	Tomato and
	 	High cost due to non-availability of government facilities for operations	 Loading to the
ge		Expensive packaging materials	- buyer's Crate
Sta	6	High Labour Charges	
ndi	7	Large number of Labour required for Handling and Loading	Handling, Loading
Ма	8	Manual operations for HLS	- & Stacking of
cal	9	Pre loading labour charges	- Box/Carton/Crates
-P	10	Non-availability of tools and equipments for handling & loading	- in Trucks
e E	11	High Labour Charges	Unloading of
tag	12	Damage to crates/boxes while unloading	Box/Crates from
s	13	Large number of Labour required for Unloading the load from Truck	Truck/Mini Trucks
	14	Manual operations for Unloading	to the area of Local
	15	Pre unloading labour charges	Agents/ local
	16	Non-availability of tools and equipments for unloading the load	market
	1	Manual unloading	Unloading of
	2	Non-availability of equipments for unloading the crate	Tomato from seller's
90 0	3	High Labour charges for operations	- crates and Loading
Sta	4	Non-availability of government facilities for operations	to the buyer's crates
ibr	5	Large Requirement of Packaging Material	
Aai	6	High Labour Charges	_
le/I	/	Damage to crates/boxes while unloading	Unloading of
esa	8	Non emilability of tools and eminments for unloading the load	Tomato Crates from
hol	9	I arga number of Labour required for Unloading the load	
≥'	10	Manual operations for unloading the load	-
=	12	High Labour Charges for Loading	Handling Loading
ge	13	Manual operations for HI S	& Stacking of
Š	14	Pre loading labour charges	Crates in Mini
	15	Non availability of tools and agging ant for handling & log line	Vehicles/ Trucks/
	12	Non-availability of tools and equipments for nandling & loading	Rikshaws/ Cart
No di	1	Poor road connectivity	Transport (Farm to
age ans atic	2	Inappropriate Vehicle Routing	- Wholesale Mandi)
^{י ב} או	3	High charges of Taxes	· · · · · · · · · · · · · · · · · · ·

Table-List of variables for high cost in vegetables supply chain

4	Long distance between Farm and Wholesale Market	
5	High Traffic Jams	
6	Crossing and Toll Booth Charges	
7	Convenience Charges by Policeman	
8	High Fuel prices	
9	Timely Non-availability of transport facilities	
10	High Freight Charges	

Table-List of variables for high lead time in vegetables supply chain

Stage	S. No.	Variables	Activity						
	1	Assembly points are not properly identified							
	2	Long distance between plucking area and assembly area							
	3	Poor road connectivity	Carriage of Crates						
	4	Manual carriage by the means of head-load	to the Collection						
	5	Handling excess load by labour at the time of carriage	Area/Collection						
	6	Employment of incapable labour (women and children) for carriage	Centre						
	7	Poor condition of path used for carriage							
	8	Hilly Terrain							
0	9	Manual sorting, grading & packaging							
Stage	10	Lack of knowledge pertaining to sorting & grading techniques and processes							
E	11	Lack of sorting & grading technology	Sorting & Grading						
-Fa	12	Non-availability of skilled labour for sorting, grading & packaging	of Tomatoes and						
ge	13	Lack of mechanical sorting, grading and packaging facility	Packing in Crates						
Sta	14	Ignorance of time allocated to sorting, grading and packaging							
	15	Timely Non-availability of packaging materials							
	16	Lack of Training and Knowledge about sorting, grading & packaging							
	17	Harvesting by hand picking							
	18	Excess harvesting due to lack of information regarding market demand							
	19	Lack of appropriate harvesting tools and equipments	Plucking &						
	20	Lack of Skilled labour for plucking and collection	Collecting Tomato						
	21	Lack of proper planning for harvesting	in Bucket/ Basket						
	22	Lack of farmer's awareness and knowledge regarding technology							
	23	Ignorance of time allocated to plucking and collection							
	1	Manual unloading	Unloading of						
	2	Employment of inadequate labour for unloading operations	Tomato and						
	3	Non-availability of skilled labour for unloading the crates	Loading to the						
	4	Inadequate space for unloading and loading operations	buyer's Crate						
e	5	Non-availability of equipments for unloading the crate							
tag	6	Manual unloading							
di S	7	Improper and High stacking of crates	_						
lano	8	Employment of inadequate labour for unloading operations	Unloading of Crates						
Σ	9	Non-availability of skilled labour for unloading the crates	from Truck/Mini						
oca	10	Inadequate space for unloading operations	Vehicles to the						
⊒	11	Non-availability of equipments for unloading							
age	12	Inadequate Resources for dealing with unexpected bulk arrival							
Sta	13	Improper planning for scheduling of Incoming Goods							
	14	Handling and Loading by the means of head load	Handling Loading						
	15	Single manual handling while loading	& Stacking of						
	16	Bulk handling of crates/packages	Box/Carton/Crates						
	17	Non-availability of skilled labour	in Trucks						
	18	Non-availability of tools and equipments for handling & loading							
ale	1	Manual unloading and loading operations	Unloading of						
ge l les: age	2	Employment of inadequate labour for operations	Tomato from seller's						
Stag Stag	3	Non-availability of skilled labour for unloading and loading the crates	crates and Loading						
s s	4	Inadequate space for unloading and loading operations	to the buyer's crates						

	5	Non-availability of equipments for loading and unloading the crate	
	6	Manual unloading	
	7	Improper and High stacking of crates	
	8	Employment of inadequate labour for unloading operations	Unloading of
	9	Non-availability of skilled labour for unloading the crates	Tomato Crates from
	10	Inadequate space for unloading operations	Trucks at Mandi
	11	Non-availability of equipments for unloading	Level
	12	Inadequate Resources for dealing with unexpected bulk arrival	
	13	Improper planning for scheduling of Incoming Goods	
	14	Handling and Loading by the means of head load	
	15	Manual handling while loading	Handling, Loading
	16	Bulk handling of crates/packages	Tomato Crates in
	17	Non-availability of skilled labour for HLS	Trucks
	18	Non-availability of tools and equipments for handling & loading	
	1	Poor road connectivity	
98	2	Poor road conditions in hilly areas	
Sta	3	Hilly Terrain	
ы	4	Inappropriate Vehicle Routing	
tati	5	Irresponsible and Careless driving	
Loc Loc	6	Long distance between Farm and Wholesale Market	Transport (Farm to
lsui	7	Timely Non-availability of transportation vehicle	Wholesale Mandi)
Tra	8	Non Adherence to Time Schedule Allocated for Transportation	
≥	9	Police Verification and Frisking	
age	10	Frequent Crossings and Toll Booths	
St	11	Traffic Jams in Azadpur Mandi	
	12	Congestion and Traffic Jams	

Table-List of variables for poor quality in vegetables supply chain

Stage	S. No.	Variables	Activity
	1	Insufficient storage and temperature controlled facilities	
	2	Lack of availability of temperature controlled storage area	
	3	Rough handling while storing	
	4	Improper and high stacking while storing	
	5	Compression of Tomatoes due to heavy load in storing	
	6	High temperature at storage area	
	7	Damage to the Tomatoes caused by pest and fungal infection during	Storing of Goods
	,	storage	
	8	Non-availability of cooling shed at the place of storage	
	9	Holding of goods in anticipation of high prices	
e	10	Inadequate ventilation at the place of storage	
n Stag	11	Overstock due to Inadequate and non-availability of timely demand information	
arn	12	Falling of Tomatoes from crates/baskets during carriage	
<u><u></u></u>	13	High temperature during carriage	Carriage of Crates
age	14	Jerks during carriage which impact the quality	Area/Collection
St	15	Mishandling and Careless during carriage	Centre
	16	Handling excess load by labour at the time of carriage	Contro
	17	Non-usage of skilled labour	
	18	Non-availability of Mechanical handling & loading facility	
	19	Rough handling at the time of loading & stacking	Handling Looding
	20	Improper stacking	and Stacking of
	21	Dumping of Crates	Crates in Mini
	22	Bulk handling of fresh produce	Vehicles or Trucks
	23	Single manual handling while loading & stacking	
	24	No proper arrangement of packages/crates for air circulation while stacking	
	25	Open Air Loading operations which expose to direct sunlight/heat	

	1	Insufficient storage and temperature controlled facilities				
	2	Rough handling while storing				
	3	Improper and high stacking while storing				
	4	Inappropriate storing practices leading to compression of tomatoes				
	5	Inadequate ventilation at the place of storage				
	6	High temperature at storage area	Storing of Fresh			
	7	Damage to the Tomatoes caused by pest and fungal infection during storage	Produce			
ge	8	Non-availability of cooling shed at the place of storage				
Sta	9	Delays in moving the produce to the wholesale market				
ndi	10	Holding of goods in anticipation of high prices				
l Mai	11	Overstock due to Inadequate and non-availability of timely demand				
oca	12	Non availability of skilled labour for unloading the crates	Unloading of			
I-Lo	12	Rough handling while unloading	Tomato from seller's			
ge I	13	Inadequate space for unloading operations	crates (at Local			
Sta	14	Uploading the crates in an open area which expose to direct sunlight/heat	Market) and loading			
•,	15	Onloading the crates in an open area which expose to direct suninght/heat	to the buyer's crate			
	16	Unloading the crates in an inappropriate manner	(Local trader)			
	17	Non-availability of skilled labour for unloading the crates				
	18	Rough handling while unloading	Unloading of Crates			
	19	Inadequate space for unloading operations	from Truck/Mini			
	20	Expose to direct sunlight/heat while unloading	Vehicles to the			
	21	Open Dock Area which expose to direct sunlight	Local Mandi			
	22	Unloading in an inappropriate manner				
	1	Insufficient storage and temperature controlled facilities				
	2	Non-availability of cold storage facility				
	3	Rough handling while storing				
	4	Improper and High stacking while storing				
	5	Inappropriate storing practices leading to compression of Tomatoes	Storing of Fresh			
	6	Inadequate ventilation at the place of storage	Produce at Local			
age	7	High temperature at storage area	Mandi			
di St	8	Damage to the Tomatoes caused by pest and fungal infection during storage				
lan	9	Non-availability of cooling shed at the place of storage				
√°	10	Holding of goods in anticipation of high prices				
salo	11	Inadequate and non-availability of timely demand information				
ole	12	Non-availability of skilled labour for unloading the crates				
ЧV	13	Rough handling while unloading	Unloading of			
-	14	Inadequate space for unloading operations	crates and loading			
ıge	15	Unloading and loading operations in an open area	to the buver's crate			
Sta	16	Unloading the crates in an inappropriate manner				
	17	Non-availability of skilled labour for unloading the crates				
	18	Rough handling while unloading	Unloading of			
	19	Inadequate space for unloading operations	Tomato Crates from			
	20	Open Area for Unloading which expose to direct sunlight/heat	Truck at Wholesale			
	21	Open dock area which expose to direct sunlight/heat	Mandi			
	22	Unloading in an inappropriate manner				
age	1	Non-usage of Temperature controlled Transportation system				
ו St	2	No control on Temperature/ Humidity during transit				
tion	3	Packaging boxes of different weight, size, commodity in the same carrier				
rta	4	Jerks in Transit, by which pack structure get loose				
spo	5	Poor road conditions	Transport (Farm to			
ans	6	Overburden and Overloading	Wholesale Mandi)			
/-Tr	7	Fungal infection during transit				
e /	8	Compression of goods due to putting weight on the load				
tag	9	Hitchhiking pests during transit				
St	10	Improper stacking during transportation				

APPENDIX III

QUESTIONNAIRE-RO2

Project Topic: Developing a Framework to Improve Supply Chain Efficiency of Fruits and Vegetables Sector

I am Saurav Negi, Doctoral Research Fellow at University of Petroleum and Energy Studies, Dehradun, is pursuing PhD, titled, "Developing a Framework to improve Supply Chain Efficiency of Fruits and Vegetables Sector".

Objective of the study: To identify the factors leading to supply chain inefficiency in the identified activities in different stages of fruits and vegetables supply chain with specific reference to mango and tomato

Scope of the Study: The identified factors will help in developing a framework to improve supply chain efficiency in Fruits and Vegetables sector.

Nature of the Study: The entire project is based on Primary research having sample size more than 200, which includes Farmers, Traders/ Agents, Commission Agents, Wholesaler, and Transporter.

Confidentiality: The data provided would be used for academic purpose only. For any queries, you may kindly contact Mr. Saurav Negi at +91-9634714440 or snegi@ddn.upes.ac.in

Kindly provide your personal details as follows:

Name:
Location
Occupation:
Age: 20-35 36-50 51-above
Educational Qualification: No education Primary Secondary Tertiary
Experience in the area: 0-5 Yrs 5-10 Yrs 10-15 Yrs 15-20 Yrs 20< above
Email:
Contact Number:

<u>Supply Chain Efficiency</u> in general, describes the extent to which time, effort or cost is well used for the intended task or purpose. It is often used with the specific purpose of relaying the capability of a specific application of effort to produce a specific outcome effectively with a minimum amount or quantity of waste, expense, or unnecessary effort. It is the measure of getting the right quality product to the right place at the right time at the least cost.

Fruits Supply Chain

Stage I-Farm Stage (*Respondent-Farmers*)

The purpose of the study is to identify the factors leading to supply chain inefficiency with respect											
to cost at farm stage of fruit supply chain with specific reference to mango											
Please indicate now much you agree or disagree with each of these statements:											
	6			Level o	f Agree	ment					
Activity	5.	Statements	1	2	3	4	5				
-	No.		Strongly disagree	Disagree	Neither agree or disagree	Agree	Strongly agree				
	1	Ignorance of Farmers to new methods of cultivation is leading to supply chain inefficiency									
Plucking & collection of	2	High manual labour charges in Plucking is leading to supply chain inefficiency									
mango in the	3	Poor connectivity between plucking area and assembly area is leading to supply chain inefficiency									
crutes	4	Large number of Labour required for plucking &									
	5	Lack of Labour's knowledge pertaining to sorting & grading techniques and processes is leading to supply chain inefficiency									
	6	Lack of mechanical sorting, grading and packaging facility is leading to supply chain inefficiency									
	7	Timely Non-availability of packaging materials is leading to supply chain inefficiency									
	8	High Packaging Material charges is leading to supply chain inefficiency									
Sorting, Grading &	9	Price differential of packing material at different									
Packaging and Tying	10	Requirement of expertise for grading and packaging is leading to supply chain inefficiency									
	11	Excess usage of Material for layering and tapping the cartons /boxes is leading to supply chain inefficiency.									
	12	Non-usage of Sorting & Grading Technology is leading to supply chain inefficiency									
	13	Non adoption of advanced packaging materials is leading to supply chain inefficiency									
	14	Lack of Government packing houses/grading facilities is leading to supply chain inefficiency									
Carriage of	15	Poor farm connectivity by road is leading to supply chain inefficiency									
Packed Crate/Box/Bag	16	High Labour charges for carriage is leading to supply chain inefficiency									
s for Loading in Tractor/Bulloc k cart/Truck/	17	High Labour cost due to long distance between packing and loading area is leading to supply chain inefficiency									
Mini Trucks	18	Large number of Labour required for carriage activity is leading to supply chain inefficiency									
The purpose	of the	study is to identify the factors leading to supp	ly chai	n ineffic	iency w	ith re	spect				
		at ranni stage of muit supply chain with specifi	ch of t		tomore						
Plec	ise inal	Looding to supply shain in officience with ed		high les		5:					
ĸ	easons	leading to supply chain inefficiency with resp		nign iea	a time	mont					
	S.		1	2000	2	1	5				
Activity	No.	Statements	▲ Strongly	Disagree	Neither agree or	Agree	Strongly				
Sorting,	1	Manual sorting, grading & packaging practice is leading to supply chain inefficiency	Gibagi ee		disagree		ugi ee				

Grading & Packaging and	2	Lack of knowledge pertaining to sorting & grading techniques and processes is leading to supply chain					
Tying	3	Lack of sorting & grading technology is leading to					
	4	Non-availability of skilled labour for sorting, grading & packaging is leading to supply chain inefficiency					
	5	Lack of mechanical sorting, grading and packaging					
		Labour's Ignorance for time allocated to sorting,					
	6	grading and packaging is leading to supply chain inefficiency					
	7	Timely Non-availability of packaging materials is leading to supply chain inefficiency					
	-	Lack of Training and Knowledge about sorting,					
	8	grading & packaging is leading to supply chain inefficiency					
	9	Harvesting by hand picking is leading to supply chain inefficiency					
	10	Assembly points are not properly identified which is leading to supply chain inefficiency					
	11	Lack of appropriate harvesting tools and equipments is leading to supply chain inefficiency					
Plucking &	12	Lack of Skilled labour for plucking and collection is					
Collection of	- 13	Lack of proper planning for harvesting is leading to					
Mangoes in Crates/Baskets	13	supply chain inefficiency					
	14	technology is leading to supply chain inefficiency					
	15	Labour's Ignorance for time allocated to plucking and					
		Excess harvesting due to lack of information					
	16	regarding market demand is leading to supply chain					
	17	Long distance between plucking area and assembly					
		area is leading to supply chain inefficiency Poor road connectivity is leading to supply chain					
	18	inefficiency					
Carriage of Crates/Baskets	19	Manual carriage by the means of head-load is leading to supply chain inefficiency					
to the Collection	20	Handling excess load by labour at the time of carriage is leading to supply chain inefficiency					
Area	21	Employment of incapable labour (women and					
	21	inefficiency					
	22	Poor condition of path used for carriage is leading to supply chain inefficiency					
The purpose o	f the stu	udy is to identify the factors leading to supply chai	n ineffic	iency wit	h respe	ct to q	uality
	a	t farm stage of fruit supply chain with specific refe	rence to	mango			
	Please i	ndicate how much you agree or disagree with each	h of the	se staten	ients:		
	Reaso	ons leading to supply chain inefficiency with respe	ct to wa	ning qua	lity		
	6			Level o	f Agreei	nent	_
Activity	S. No.	Statements	1 Strongly	2	3 Neither	4	5 Stronghy
			disagree	Disagree	agree or disagree	Agree	agree
Sorting	1	Lack of proper grading and quality control system is leading to supply chain inefficiency					
Grading &	2	Carelessness in sorting, grading & packaging is					
Packaging and		leading to supply chain inefficiency Non-availability of skilled labour for sorting grading					
lying	3	& packaging is leading to supply chain inefficiency					

	4	Lack of Training and Knowledge about packaging is				
		Usage of inappropriate cushioning material for				
	5	packaging is leading to supply chain inefficiency				
	6	Non-usage of padding material for packaging is				
	0	leading to supply chain inefficiency				
	7	Loose packing of fruits inside packaging is leading to supply chain inefficiency				
	8	Poor quality of packaging material is leading to supply chain inefficiency				
	9	Non-availability of cooling shed in the collection area is leading to supply chain inefficiency				
	10	Open Air area for sorting, grading and packaging operations is leading to supply chain inefficiency				
		Non differentiation of produce on the level of				
	11	ripening during sorting, grading and packaging is leading to supply chain inefficiency				
	12	Brushing due to sharp edges of the packaging material is leading to supply chain inefficiency				
	13	Inappropriate or poorly sealed packaging is leading to supply chain inefficiency				
	14	Non treatment of produce before sorting, grading and packaging is leading to supply chain inefficiency				
	15	Improper handling of fruits during sorting, grading & packaging is leading to supply chain inefficiency				
	16	Overloading of fruits while packaging is leading to				
	10	supply chain inefficiency				
	17	Ignorance of time to be allocated to sorting, grading and packaging is leading to supply chain inefficiency				
	10	Timely non-availability of packaging material is				
	10	leading to supply chain inefficiency				
	19	No scientific standard for determination of maturity is leading to supply chain inefficiency				
		Harvesting before maturity for getting higher price				
	20	early in the season is leading to supply chain				
		Lack of trained manpower for plucking activity is				
	21	leading to supply chain inefficiency				
	22	Brushing and Crushing of fruits because of accidental				
		Spreading the produce on the floor in the orchard's				
	23	yard is leading to supply chain inefficiency				
Plucking &	24	Mechanical injury during operations is leading to supply chain inefficiency				
Mangoes in	25	Mishandling and carelessness while plucking and collection is leading to supply chain inefficiency				
Crates/Baskets	26	Exposure to high temperature during collection is leading to supply chain inefficiency				
	27	Lack of appropriate harvesting tools is leading to supply chain inefficiency				
	28	Lack of farmer's awareness and knowledge regarding				
		Excess Plucking due to Lack of information regarding				
	29	market demand is leading to supply chain inefficiency				
	30	Delayed or late harvesting is leading to supply chain inefficiency				
	31	Harvesting during warmest part of the day is leading to supply chain inefficiency				
Handling,	32	Non-availability of skilled labour for HLS is leading to supply chain inefficiency				
Loading & Stacking of	22	Non-availability of support equipments for handling				
Stacking of	33	& loading is leading to supply chain inefficiency				

Box/Carton/Cr ates in	34	Rough handling at the time of loading & stacking is leading to supply chain inefficiency			
Tractor/Bulloc k	35	Improper and high stacking is leading to supply chain inefficiency			
cart/Truck/Mi ni Trucks	36	Dumping of Crates in the vehicle is leading to supply chain inefficiency			
	37	Bulk handling of fresh produce is leading to supply chain inefficiency			
	38	Single manual handling while loading & stacking is leading to supply chain inefficiency			
	39	No proper arrangement of packages/crates for air circulation while stacking in vehicle is leading to supply chain inefficiency			
	40	Open dock area which expose to direct sunlight/heat is leading to supply chain inefficiency			

Stage II- Local Trader/Middlemen stage (Respondent-Local Trader/Middlemen)

The purpose of the study is to identify the factors leading to supply chain inefficiency with respect to cost at Local trader/Middlemen stage of fruit supply chain with specific reference to mango											
Please indicate how much you agree or disagree with each of these statements:											
Reasons leading to supply chain inefficiency with respect to increasing cost											
				Level	of Agree	ment					
	S.	Statements	1	20101	2		E				
Activity	No.		1	2	3 Neither	4	5				
	1,01		disagree	Disagree	agree or disagree	Agree	agree				
	1	Lack of knowledge pertaining to sorting & grading techniques and processes is leading to supply chain inefficiency									
Sorting,	2	Lack of mechanical sorting, grading and packaging facility is leading to supply chain inefficiency									
Grading & Repackaging	3	Expensive Packaging material is leading to supply chain inefficiency									
of Mango (as per the	4	Requirement of expertise for grading and packaging is leading to supply chain inefficiency									
Grades) in another Crates	5	Repeated handling and grading & repackaging at every stage is leading to supply chain inefficiency									
by the buyer (Local trader)	6	Lack of Government packing houses/grading facilities is leading to supply chain inefficiency									
for further	7	Non-availability of advanced packaging material is leading to supply chain inefficiency									
	8	Non-usage of Sorting & Grading Technology is leading to supply chain inefficiency									
	9	Excess usage of Material for layering and tapping the cartons/boxes is leading to supply chain inefficiency									
	10	High Manual Labour Charges is leading to supply chain inefficiency									
Handling,	11	Large number of Labour required for Handling and Loading is leading to supply chain inefficiency									
Stacking of	12	Manual operations in HLS is leading to supply chain inefficiency									
ates in Trucks	13	Pre loading labour charges is leading to supply chain inefficiency									
	14	Non-availability of tools and equipments for handling & loading is leading to supply chain inefficiency									
Unloading of	15	High Manual Labour Charges in Unloading activity is leading to supply chain inefficiency									
Box/Carton/Cr ates/Bags	16	Damage to crates/boxes while unloading is leading to supply chain inefficiency									

from Tractor/	17	Large number of Labour required for Unloading is										
cart/Truck/Mi	19	Manual operations in Unloading is leading to supply										
ni Trucks to	10	chain inefficiency										
the area of	19	inefficiency										
local market	20	Non-availability of tools and equipments for unloading										
The second second		the load is leading to supply chain inefficiency	 									
to time at Local trader/Middlemen stage of fruit supply chain with specific reference to mange												
		rader/ widdiennen stage of fruit supply chain w	run spe	cilic re	stomon	to ma	ngo					
Reasons leading to supply chain inefficiency with respect to high lead time												
Reasons leading to supply chain inefficiency with respect to high lead time												
	S.		1	2	3	4	5					
Activity	No.	Statements	Strongly	~	Neither		Strongly					
			disagree	Disagree	agree or disagree	Agree	agree					
	1	Manual sorting, grading & packaging is leading to										
		supply chain inefficiency										
	2	techniques and processes is leading to supply chain										
Sorting,		inefficiency										
Grading &	3	Lack of sorting & grading technology is leading to										
Repackaging of Mango (as per		Supply chain inefficiency				<u> </u>						
the Grades) in	4	& packaging is leading to supply chain inefficiency										
another Crates	5	Lack of mechanical sorting, grading and packaging			[
by the buyer	5	facility is leading to supply chain inefficiency				. <u> </u>						
(Local trader)	6	Time Ignorance during sorting, grading and packaging is leading to supply chain inefficiency										
selling	_	Timely Non-availability of packaging materials is										
Sening	7	leading to supply chain inefficiency										
		Lack of Training and Knowledge about sorting,										
	8	inefficiency										
	•	Manual unloading is leading to supply chain			1							
Unloading of	9	inefficiency										
mango from	10	Employment of inadequate labour for unloading										
(at Local		Non-availability of skilled labour for unloading the										
Market) and	11	crates is leading to supply chain inefficiency										
loading to the	12	Inadequate space for unloading operations is leading										
buyer's crate		to supply chain inefficiency Non-availability of equipments for unloading the			<u> </u>							
(Local trader)	13	crate is leading to supply chain inefficiency										
	14	Handling and Loading by the means of head load is										
		leading to supply chain inefficiency										
Handling,	15	supply chain inefficiency										
Loading &	16	Bulk handling at the time of loading operations is				<u> </u>						
Box/Carton/Cr	10	leading to supply chain inefficiency										
ates in Trucks	17	Non-availability of skilled labour is leading to supply										
		Non-availability of tools and equipments for handling			<u> </u>							
	18	& loading is leading to supply chain inefficiency										
The purpose of the study is to identify the factors leading to supply chain inefficiency with respect												
to quality a	t local	trader/middlemen stage of fruit supply chain v	with sp	ecific re	eference	to m	ango					
Ple	ase ind	dicate how much you agree or disagree with ec	ich of t	hese st	atemen	ts:						
F	Reason	s leading to supply chain inefficiency with resp	ect to	waning	quality							
Activity	S.	Statements		Level	of Agree	ement						
Activity	No.	Statements	1	2	3	4	5					

			Strongly disagree	Disagree	Neither agree or disagree	Agree	Strongly agree
	1	Insufficient storage and temperature controlled facilities is leading to supply chain inefficiency					
	2	Rough handling while storing is leading to supply chain inefficiency					
	3	Improper and high stacking while storing is leading to supply chain inefficiency					
	4	Inappropriate storing practices leading to compression					
	5	Inadequate ventilation at the place of storage is leading to supply chain inefficiency					
Storing of	6	High temperature at storage area is leading to supply chain inefficiency					
Fresh Produce	7	Damage to the Mangoes caused by pest and fungal infection during storage is leading to supply chain inefficiency					
	8	Non-availability of cooling shed at the place of storage is leading to supply chain inefficiency					
	9	Delays in moving the produce to the wholesale market is leading to supply chain inefficiency					
	10	Holding of goods in anticipation of high prices is leading to supply chain inefficiency					
	11	Overstock due to Inadequate and non-availability of timely demand information is leading to supply chain inefficiency					
Unloading of	12	Non-usage of skilled labour for unloading the crates is leading to supply chain inefficiency					
mango from seller's crates	13	Rough handling while unloading is leading to supply chain inefficiency					
(at Local Market) and	14	Inadequate space for unloading operations is leading to supply chain inefficiency					
loading to the buyer's crate	15	Unloading the crates in an open area which expose to direct sunlight/heat					
(Local trader)	16	Unloading the crates in an inappropriate manner is leading to supply chain inefficiency					
	17	Non-usage of skilled labour for Handling Loading & Stacking is leading to supply chain inefficiency					
	18	Non-usage of supporting equipments for handling & loading is leading to supply chain inefficiency					
	19	Rough handling at the time of loading & stacking is leading to supply chain inefficiency					
Handling, Loading &	20	Improper and high stacking is leading to supply chain inefficiency					
Stacking of Box/Carton/C	21	Dumping of Crates into the vehicle is leading to supply chain inefficiency					
rates in	22	Bulk handling of fresh produce					
Trucks	23	Single manual handling while loading & stacking is leading to supply chain inefficiency					
	24	No proper arrangement of packages/crates for air circulation while stacking in vehicle is leading to supply chain inefficiency					
	25	Open dock area which expose to direct sunlight/heat is leading to supply chain inefficiency					

The purpose	of the	study is to identify the factors leading to supp	ly chair	n ineffici	ency w	ith res	spect
to cost	at Who	blesale mandi stage of fruits supply chain with	specific	: referen	ice to n	nango	
Ple	ase inc	licate now much you agree or alsagree with ea	cn of ti	iese sta	ement	5:	
r	keason	s leading to supply chain inefficiency with resp		ncreasin	g cost		
	S		1	Levero	Agree	ment	F
Activity	No.	Statements	L Strongly	Disagree	S Neither agree or	4 Agree	Strongly
		High Labour Charges in Unloading is leading to supply	uisagiee		disagree		agree
	1	chain inefficiency					
Unloading of	2	Damage to crates/boxes while unloading is leading to					
Crates/		Large number of Labour required for Unloading is					
Cartons	3	leading to supply chain inefficiency					
/Wooden Box from Trucks at Mandi Level	4	Manual operations for Unloading is leading to supply chain inefficiency					
	5	Pre unloading labour charges is leading to supply chain inefficiency					
	6	Non-availability of tools and equipments for unloading the load is leading to supply chain inefficiency					
Handling,	7	High Labour Charges in HLS is leading to supply chain inefficiency					
Loading & Stacking of	8	Manual operations for HLS is leading to supply chain inefficiency					
goods in Mini Vans/Trucks/	9	Pre loading labour charges is leading to supply chain inefficiency					
Rikshaw/Bullo ck Carts	10	Non-availability of tools and equipments for handling & loading is leading to supply chain inefficiency					
	11	Expensive packaging materials is leading to supply					
Storing of	12	High electricity charges is leading to supply chain					
Crates/ Cartons	13	High charges of cold storage is leading to supply chain					
/Wooden Box at Mandi	14	Damage to boxes/crates due to rough manual handling					
	15	Labour charges for maintenance and security is leading					
The purpose	of the	study is to identify the factors leading to suppl	lv chair	n ineffici	encv w	ith res	pect
to time at W	holesal	e mandi stage of fruits supply chain of fruit sup	oply ch	ain with	specifi	c refer	rence
		to mango			-		
Ple	ase ina	licate how much you agree or disagree with ea	ch of th	nese stat	ement	s:	
F	Reason	s leading to supply chain inefficiency with resp	ect to l	nigh leac	l time		
				Level o	f Agree	ment	
Activity	S.	Statements	1	2	3	4	5
	No.		Strongly disagree	Disagree	Neither agree or disagree	Agree	Strongly agree
Unloading of	1	Manual unloading is leading to supply chain inefficiency					
Crates/ Cartons	2	Improper and High stacking of crates is leading to supply chain inefficiency					
/Wooden Box	3	Employment of inadequate labour for unloading					
from Trucks at Mandi Level	л	operations is leading to supply chain inefficiency Non-usage of skilled labour for unloading the crates is					
	4	leading to supply chain inefficiency					

Stage III-	Wholesale/Mandi stage	(Respondent	-Wholesaler/C	Commission Agents	s)
		(<i>r</i>			~ /

	-	Inadequate space for unloading operations is leading to					
	5	supply chain inefficiency					
	_	Non-availability of equipments for unloading is leading					
	6	to supply chain inefficiency					
		Arrival of Larger Quantity of goods is leading to					
	7	supply chain inefficiency					
		Improper planning for scheduling of Incoming Goods					
	8	is leading to supply chain inefficiency					
		Delay in auctioning of mangoes is leading to supply					
	9	chain inefficiency					
Storing of		Inadaguata and non-availability of timely domand					
Crates/	10	information is leading to supply shain inefficiency					
Cartons		High Stack/Values of used and use and the Mandi					
/Wooden Box	11	High Stock/volume of unsold mangoes at Mandi is					
at Mandi		leading to supply chain inefficiency					
	12	Holding of goods in anticipation of high prices is					
		leading to supply chain inefficiency					
	13	Handling and Loading by the means of head load is					
Handling,		leading to supply chain inefficiency					
Loading &	14	Single manual handling while loading is leading to					
Stacking of	·	supply chain inefficiency					
goods in Mini	15	Bulk handling of the crates/packages is leading to					
Vans/Trucks/	-13	supply chain inefficiency					
Dikehow/Dullo	16	Non-usage of skilled labour in HLS is leading to					
Riksnaw/Bullo	10	supply chain inefficiency					
CK Carts	17	Non-availability of tools and equipments for handling					
	17	& loading is leading to supply chain inefficiency					
The purpose	of the	study is to identify the factors leading to suppl	lv chair	ineffici	encv w	ith res	spect
to quality	v at \A/k	olocala mandi staga of fruits supply shain with	, cnocif	ic roford	nco to	mana	0
to qualit	y at vvi	iolesale manuf stage of muits supply chain with	specif	ic refere	fice to	mang	0
Ple	ase ind	icate how much you agree or disagree with ea	ch of th	ese stat	ement	s:	
	Reason	s leading to supply chain inefficiency with resp	ect to v	vaning o	uality		
		······································					
ſ					f Agroo	mont	
r	G			Level o	f Agree	ment	T
Activity	S.	Statements	1	Level o 2	f Agree 3	ment 4	5
Activity	S. No.	Statements	1 Strongly	Level o 2	f Agree 3 Neither	4	5 Strongly
Activity	S. No.	Statements	1 Strongly disagree	Level o 2 Disagree	f Agree 3 Neither agree or disagree	Agree	5 Strongly agree
Activity	S. No.	Statements Insufficient storage and temperature controlled	1 Strongly disagree	Level o 2 Disagree	f Agree 3 Neither agree or disagree	Ment 4 Agree	5 Strongly agree
Activity	S. No.	Statements Insufficient storage and temperature controlled facilities is leading to supply chain inefficiency	1 Strongly disagree	Level o 2 Disagree	f Agree 3 Neither agree or disagree	4 Agree	5 Strongly agree
Activity	S. No.	Statements Insufficient storage and temperature controlled facilities is leading to supply chain inefficiency Lack of cold storage facility is leading to supply chain	1 Strongly disagree	Level o 2 Disagree	f Agree 3 Neither agree or disagree	Agree	5 Strongly agree
Activity	S. No. 1 2	Statements Insufficient storage and temperature controlled facilities is leading to supply chain inefficiency Lack of cold storage facility is leading to supply chain inefficiency	1 Strongly disagree	Level o 2 Disagree	f Agree 3 Neither agree or disagree	Agree	5 Strongly agree
Activity	S. No. 1 2	Statements Insufficient storage and temperature controlled facilities is leading to supply chain inefficiency Lack of cold storage facility is leading to supply chain inefficiency Rough handling while storing is leading to supply	1 Strongly disagree	Level o 2 Disagree	f Agree 3 Neither agree or disagree	Agree	5 Strongly agree
Activity	S. No. 1 2 3	Statements Insufficient storage and temperature controlled facilities is leading to supply chain inefficiency Lack of cold storage facility is leading to supply chain inefficiency Rough handling while storing is leading to supply chain inefficiency	1 Strongly disagree	Level o 2 Disagree	f Agree 3 Neither agree or disagree	Agree	5 Strongly agree
Activity	S. No. 1 2 3	Statements Insufficient storage and temperature controlled facilities is leading to supply chain inefficiency Lack of cold storage facility is leading to supply chain inefficiency Rough handling while storing is leading to supply chain inefficiency Improper and high stacking while storing is leading to	1 Strongly disagree	Level o 2 Disagree	f Agree 3 Neither agree or disagree	Agree	5 Strongly agree
Activity	S. No. 1 2 3 4	Statements Insufficient storage and temperature controlled facilities is leading to supply chain inefficiency Lack of cold storage facility is leading to supply chain inefficiency Rough handling while storing is leading to supply chain inefficiency Improper and high stacking while storing is leading to supply chain inefficiency	1 Strongly disagree	Level o 2 Disagree	f Agree 3 Neither agree or disagree	Agree	5 Strongly agree
Activity	S. No. 1 2 3 4	Statements Insufficient storage and temperature controlled facilities is leading to supply chain inefficiency Lack of cold storage facility is leading to supply chain inefficiency Rough handling while storing is leading to supply chain inefficiency Improper and high stacking while storing is leading to supply chain inefficiency Compression of mangoes due to heavy load in storing	1 Strongly disagree	Level o 2 Disagree	f Agree 3 Neither agree or disagree	Agree	5 Strongly agree
Activity	S. No. 1 2 3 4 5	Statements Insufficient storage and temperature controlled facilities is leading to supply chain inefficiency Lack of cold storage facility is leading to supply chain inefficiency Rough handling while storing is leading to supply chain inefficiency Improper and high stacking while storing is leading to supply chain inefficiency Compression of mangoes due to heavy load in storing is leading to supply chain inefficiency	1 Strongly disagree	Level o 2 Disagree	f Agree 3 Neither agree or disagree	Agree	5 Strongly agree
Activity Storing of	S. No. 1 2 3 4 5	Statements Insufficient storage and temperature controlled facilities is leading to supply chain inefficiency Lack of cold storage facility is leading to supply chain inefficiency Rough handling while storing is leading to supply chain inefficiency Improper and high stacking while storing is leading to supply chain inefficiency Compression of mangoes due to heavy load in storing is leading to supply chain inefficiency Inadequate ventilation at the place of storage is leading	1 Strongly disagree	Level o 2 Disagree	f Agree 3 Neither agree or disagree	Agree	5 Strongly agree
Activity Storing of Crates/	S. No. 1 2 3 4 5 6	Statements Insufficient storage and temperature controlled facilities is leading to supply chain inefficiency Lack of cold storage facility is leading to supply chain inefficiency Rough handling while storing is leading to supply chain inefficiency Improper and high stacking while storing is leading to supply chain inefficiency Compression of mangoes due to heavy load in storing is leading to supply chain inefficiency Inadequate ventilation at the place of storage is leading to supply chain inefficiency	1 Strongly disagree	Level o 2 Disagree	f Agree 3 Neither agree or disagree	Agree	5 Strongly agree
Activity Storing of Crates/ Cartons	S. No. 1 2 3 4 5 6	Statements Insufficient storage and temperature controlled facilities is leading to supply chain inefficiency Lack of cold storage facility is leading to supply chain inefficiency Rough handling while storing is leading to supply chain inefficiency Improper and high stacking while storing is leading to supply chain inefficiency Compression of mangoes due to heavy load in storing is leading to supply chain inefficiency Inadequate ventilation at the place of storage is leading to supply chain inefficiency High temperature at storage area is leading to supply	1 Strongly disagree	Level o 2 Disagree	f Agree 3 Neither agree or disagree	Agree	5 Strongly agree
Activity Storing of Crates/ Cartons /Wooden Box	S. No. 1 2 3 4 5 6 7	Statements Insufficient storage and temperature controlled facilities is leading to supply chain inefficiency Lack of cold storage facility is leading to supply chain inefficiency Rough handling while storing is leading to supply chain inefficiency Improper and high stacking while storing is leading to supply chain inefficiency Compression of mangoes due to heavy load in storing is leading to supply chain inefficiency Inadequate ventilation at the place of storage is leading to supply chain inefficiency High temperature at storage area is leading to supply chain inefficiency	1 Strongly disagree	Level o	f Agree 3 Neither agree or disagree	Agree	5 Strongly agree
Activity Activity Storing of Crates/ Cartons /Wooden Box at Mandi	S. No. 1 2 3 4 5 6 7	Statements Insufficient storage and temperature controlled facilities is leading to supply chain inefficiency Lack of cold storage facility is leading to supply chain inefficiency Rough handling while storing is leading to supply chain inefficiency Improper and high stacking while storing is leading to supply chain inefficiency Compression of mangoes due to heavy load in storing is leading to supply chain inefficiency Inadequate ventilation at the place of storage is leading to supply chain inefficiency High temperature at storage area is leading to supply chain inefficiency Damage to the mangoes caused by pest and fungal	1 Strongly disagree	Level o 2 Disagree	f Agree 3 Neither agree or disagree	Ment 4 Agree	5 Strongly agree
Activity Storing of Crates/ Cartons /Wooden Box at Mandi	S. No. 1 2 3 4 5 6 7 8	Statements Insufficient storage and temperature controlled facilities is leading to supply chain inefficiency Lack of cold storage facility is leading to supply chain inefficiency Rough handling while storing is leading to supply chain inefficiency Improper and high stacking while storing is leading to supply chain inefficiency Compression of mangoes due to heavy load in storing is leading to supply chain inefficiency Inadequate ventilation at the place of storage is leading to supply chain inefficiency High temperature at storage area is leading to supply chain inefficiency Damage to the mangoes caused by pest and fungal infection during storage is leading to supply chain	1 Strongly disagree	Level o 2 Disagree	f Agree 3 Neither agree or disagree	Agree	5 Strongly agree
Activity Storing of Crates/ Cartons /Wooden Box at Mandi	S. No. 1 2 3 4 5 6 7 8	Statements Insufficient storage and temperature controlled facilities is leading to supply chain inefficiency Lack of cold storage facility is leading to supply chain inefficiency Rough handling while storing is leading to supply chain inefficiency Improper and high stacking while storing is leading to supply chain inefficiency Compression of mangoes due to heavy load in storing is leading to supply chain inefficiency Inadequate ventilation at the place of storage is leading to supply chain inefficiency High temperature at storage area is leading to supply chain inefficiency Damage to the mangoes caused by pest and fungal infection during storage is leading to supply chain inefficiency	1 Strongly disagree	Level o	f Agree 3 Neither agree or disagree	Ment 4 Agree	5 Strongly agree
Activity Storing of Crates/ Cartons /Wooden Box at Mandi	S. No. 1 2 3 4 5 6 7 8	Statements Insufficient storage and temperature controlled facilities is leading to supply chain inefficiency Lack of cold storage facility is leading to supply chain inefficiency Rough handling while storing is leading to supply chain inefficiency Improper and high stacking while storing is leading to supply chain inefficiency Compression of mangoes due to heavy load in storing is leading to supply chain inefficiency Inadequate ventilation at the place of storage is leading to supply chain inefficiency High temperature at storage area is leading to supply chain inefficiency Damage to the mangoes caused by pest and fungal infection during storage is leading to supply chain inefficiency Non-availability of cooling shed at the place of storage	1 Strongly disagree	Level o	f Agree 3 Neither agree or disagree	Ment 4 Agree	5 Strongly agree
Activity Storing of Crates/ Cartons /Wooden Box at Mandi	S. No. 1 2 3 4 5 6 7 8 9	Statements Insufficient storage and temperature controlled facilities is leading to supply chain inefficiency Lack of cold storage facility is leading to supply chain inefficiency Rough handling while storing is leading to supply chain inefficiency Improper and high stacking while storing is leading to supply chain inefficiency Compression of mangoes due to heavy load in storing is leading to supply chain inefficiency Inadequate ventilation at the place of storage is leading to supply chain inefficiency High temperature at storage area is leading to supply chain inefficiency Damage to the mangoes caused by pest and fungal infection during storage is leading to supply chain inefficiency Non-availability of cooling shed at the place of storage is leading to supply chain inefficiency	1 Strongly disagree	Level o	f Agree 3 Neither agree or disagree	ment 4 Agree	5 Strongly agree
Activity Storing of Crates/ Cartons /Wooden Box at Mandi	S. No. 1 2 3 4 5 6 7 8 9	Statements Insufficient storage and temperature controlled facilities is leading to supply chain inefficiency Lack of cold storage facility is leading to supply chain inefficiency Rough handling while storing is leading to supply chain inefficiency Improper and high stacking while storing is leading to supply chain inefficiency Compression of mangoes due to heavy load in storing is leading to supply chain inefficiency Inadequate ventilation at the place of storage is leading to supply chain inefficiency High temperature at storage area is leading to supply chain inefficiency Damage to the mangoes caused by pest and fungal infection during storage is leading to supply chain inefficiency Non-availability of cooling shed at the place of storage is leading to supply chain inefficiency Holding of goods in anticipation of high prices is	1 Strongly disagree	Level o	f Agree 3 Neither agree or disagree	Ment 4 Agree	5 Strongly agree
Activity Storing of Crates/ Cartons /Wooden Box at Mandi	S. No. 1 2 3 4 5 6 7 8 9 10	Statements Insufficient storage and temperature controlled facilities is leading to supply chain inefficiency Lack of cold storage facility is leading to supply chain inefficiency Rough handling while storing is leading to supply chain inefficiency Improper and high stacking while storing is leading to supply chain inefficiency Compression of mangoes due to heavy load in storing is leading to supply chain inefficiency Inadequate ventilation at the place of storage is leading to supply chain inefficiency High temperature at storage area is leading to supply chain inefficiency Damage to the mangoes caused by pest and fungal infection during storage is leading to supply chain inefficiency Non-availability of cooling shed at the place of storage is leading to supply chain inefficiency Holding of goods in anticipation of high prices is leading to supply chain inefficiency	1 Strongly disagree	Level o	f Agree 3 Neither agree or disagree	Ment 4 Agree	5 Strongly agree
Activity Storing of Crates/ Cartons /Wooden Box at Mandi	S. No. 1 2 3 4 5 6 7 8 9 10	Statements Insufficient storage and temperature controlled facilities is leading to supply chain inefficiency Lack of cold storage facility is leading to supply chain inefficiency Rough handling while storing is leading to supply chain inefficiency Improper and high stacking while storing is leading to supply chain inefficiency Compression of mangoes due to heavy load in storing is leading to supply chain inefficiency Inadequate ventilation at the place of storage is leading to supply chain inefficiency High temperature at storage area is leading to supply chain inefficiency Damage to the mangoes caused by pest and fungal infection during storage is leading to supply chain inefficiency Non-availability of cooling shed at the place of storage is leading to supply chain inefficiency Holding of goods in anticipation of high prices is leading to supply chain inefficiency	1 Strongly disagree	Level o	f Agree 3 Neither agree or disagree	ment 4 Agree	5 Strongly agree
Activity Storing of Crates/ Cartons /Wooden Box at Mandi	S. No. 1 2 3 4 5 6 7 8 9 10 11	Statements Insufficient storage and temperature controlled facilities is leading to supply chain inefficiency Lack of cold storage facility is leading to supply chain inefficiency Rough handling while storing is leading to supply chain inefficiency Improper and high stacking while storing is leading to supply chain inefficiency Compression of mangoes due to heavy load in storing is leading to supply chain inefficiency Inadequate ventilation at the place of storage is leading to supply chain inefficiency High temperature at storage area is leading to supply chain inefficiency Damage to the mangoes caused by pest and fungal infection during storage is leading to supply chain inefficiency Non-availability of cooling shed at the place of storage is leading to supply chain inefficiency Holding of goods in anticipation of high prices is leading to supply chain inefficiency Overstock due to Inadequate and non-availability of timely demand information is leading to supply chain	1 Strongly disagree	Level o	f Agree 3 Neither agree or disagree	ment 4 Agree	5 Strongly agree
Activity Storing of Crates/ Cartons /Wooden Box at Mandi	S. No. 1 2 3 4 5 6 7 8 9 10 11	Statements Insufficient storage and temperature controlled facilities is leading to supply chain inefficiency Lack of cold storage facility is leading to supply chain inefficiency Rough handling while storing is leading to supply chain inefficiency Improper and high stacking while storing is leading to supply chain inefficiency Compression of mangoes due to heavy load in storing is leading to supply chain inefficiency Inadequate ventilation at the place of storage is leading to supply chain inefficiency High temperature at storage area is leading to supply chain inefficiency Damage to the mangoes caused by pest and fungal infection during storage is leading to supply chain inefficiency Non-availability of cooling shed at the place of storage is leading to supply chain inefficiency Holding of goods in anticipation of high prices is leading to supply chain inefficiency Overstock due to Inadequate and non-availability of timely demand information is leading to supply chain	1 Strongly disagree	Level o	f Agree 3 Neither agree or disagree	ment 4 Agree	5 Strongly agree
Activity Storing of Crates/ Cartons /Wooden Box at Mandi	S. No. 1 2 3 4 5 6 7 8 9 10 11	Statements Insufficient storage and temperature controlled facilities is leading to supply chain inefficiency Lack of cold storage facility is leading to supply chain inefficiency Rough handling while storing is leading to supply chain inefficiency Improper and high stacking while storing is leading to supply chain inefficiency Compression of mangoes due to heavy load in storing is leading to supply chain inefficiency Inadequate ventilation at the place of storage is leading to supply chain inefficiency High temperature at storage area is leading to supply chain inefficiency Damage to the mangoes caused by pest and fungal infection during storage is leading to supply chain inefficiency Non-availability of cooling shed at the place of storage is leading to supply chain inefficiency Holding of goods in anticipation of high prices is leading to supply chain inefficiency Overstock due to Inadequate and non-availability of timely demand information is leading to supply chain inefficiency	1 Strongly disagree	Level o	f Agree 3 Neither agree or disagree	ment 4 Agree	5 Strongly agree
Activity Storing of Crates/ Cartons /Wooden Box at Mandi	S. No. 1 2 3 4 5 6 7 8 9 10 11 11 12	Statements Insufficient storage and temperature controlled facilities is leading to supply chain inefficiency Lack of cold storage facility is leading to supply chain inefficiency Rough handling while storing is leading to supply chain inefficiency Improper and high stacking while storing is leading to supply chain inefficiency Compression of mangoes due to heavy load in storing is leading to supply chain inefficiency Inadequate ventilation at the place of storage is leading to supply chain inefficiency High temperature at storage area is leading to supply chain inefficiency Damage to the mangoes caused by pest and fungal infection during storage is leading to supply chain inefficiency Non-availability of cooling shed at the place of storage is leading to supply chain inefficiency Holding of goods in anticipation of high prices is leading to supply chain inefficiency Noverstock due to Inadequate and non-availability of timely demand information is leading to supply chain inefficiency Non-availability of skilled labour for unloading the crates is leading to supply chain inefficiency	1 Strongly disagree	Level o	f Agree 3 Neither agree or disagree	ment 4 Agree	5 Strongly agree
Activity Storing of Crates/ Cartons /Wooden Box at Mandi Unloading of Crates/	S. No. 1 2 3 4 5 6 7 8 9 10 11 11 12	Statements Insufficient storage and temperature controlled facilities is leading to supply chain inefficiency Lack of cold storage facility is leading to supply chain inefficiency Rough handling while storing is leading to supply chain inefficiency Improper and high stacking while storing is leading to supply chain inefficiency Compression of mangoes due to heavy load in storing is leading to supply chain inefficiency Inadequate ventilation at the place of storage is leading to supply chain inefficiency High temperature at storage area is leading to supply chain inefficiency Damage to the mangoes caused by pest and fungal infection during storage is leading to supply chain inefficiency Non-availability of cooling shed at the place of storage is leading to supply chain inefficiency Holding of goods in anticipation of high prices is leading to supply chain inefficiency Overstock due to Inadequate and non-availability of timely demand information is leading to supply chain inefficiency Non-availability of skilled labour for unloading the crates is leading to supply chain inefficiency Roverstock due to Inadequate and non-availability of timely demand information is leading to supply chain inefficiency	1 Strongly disagree	Level o	f Agree 3 Neither agree or disagree	ment 4 Agree	5 Strongly agree

/Wooden Box	14	Inadequate space for unloading operations is leading to			
from Trucks at		supply chain inefficiency			
Mandi Level	15	Expose to direct sunlight/heat while unloading is leading to supply chain inefficiency			
	16	Open dock area which expose to direct sunlight/heat in UfT is leading to supply chain inefficiency			
	17	Unloading in an inappropriate manner is leading to supply chain inefficiency			
	18	Non-availability of skilled labour in HLS is leading to supply chain inefficiency			
	19	Non-availability of equipments for handling & loading is leading to supply chain inefficiency			
	20	Rough handling at the time of loading & stacking is leading to supply chain inefficiency			
Handling, Loading &	21	Improper and high stacking is leading to supply chain inefficiency			
Stacking of goods in Mini	22	Dumping of Crates into the vehicle is leading to supply chain inefficiency			
Vans/Trucks/ Rikshaw/Bullo	23	Bulk Handling at the time of Loading and Stacking is leading to supply chain inefficiency			
ck Carts	24	Single manual handling while loading & stacking is leading to supply chain inefficiency			
	25	No proper arrangement of packages/crates for air circulation while stacking is leading to supply chain inefficiency			
	26	Open dock area which expose to direct sunlight/heat in HLS is leading to supply chain inefficiency			

Stage IV- Local trader/Mashakhor stage (*Respondent-Local Trader/Mashakhor*)

The purpose of cost at Loca	the st al trad	udy is to identify the factors leading to supply o er/Mashakhor stage of fruits supply chain with	hain in specifi	efficie c refer	ncy wit ence to	h resp mang	ect to o
Plea	se indi	cate how much you agree or disagree with eacl	h of the	se sta	tements	s:	
Re	asons	leading to supply chain inefficiency with respec	ct to ind	reasir	ng cost		
				Level	of Agree	ement	;
Activity	S.	Statements	1	2	3	4	5
Activity	No.	Statements	Strongly disagree	Disagre e	Neither agree or disagree	Agree	Strongly agree
	1	Lack of knowledge pertaining to sorting & grading techniques and processes is leading to supply chain inefficiency					
	2	Lack of mechanical sorting, grading and packaging facility is leading to supply chain inefficiency					
	3	Timely Non-availability of packaging materials is leading to supply chain inefficiency					
Sorting, Grading	4	Expensive Packaging material is leading to supply chain inefficiency					
Mangoes by the	5	Price differential of Packaging Materials at different places is leading to supply chain inefficiency					
Adarshnagar, Azadpur for	6	High Labour charges arising out of expertise required for grading and packaging is leading to supply chain inefficiency					
further sale	7	Excess usage of Material for layering and tapping the cartons/boxes is leading to supply chain inefficiency					
	8	Non-usage of Sorting & Grading Technology is leading to supply chain inefficiency					
	9	Non-usage of Advanced Packaging Materials is leading to supply chain inefficiency					
	10	Lack of Government packing houses/grading facilities is leading to supply chain inefficiency					

Unloading of	11	High Labour Charges for Unloading is leading to supply					
Crates/Cartons/B		chain inefficiency Damage to crates/boxes while unloading is leading to					
ox from Mini	12	supply chain inefficiency					
Vans/	13	Manual operations in Unloading is leading to supply					
Rikshaw/Bullock	15	chain inefficiency					
at Adarshnagar.		Non-availability of tools and equipments for unloading					
Azadpur mandi	14	the load is leading to supply chain inefficiency					
		High charges of ringping chamber is leading to supply					
	15	chain inefficiency					
	16	Damage to boxes/crates due to rough handling while					
	10	storage is leading to supply chain inefficiency					
Storing &	17	Expenditure on chemicals used for ripening is leading to supply chain inefficiency					
Ripening of		High electricity charges is leading to supply chain					
Mangoes	18	inefficiency					
	19	High charges of cold storage facilities is leading to					
		supply chain inefficiency					
	20	supply chain inefficiency					
The purpose of	the st	udy is to identify the factors leading to supply c	hain in	efficier	ncy witl	n resp	ect to
time at Loc	al trad	ler/Mashakhor stage of fruits supply chain with	specifi	c refer	ence to	mang	go
Pleas	se indi	cate how much you agree or disagree with each	h of the	se stat	ements	:	-
Re	asons	leading to supply chain inefficiency with respec	ct to his	oh lead	time		
					£ ^ ~ ~ ~		
	S			Lever	of Agree	ement	
Activity	No	Statements	1	2	3	4	5
	110.		Strongly disagree	Disagre e	agree or	Agree	Strongly agree
					disagree		
	1	Lack of demand in the market is leading to supply chain					
	1	Lack of demand in the market is leading to supply chain inefficiency					
	1 2	Lack of demand in the market is leading to supply chain inefficiency Poor information regarding market demand is leading to					
Storing &	1 2	Lack of demand in the market is leading to supply chain inefficiency Poor information regarding market demand is leading to supply chain inefficiency Holding of goods in anticipation of high prices is					
Storing & Ripening of	1 2 3	Lack of demand in the market is leading to supply chain inefficiency Poor information regarding market demand is leading to supply chain inefficiency Holding of goods in anticipation of high prices is leading to supply chain inefficiency					
Storing & Ripening of Mangoes	1 2 3	Lack of demand in the market is leading to supply chain inefficiency Poor information regarding market demand is leading to supply chain inefficiency Holding of goods in anticipation of high prices is leading to supply chain inefficiency Lack of proper and uniform grading which hinder to					
Storing & Ripening of Mangoes	1 2 3 4	Lack of demand in the market is leading to supply chain inefficiency Poor information regarding market demand is leading to supply chain inefficiency Holding of goods in anticipation of high prices is leading to supply chain inefficiency Lack of proper and uniform grading which hinder to achieve uniform ripening is leading to supply chain inefficiency					
Storing & Ripening of Mangoes	1 2 3 4	Lack of demand in the market is leading to supply chain inefficiency Poor information regarding market demand is leading to supply chain inefficiency Holding of goods in anticipation of high prices is leading to supply chain inefficiency Lack of proper and uniform grading which hinder to achieve uniform ripening is leading to supply chain inefficiency Inadequate equipment for ripening is leading to supply					
Storing & Ripening of Mangoes	1 2 3 4 5	Lack of demand in the market is leading to supply chain inefficiency Poor information regarding market demand is leading to supply chain inefficiency Holding of goods in anticipation of high prices is leading to supply chain inefficiency Lack of proper and uniform grading which hinder to achieve uniform ripening is leading to supply chain inefficiency Inadequate equipment for ripening is leading to supply chain inefficiency					
Storing & Ripening of Mangoes	1 2 3 4 5 6	Lack of demand in the market is leading to supply chain inefficiency Poor information regarding market demand is leading to supply chain inefficiency Holding of goods in anticipation of high prices is leading to supply chain inefficiency Lack of proper and uniform grading which hinder to achieve uniform ripening is leading to supply chain inefficiency Inadequate equipment for ripening is leading to supply chain inefficiency Manual sorting, grading & packaging is leading to					
Storing & Ripening of Mangoes	1 2 3 4 5 6	Lack of demand in the market is leading to supply chain inefficiency Poor information regarding market demand is leading to supply chain inefficiency Holding of goods in anticipation of high prices is leading to supply chain inefficiency Lack of proper and uniform grading which hinder to achieve uniform ripening is leading to supply chain inefficiency Inadequate equipment for ripening is leading to supply chain inefficiency Manual sorting, grading & packaging is leading to supply chain inefficiency Lack of knowledge pertaining to sorting & grading					
Storing & Ripening of Mangoes	1 2 3 4 5 6 7	Lack of demand in the market is leading to supply chain inefficiency Poor information regarding market demand is leading to supply chain inefficiency Holding of goods in anticipation of high prices is leading to supply chain inefficiency Lack of proper and uniform grading which hinder to achieve uniform ripening is leading to supply chain inefficiency Inadequate equipment for ripening is leading to supply chain inefficiency Manual sorting, grading & packaging is leading to supply chain inefficiency Lack of knowledge pertaining to sorting & grading techniques and processes is leading to supply chain					
Storing & Ripening of Mangoes	1 2 3 4 5 6 7	Lack of demand in the market is leading to supply chain inefficiency Poor information regarding market demand is leading to supply chain inefficiency Holding of goods in anticipation of high prices is leading to supply chain inefficiency Lack of proper and uniform grading which hinder to achieve uniform ripening is leading to supply chain inefficiency Inadequate equipment for ripening is leading to supply chain inefficiency Manual sorting, grading & packaging is leading to supply chain inefficiency Lack of knowledge pertaining to sorting & grading techniques and processes is leading to supply chain inefficiency					
Storing & Ripening of Mangoes Sorting, Grading & Renackaging of	1 2 3 4 5 6 7 8	Lack of demand in the market is leading to supply chain inefficiency Poor information regarding market demand is leading to supply chain inefficiency Holding of goods in anticipation of high prices is leading to supply chain inefficiency Lack of proper and uniform grading which hinder to achieve uniform ripening is leading to supply chain inefficiency Inadequate equipment for ripening is leading to supply chain inefficiency Manual sorting, grading & packaging is leading to supply chain inefficiency Lack of knowledge pertaining to sorting & grading techniques and processes is leading to supply chain inefficiency Lack of sorting & grading technology is leading to supply chain inefficiency					
Storing & Ripening of Mangoes Sorting, Grading & Repackaging of Mangoes by the	1 2 3 4 5 6 7 8	Lack of demand in the market is leading to supply chain inefficiency Poor information regarding market demand is leading to supply chain inefficiency Holding of goods in anticipation of high prices is leading to supply chain inefficiency Lack of proper and uniform grading which hinder to achieve uniform ripening is leading to supply chain inefficiency Inadequate equipment for ripening is leading to supply chain inefficiency Manual sorting, grading & packaging is leading to supply chain inefficiency Lack of knowledge pertaining to sorting & grading techniques and processes is leading to supply chain inefficiency Lack of sorting & grading technology is leading to supply chain inefficiency					
Storing & Ripening of Mangoes Sorting, Grading & Repackaging of Mangoes by the Local traders at	1 2 3 4 5 6 7 8 9	Lack of demand in the market is leading to supply chain inefficiency Poor information regarding market demand is leading to supply chain inefficiency Holding of goods in anticipation of high prices is leading to supply chain inefficiency Lack of proper and uniform grading which hinder to achieve uniform ripening is leading to supply chain inefficiency Inadequate equipment for ripening is leading to supply chain inefficiency Manual sorting, grading & packaging is leading to supply chain inefficiency Lack of knowledge pertaining to sorting & grading techniques and processes is leading to supply chain inefficiency Lack of sorting & grading technology is leading to supply chain inefficiency Non-availability of skilled labour for sorting, grading & packaging is leading to supply chain inefficiency					
Storing & Ripening of Mangoes Sorting, Grading & Repackaging of Mangoes by the Local traders at Adarshnagar,	1 2 3 4 5 6 7 8 9 10	Lack of demand in the market is leading to supply chain inefficiency Poor information regarding market demand is leading to supply chain inefficiency Holding of goods in anticipation of high prices is leading to supply chain inefficiency Lack of proper and uniform grading which hinder to achieve uniform ripening is leading to supply chain inefficiency Inadequate equipment for ripening is leading to supply chain inefficiency Manual sorting, grading & packaging is leading to supply chain inefficiency Lack of knowledge pertaining to sorting & grading techniques and processes is leading to supply chain inefficiency Lack of sorting & grading technology is leading to supply chain inefficiency Lack of sorting & grading technology is leading to supply chain inefficiency Lack of sorting & grading technology is leading to supply chain inefficiency Lack of mechanical sorting, grading and packaging					
Storing & Ripening of Mangoes Sorting, Grading & Repackaging of Mangoes by the Local traders at Adarshnagar, Azadpur for futher calo	1 2 3 4 5 6 7 8 9 10	Lack of demand in the market is leading to supply chain inefficiency Poor information regarding market demand is leading to supply chain inefficiency Holding of goods in anticipation of high prices is leading to supply chain inefficiency Lack of proper and uniform grading which hinder to achieve uniform ripening is leading to supply chain inefficiency Inadequate equipment for ripening is leading to supply chain inefficiency Manual sorting, grading & packaging is leading to supply chain inefficiency Lack of knowledge pertaining to sorting & grading techniques and processes is leading to supply chain inefficiency Lack of sorting & grading technology is leading to supply chain inefficiency Non-availability of skilled labour for sorting, grading & packaging is leading to supply chain inefficiency Lack of mechanical sorting, grading and packaging facility is leading to supply chain inefficiency					
Storing & Ripening of Mangoes Sorting, Grading & Repackaging of Mangoes by the Local traders at Adarshnagar, Azadpur for further sale	1 2 3 4 5 6 7 8 9 10 11	Lack of demand in the market is leading to supply chain inefficiency Poor information regarding market demand is leading to supply chain inefficiency Holding of goods in anticipation of high prices is leading to supply chain inefficiency Lack of proper and uniform grading which hinder to achieve uniform ripening is leading to supply chain inefficiency Inadequate equipment for ripening is leading to supply chain inefficiency Manual sorting, grading & packaging is leading to supply chain inefficiency Lack of knowledge pertaining to sorting & grading techniques and processes is leading to supply chain inefficiency Lack of sorting & grading technology is leading to supply chain inefficiency Lack of sorting & grading technology is leading to supply chain inefficiency Lack of mechanical sorting, grading and packaging facility is leading to supply chain inefficiency					
Storing & Ripening of Mangoes Sorting, Grading & Repackaging of Mangoes by the Local traders at Adarshnagar, Azadpur for further sale	1 2 3 4 5 6 7 8 9 10 11 11	Lack of demand in the market is leading to supply chain inefficiency Poor information regarding market demand is leading to supply chain inefficiency Holding of goods in anticipation of high prices is leading to supply chain inefficiency Lack of proper and uniform grading which hinder to achieve uniform ripening is leading to supply chain inefficiency Inadequate equipment for ripening is leading to supply chain inefficiency Manual sorting, grading & packaging is leading to supply chain inefficiency Lack of knowledge pertaining to sorting & grading techniques and processes is leading to supply chain inefficiency Lack of sorting & grading technology is leading to supply chain inefficiency Lack of sorting & grading technology is leading to supply chain inefficiency Lack of mechanical sorting, grading ad packaging facility is leading to supply chain inefficiency Lack of mechanical sorting, grading and packaging facility is leading to supply chain inefficiency Ignorance of time allocated to sorting, grading and packaging is leading to supply chain inefficiency Timely Non-availability of packaging materials is					
Storing & Ripening of Mangoes Sorting, Grading & Repackaging of Mangoes by the Local traders at Adarshnagar, Azadpur for further sale	1 2 3 4 5 6 7 8 9 10 11 12	Lack of demand in the market is leading to supply chain inefficiency Poor information regarding market demand is leading to supply chain inefficiency Holding of goods in anticipation of high prices is leading to supply chain inefficiency Lack of proper and uniform grading which hinder to achieve uniform ripening is leading to supply chain inefficiency Inadequate equipment for ripening is leading to supply chain inefficiency Manual sorting, grading & packaging is leading to supply chain inefficiency Lack of knowledge pertaining to sorting & grading techniques and processes is leading to supply chain inefficiency Lack of sorting & grading technology is leading to supply chain inefficiency Non-availability of skilled labour for sorting, grading & packaging is leading to supply chain inefficiency Lack of mechanical sorting, grading and packaging facility is leading to supply chain inefficiency Ignorance of time allocated to sorting, grading and packaging is leading to supply chain inefficiency Timely Non-availability of packaging materials is leading to supply chain inefficiency					
Storing & Ripening of Mangoes Sorting, Grading & Repackaging of Mangoes by the Local traders at Adarshnagar, Azadpur for further sale	1 2 3 4 5 6 7 8 9 10 11 12 13	Lack of demand in the market is leading to supply chain inefficiency Poor information regarding market demand is leading to supply chain inefficiency Holding of goods in anticipation of high prices is leading to supply chain inefficiency Lack of proper and uniform grading which hinder to achieve uniform ripening is leading to supply chain inefficiency Inadequate equipment for ripening is leading to supply chain inefficiency Manual sorting, grading & packaging is leading to supply chain inefficiency Lack of knowledge pertaining to sorting & grading techniques and processes is leading to supply chain inefficiency Lack of sorting & grading technology is leading to supply chain inefficiency Lack of sorting a grading to supply chain inefficiency Lack of sorting a grading to supply chain gave packaging is leading to supply chain inefficiency Lack of mechanical sorting, grading and packaging facility is leading to supply chain inefficiency Ignorance of time allocated to sorting, grading and packaging is leading to supply chain inefficiency Timely Non-availability of packaging materials is leading to supply chain inefficiency Lack of Training and Knowledge about sorting, grading & packaging is leading to supply chain inefficiency					
Storing & Ripening of Mangoes Sorting, Grading & Repackaging of Mangoes by the Local traders at Adarshnagar, Azadpur for further sale Unloading of	1 2 3 4 5 6 7 8 9 10 11 12 13 14	Lack of demand in the market is leading to supply chain inefficiency Poor information regarding market demand is leading to supply chain inefficiency Holding of goods in anticipation of high prices is leading to supply chain inefficiency Lack of proper and uniform grading which hinder to achieve uniform ripening is leading to supply chain inefficiency Inadequate equipment for ripening is leading to supply chain inefficiency Manual sorting, grading & packaging is leading to supply chain inefficiency Lack of knowledge pertaining to sorting & grading techniques and processes is leading to supply chain inefficiency Lack of sorting & grading technology is leading to supply chain inefficiency Lack of sorting & grading technology is leading to supply chain inefficiency Lack of mechanical sorting, grading ad packaging is leading to supply chain inefficiency Lack of mechanical sorting, grading and packaging facility is leading to supply chain inefficiency Ignorance of time allocated to sorting, grading and packaging is leading to supply chain inefficiency Timely Non-availability of packaging materials is leading to supply chain inefficiency Lack of Training and Knowledge about sorting, grading & packaging is leading to supply chain inefficiency Lack of Training and Knowledge about sorting, grading					
Storing & Ripening of Mangoes Sorting, Grading & Repackaging of Mangoes by the Local traders at Adarshnagar, Azadpur for further sale Unloading of mango from	1 2 3 4 5 6 7 8 9 10 11 12 13 14	Lack of demand in the market is leading to supply chain inefficiency Poor information regarding market demand is leading to supply chain inefficiency Holding of goods in anticipation of high prices is leading to supply chain inefficiency Lack of proper and uniform grading which hinder to achieve uniform ripening is leading to supply chain inefficiency Inadequate equipment for ripening is leading to supply chain inefficiency Manual sorting, grading & packaging is leading to supply chain inefficiency Lack of knowledge pertaining to sorting & grading techniques and processes is leading to supply chain inefficiency Lack of sorting & grading technology is leading to supply chain inefficiency Lack of sorting & grading to supply chain inefficiency Lack of sorting & grading technology is leading to supply chain inefficiency Lack of mechanical sorting, grading ad packaging is leading to supply chain inefficiency Lack of mechanical sorting, grading and packaging facility is leading to supply chain inefficiency Lack of mechanical sorting, grading and packaging facility is leading to supply chain inefficiency Lack of time allocated to sorting, grading and packaging is leading to supply chain inefficiency Timely Non-availability of packaging materials is leading to supply chain inefficiency Lack of Training and Knowledge about sorting, grading & packaging is leading to supply chain inefficiency Employment of inadequate labour for unloading					

Wooden Box for	10	Non-availability of skilled labour for unloading the					
the purpose of	16	crates is leading to supply chain inefficiency					
further sorting & grading	17	Inadequate space for unloading operations is leading to supply chain inefficiency					
0	18	Non-availability of equipments for unloading the crate is leading to supply chain inefficiency					
The purpose of	the st	udy is to identify the factors leading to supply o	hain in	efficier	ncv witl	n resp	ect to
quality at Lo	cal tra	der/Mashakhor stage of fruits supply chain wit	h snoci	fic rofo	ronco t	o mar	
			h of the				150
Pied	se inai	cate now much you agree or alsagree with each	i of the	se stat	ements	5	
Re	asons	leading to supply chain inefficiency with respec	ct to wa	aning q	uality		
				Level o	of Agree	ement	
Activity	S.	Statements	1	2	3	4	5
Activity	No.	Statements	Strongly		Neither		Strongly
			disagree	Disagree	agree or disagree	Agree	agree
	1	Insufficient storage and ripening chamber facilities is					
	1	leading to supply chain inefficiency					
	2	Rough handling while storing in S&R is leading to					
	-	supply chain inefficiency					
	3	Improper and high stacking while storing in S&R is					
		leading to supply chain inefficiency					
	4	S&R is leading to supply chain inefficiency					
		Inadequate ventilation at the place of storage in S&R is					
	5	leading to supply chain inefficiency					
	-	High temperature at storage and ripening area in S&R is					
	6	leading to supply chain inefficiency					
		Damage to the mangoes caused by pest and fungal					
	7	infection during storage in S&R is leading to supply					
Storing &		chain inefficiency					
Ripening (S&R)	8	Usage of calcium carbide for ripening process is leading					
of Mangoes		Holding of goods in anticipation of high prices in $S\&B$					
	9	is leading to supply chain inefficiency					
		Inadequate and non-availability of timely demand					
	10	information in S&R is leading to supply chain					
		inefficiency					
	11	Improper placing of fruits during ripening is leading to					
		supply chain inefficiency		-			
	12	supply chain inefficiency					
		Lack of Proper Monitoring in Ripening Process is					
	13	leading to supply chain inefficiency					
		Lack of proper and uniform grading which hinder to					
	14	achieve uniform ripening is leading to supply chain					
		inefficiency					
	15	Insufficient storage and temperature controlled facilities					
		Is leading to supply chain inelliciency					
	16	supply chain inefficiency					
		Rough handling in storing activity is leading to supply					
	17	chain inefficiency					
	19	Improper and high stacking while storing is leading to					
Storing of	10	supply chain inefficiency					
Mangoes	19	Compression of mangoes due to heavy load in storing is					
	_	leading to supply chain inefficiency					
	20	inadequate ventilation at the place of storage is leading					
		High temperature at storage area is leading to supply				-	
	21	chain inefficiency					
		Damage to the mangoes caused by pest and fungal				1	
	22	infection during storage is leading to supply chain					
		inefficiency					

	23	Non-availability of cooling shed at the place of storage is leading to supply chain inefficiency is leading to supply chain inefficiency			
	24	Holding of goods in anticipation of high prices is leading to supply chain inefficiency			
	25	Lack of Information regarding market conditions is leading to supply chain inefficiency			
	26	Non-availability of skilled labour for unloading the crates is leading to supply chain inefficiency			
Unloading of mango from	27	Rough handling while unloading is leading to supply chain inefficiency			
Crates/Cartons/ Wooden Box for	28	Inadequate space for unloading operations is leading to supply chain inefficiency			
the purpose of further sorting & grading	29	Unloading the crates in an open area which expose to direct sunlight/heat is leading to supply chain inefficiency			
	30	Unloading the crates in an inappropriate manner is leading to supply chain inefficiency			

Stage V- Transportation stage (Respondent-Transporter)

The purpose of the study is to identify the factors leading to supply chain inefficiency with respect to cost in transportation stage of fruits supply chain with specific reference to mango *Please indicate how much you agree or disagree with each of these statements:*

Reasons leading to supply chain inefficiency with respect to increasing cost in Transportation of Mangoes from Farm to Wholesale Mandi

			Level o	f Agree	ement	
S. No.	Statements	1	2	3	4	5
5.110.	Statements	Strongly disagree	Disagree	Neither agree or disagree	Agree	Strongly agree
1	Poor road connectivity is leading to supply chain inefficiency					
2	Inappropriate Vehicle Routing is leading to supply chain inefficiency					
3	High charges of Taxes is leading to supply chain inefficiency					
4	Long distance between Farm and Wholesale Market is leading to supply chain inefficiency					
5	High Traffic Jams is leading to supply chain inefficiency					
6	Crossing and Toll Booth Charges is leading to supply chain inefficiency					
7	Convenience Charges by Policeman is leading to supply chain inefficiency					
8	High Fuel Prices is leading to supply chain inefficiency					
9	Timely Non-availability of transport facilities is leading to supply chain inefficiency					
10	High Freight Charges is leading to supply chain inefficiency					

The purpose of the study is to identify the factors leading to supply chain inefficiency with respect to time in transportation stage of fruits supply chain with specific reference to mango

Please indicate how much you agree or disagree with each of these statements:

Reasons leading to supply chain inefficiency with respect to high lead time in Transportation of
Mangoes from Farm to Wholesale Mandi

	Statements		Level of Agreement						
S. No.	Statements	1	2	3	4	5			
5.110.	Statements	Strongly disagree	Disagree	Neither agree or disagree	Agree	Strongly agree			
1	Poor road connectivity is leading to supply chain inefficiency								
2	Poor road conditions is leading to supply chain inefficiency								
3	Inappropriate Vehicle Routing is leading to supply chain inefficiency								

4	Irresponsible and Careless driving is leading to supply chain inefficiency					
5	Long distance between Farm and Wholesale Market is leading to					
6	Timely Non-availability of transportation vehicle is leading to supply					
7	Non Adherence to Time Schedule Allocated for Transportation is leading to supply chain inefficiency					
8	Police Verification and Frisking is leading to supply chain inefficiency					
9	Frequent Crossings and Toll Booths is leading to supply chain inefficiency					
10	Traffic Jams in Azadpur Mandi is leading to supply chain inefficiency					
11	Congestion and Traffic Jams is leading to supply chain inefficiency					
The purp	ose of the study is to identify the factors leading to supply o	chain ir	efficie	ncy wit	h resp	ect to
q	uality in transportation stage of fruits supply chain with spe	ecific re	ference	e to ma	ngo	
Please inc	licate how much you agree or disagree with each of these s	tateme	ents:			
Reaso	ns leading to supply chain inefficiency with respect to wanii	ng qual	ity in T	ranspor	tatior	n of
	Mangoes from Farm to Wholesale Ma	ndi				
				of Agro	mont	
			Lever	JI Agiet	ment	
S. No.	Statements	1	2	3	4	5
S. No.	Statements	1 Strongly disagree	2 Disagree	3 Neither agree or disagree	4 Agree	5 Strongly agree
S. No.	Statements Non-usage of Temperature controlled Transportation system is leading to supply chain inefficiency	1 Strongly disagree	2 Disagree	3 Neither agree or disagree	4 Agree	5 Strongly agree
S. No.	Statements Non-usage of Temperature controlled Transportation system is leading to supply chain inefficiency No control on Temperature/ Humidity during transit is leading to supply chain inefficiency	1 Strongly disagree	2 Disagree	3 Neither agree or disagree	4 Agree	5 Strongly agree
S. No. 1 2 3	Statements Non-usage of Temperature controlled Transportation system is leading to supply chain inefficiency No control on Temperature/ Humidity during transit is leading to supply chain inefficiency Packaging boxes of different weight, size, commodity in the same carrier is leading to supply chain inefficiency	1 Strongly disagree	2 Disagree	3 Neither agree or disagree	4 Agree	5 Strongly agree
S. No. 1 2 3 4	Statements Non-usage of Temperature controlled Transportation system is leading to supply chain inefficiency No control on Temperature/ Humidity during transit is leading to supply chain inefficiency Packaging boxes of different weight, size, commodity in the same carrier is leading to supply chain inefficiency Jerks in Transit, by which pack structure get loose is leading to supply chain inefficiency	1 Strongly disagree	2 Disagree	3 Neither agree or disagree	4 Agree	5 Strongly agree
S. No. 1 2 3 4 5	Statements Non-usage of Temperature controlled Transportation system is leading to supply chain inefficiency No control on Temperature/ Humidity during transit is leading to supply chain inefficiency Packaging boxes of different weight, size, commodity in the same carrier is leading to supply chain inefficiency Jerks in Transit, by which pack structure get loose is leading to supply chain inefficiency Poor road conditions is leading to supply chain inefficiency	1 Strongly disagree	2 Disagree	3 Neither agree or disagree	4 Agree	5 Strongly agree
S. No. 1 2 3 4 5 6	Statements Non-usage of Temperature controlled Transportation system is leading to supply chain inefficiency No control on Temperature/ Humidity during transit is leading to supply chain inefficiency Packaging boxes of different weight, size, commodity in the same carrier is leading to supply chain inefficiency Jerks in Transit, by which pack structure get loose is leading to supply chain inefficiency Poor road conditions is leading to supply chain inefficiency Overburden and Overloading is leading to supply chain inefficiency	1 Strongly disagree	2 Disagree	3 Neither agree or disagree	4 Agree	5 Strongly agree
S. No. 1 2 3 4 5 6 7	Statements Non-usage of Temperature controlled Transportation system is leading to supply chain inefficiency No control on Temperature/ Humidity during transit is leading to supply chain inefficiency Packaging boxes of different weight, size, commodity in the same carrier is leading to supply chain inefficiency Jerks in Transit, by which pack structure get loose is leading to supply chain inefficiency Poor road conditions is leading to supply chain inefficiency Overburden and Overloading is leading to supply chain inefficiency Fungal infection during transit is leading to supply chain inefficiency	1 Strongly disagree	2 Disagree	3 Neither agree or disagree	4 Agree	5 Strongly agree
S. No. 1 2 3 4 5 6 7 8	Statements Non-usage of Temperature controlled Transportation system is leading to supply chain inefficiency No control on Temperature/ Humidity during transit is leading to supply chain inefficiency Packaging boxes of different weight, size, commodity in the same carrier is leading to supply chain inefficiency Jerks in Transit, by which pack structure get loose is leading to supply chain inefficiency Poor road conditions is leading to supply chain inefficiency Overburden and Overloading is leading to supply chain inefficiency Fungal infection during transit is leading to supply chain inefficiency Compression of goods due to putting weight on the load is leading to supply chain inefficiency	1 Strongly disagree	2 Disagree	3 Neither agree or disagree	4 Agree	5 Strongly agree
S. No. 1 2 3 4 5 6 7 8 9	Statements Non-usage of Temperature controlled Transportation system is leading to supply chain inefficiency No control on Temperature/ Humidity during transit is leading to supply chain inefficiency Packaging boxes of different weight, size, commodity in the same carrier is leading to supply chain inefficiency Jerks in Transit, by which pack structure get loose is leading to supply chain inefficiency Poor road conditions is leading to supply chain inefficiency Overburden and Overloading is leading to supply chain inefficiency Fungal infection during transit is leading to supply chain inefficiency Compression of goods due to putting weight on the load is leading to supply chain inefficiency Hitchhiking pests during transit is leading to supply chain inefficiency	1 Strongly disagree	2 Disagree	3 Neither agree or disagree	4 Agree	5 Strongly agree

Vegetables Supply Chain

Stage I-Farm Stage (Respondent-Farmers)

The purpose o	of the s	tudy is to identify the factors leading to suppl	y chair	ineffici	ency w	ith res	pect
to cos	st at fai	rm stage of vegetables supply chain with spec	ific ref	erence t	o toma	to	
Pleas	se indio	cate how much you agree or disagree with eac	ch of th	iese stat	ement	s:	
	кеа	sons leading to supply chain inefficiency with	respec		[
	S.		_	Level of	r Agree	ment	
Activity	No.	Statements	1	2	3 Neither	4	5
			Strongly disagree	Disagree	agree or disagree	Agree	Strongly agree
Carriage of	1	Hilly terrain is leading to supply chain inefficiency					
Crates to the	2	Poor farm connectivity by road is leading to supply chain inefficiency					
	3	High Labour charges for carriage					
Centre	4	Large number of Labour required for carriage activity					
	_	High Labour Charges in HLS is leading to supply					
	5	chain inefficiency					
Handling,	6	Large number of Labour required for Handling and					
Loading and Stacking of	-	Loading is leading to supply chain inefficiency Manual operations for HI S is leading to supply chain					
Crates in Mini	7	inefficiency					
Vehicles or Trucks	8	Pre loading labour charges is leading to supply chain inefficiency					
	9	Non-availability of tools and equipments for handling					
	-	& loading is leading to supply chain inefficiency		-			
	10	techniques and processes is leading to supply chain					
	11	Lack of mechanical sorting, grading and packaging					
	12	Timely Non-availability of packaging materials is					
	12	leading to supply chain inefficiency High Packaging material charges is leading to supply					
Corting 8	13	chain inefficiency					
Grading of	14	Price differential of Packaging materials at different places is leading to supply chain inefficiency					
Packing in Crates as per the	15	High Labour charges arising out of expertise required for grading and packaging is leading to supply chain inefficiency					
grade	16	Excess usage of packaging material for layering and tapping the cartons/boxes is leading to supply chain inefficiency					
	17	Non-usage of Sorting & Grading Technology is					
	18	Non-availability of advanced packaging materials is					
	10	Lack of Government packing houses/grading					
	19	facilities is leading to supply chain inefficiency					
The purpose o	of the s	tudy is to identify the factors leading to suppl	y chair	n ineffici	ency w	ith res	pect
to tim	e at fa	rm stage of vegetables supply chain with spec	cific ref	erence t	o toma	ato	
Plea	se indi	cate how much you agree or disagree with ea	ch of th	nese stat	tement	s:	
Re	easons	leading to supply chain inefficiency with resp	ect to l	nigh leac	d time		
	6			Level o	f Agree	ement	
Activity	S.	Statements	1	2	3	4	5
	NO.		Strongly disagree	Disagree	Neither agree or disagree	Agree	Strongly agree

	1						
	1	Assembly points are not properly identified which is					
		leading to supply chain inefficiency					
	2	Long distance between plucking area and assembly					
		Poor road connectivity is leading to supply chain					
	3	inefficiency					
Carriage of		Manual carriage by the means of head-load is leading					
Crates to the	4	to supply chain inefficiency					
Collection	_	Handling excess load by labour at the time of carriage					
Area/Collection	5	is leading to supply chain inefficiency					
Centre		Employment of incapable labour (women and					
	6	children) for carriage is leading to supply chain					
		inefficiency					
	7	Poor condition of path used for carriage is leading to					
	-						
	8	Hilly Terrain is leading to supply chain inefficiency					
	9	Manual sorting, grading & packaging is leading to					
	-	Lack of knowledge pertaining to sorting & grading					
	10	techniques and processes is leading to supply chain					
		inefficiency					
	11	Lack of sorting & grading technology is leading to					
Sorting &		supply chain inefficiency					
Grading of	12	Non-availability of skilled labour for sorting, grading					
Tomatoes and		& packaging is leading to supply chain inefficiency				-	
Packing in Crates as par	13	facility is leading to supply chain inefficiency					
the grade		Ignorance of time allocated to sorting grading and					
the grade	14	packaging is leading to supply chain inefficiency					
	15	Timely Non-availability of packaging materials is					
	15	leading to supply chain inefficiency					
	_	Lack of Training and Knowledge about sorting,					
	16	grading & packaging is leading to supply chain					
		Harvesting by hand nicking is leading to supply chain					
	17	inefficiency					
		Excess harvesting due to lack of information					
	18	regarding market demand is leading to supply chain					
		inefficiency					
Plucking &	19	Lack of appropriate harvesting tools and equipments					
Collecting		Is leading to supply chain inefficiency					
Tomato in	20	leading to supply chain inefficiency					
Bucket/ Basket		Lack of proper planning for harvesting is leading to					
	21	supply chain inefficiency					
	22	Lack of farmer's awareness and knowledge regarding					
		technology is leading to supply chain inefficiency			ļ		
		Ignorance of time allocated to plucking and collection					
T I	23						
I ne purpose (23	is leading to supply chain inefficiency				•••	
	of the s	is leading to supply chain inefficiency tudy is to identify the factors leading to suppl	y chair	n ineffici	ency w	ith res	spect
to qua	23 of the s lity at f	is leading to supply chain inefficiency tudy is to identify the factors leading to suppl arm stage of vegetables supply chain with spe	y chair ecific re	ineffici eference	ency w to tom	ith res ato	spect
to qua Plea	of the s lity at f	is leading to supply chain inefficiency tudy is to identify the factors leading to suppl arm stage of vegetables supply chain with spe cate how much you agree or disagree with ea	ly chair ecific re ch of th	n ineffici eference nese stat	ency w to tom ement	ith res ato s:	spect
to qua Plea Re	of the s lity at f <i>se indi</i> easons	is leading to supply chain inefficiency tudy is to identify the factors leading to suppl arm stage of vegetables supply chain with spe cate how much you agree or disagree with ea leading to supply chain inefficiency with resp	ly chair ecific re <i>ch of th</i> ect to v	n ineffici eference <i>nese stat</i> vaning q	ency w to tom <i>ement</i> uality	ith res nato s:	spect
to qua Plea Re	of the s lity at f <i>se indic</i> easons	is leading to supply chain inefficiency tudy is to identify the factors leading to suppl arm stage of vegetables supply chain with spe cate how much you agree or disagree with ea leading to supply chain inefficiency with respo	ly chair ecific re ch of th ect to v	n ineffici eference <i>hese stat</i> vaning q Level o	ency w to tom <i>ement</i> uality f Agree	ith res nato s: ment	spect
to qua Plea Re	of the s lity at f <i>se indi</i> easons S.	is leading to supply chain inefficiency tudy is to identify the factors leading to suppl arm stage of vegetables supply chain with spe cate how much you agree or disagree with ear leading to supply chain inefficiency with response Statements	y chair ecific re ch of th ect to v	n ineffici eference nese stat vaning q Level o 2	ency w to tom <i>ement</i> uality f Agree 3	ith res nato s: ment 4	spect
to qua Plea Re Activity	of the s lity at f <i>se indic</i> asons S. No.	is leading to supply chain inefficiency tudy is to identify the factors leading to suppl arm stage of vegetables supply chain with spe cate how much you agree or disagree with ear leading to supply chain inefficiency with respo Statements	y chair ecific re ch of th ect to v	n ineffici eference nese stat vaning q Level o 2	ency w to tom <i>ement</i> uality f Agree 3 Neither	ith res nato s: ment 4	spect 5 Strongly
to qua Plea Re Activity	of the s lity at f <i>se indic</i> asons S. No.	is leading to supply chain inefficiency tudy is to identify the factors leading to suppl arm stage of vegetables supply chain with spe cate how much you agree or disagree with ea leading to supply chain inefficiency with respo Statements	y chair ecific re ch of th ect to v <u>1</u> Strongly disagree	n inefficie eference nese stat vaning q Level o 2 Disagree	ency w to tom <i>ement</i> uality f Agree 3 Neither agree or disagree	ith res nato s: ment 4 Agree	5 Strongly agree
to qua Plea Re Activity	23 of the s lity at f se india easons S. No.	is leading to supply chain inefficiency tudy is to identify the factors leading to suppl arm stage of vegetables supply chain with spe cate how much you agree or disagree with ea leading to supply chain inefficiency with respo Statements Insufficient storage and temperature controlled	y chair ecific re ch of th ect to v 1 Strongly disagree	n inefficie eference <i>hese stat</i> vaning q Level o Disagree	ency w to tom ement uality f Agree 3 Neither agree or disagree	ith res nato s: ment 4 Agree	5 Strongly agree
to qua Plea Re Activity Storing of	23 of the s lity at f se india easons S. No. 1	is leading to supply chain inefficiency tudy is to identify the factors leading to suppl arm stage of vegetables supply chain with spe cate how much you agree or disagree with ear leading to supply chain inefficiency with respo Statements Insufficient storage and temperature controlled facilities is leading to supply chain inefficiency	y chair ecific re ch of th ect to v 1 Strongly disagree	n ineffici eference hese stat vaning q Level o 2 Disagree	ency w to tom ement uality f Agree 3 Neither agree or disagree	ith res hato s: ment 4 Agree	5 Strongly agree
to qua Plea Re Activity Storing of Goods	23 of the s lity at f se indit easons S. No. 1	is leading to supply chain inefficiency tudy is to identify the factors leading to suppl arm stage of vegetables supply chain with spe cate how much you agree or disagree with ear leading to supply chain inefficiency with resp Statements Insufficient storage and temperature controlled facilities is leading to supply chain inefficiency Lack of availability of temperature controlled storage	y chair ecific re ch of th ect to v <u>1</u> Strongly disagree	n ineffici eference <i>hese stat</i> vaning q Level o 2 Disagree	ency w to tom ement uality f Agree 3 Neither agree or disagree	ith res hato s: ment 4 Agree	5 Strongly agree

				1	
	3	Rough handling while storing is leading to supply			
		chain inelliciency	 		
	4	supply chain inefficiency			
		Compression of Tomatoes due to heavy load in			
	5	storing is leading to supply chain inefficiency			
		High temperature at storage area is leading to supply			
	6	chain inefficiency			
		Damage to the Tomatoes caused by pest and fungal			
	7	infection during storage is leading to supply chain			
		inefficiency			
	Q	Non-availability of cooling shed at the place of			
	0	storage is leading to supply chain inefficiency			
	9	Holding of goods in anticipation of high prices is			
		leading to supply chain inefficiency	 		
	10	Inadequate ventilation at the place of storage is			
		leading to supply chain inefficiency			
		Overstock due to Inadequate and non-availability of			
	11	timely demand information is leading to supply chain			
		Ealling of Tomatoos from grates/haskats during			
	12	carriage is leading to supply chain inefficiency			
		High temperature during carriage is leading to supply			
Carriage of	13	chain inefficiency			
Crates to the		Jerks during carriage which impact the quality is			
Collection	14	leading to supply chain inefficiency			
Area/Collection	15	Mishandling and Careless during carriage is leading			
Centre	15	to supply chain inefficiency			
	16	Handling excess load by labour at the time of carriage			
		is leading to supply chain inefficiency			
	17	Non-usage of skilled labour for HLS is leading to			
		Supply chain memclency	 		
	18	facility is leading to supply chain inefficiency			
		Rough handling at the time of loading & stacking is			
	19	leading to supply chain inefficiency			
Llondling		Improper stacking is leading to supply chain			
Handling,	20	inefficiency			
Stacking of	21	Dumping of Crates is leading to supply chain			
Crates in Mini	21	inefficiency			
Vehicles or	22	Bulk handling of fresh produce is leading to supply			
Trucks		chain inefficiency	 		
	23	Single manual handling while loading & stacking is			
		No proper arrangement of packages/crates for air			
	24	circulation while stacking is leading to supply chain			
		inefficiency			
	2-	Open Air Loading operations which expose to direct			
	25	sunlight/heat is leading to supply chain inefficiency			

Stage II-Local Mandi Stage (Respondent-Local Commission Agents)

The purpose of the study is to identify the factors leading to supply chain inefficiency with respect to cost at Local mandi stage of vegetables supply chain with specific reference to tomato										
Please i	Please indicate how much you agree or disagree with each of these statements:									
	Reasor	s leading to supply chain inefficiency with	n respec	t to cos	st					
				Level o	f Agree	ment				
Activity	Activity S. Statements 1 2 3 4 5									
	No.		Strongly disagree Disagree Neither agree or disagree Agree Agree Strongl agree							

		Manually unloading operation for Seller's crate is					
	1	leading to supply chain inefficiency					
		Non-availability of equipments for unloading the					
	2	Seller's crate is leading to supply chain					
Unloading of		inefficiency					
Tomato and	2	High Labour charges for operations is leading to					
Loading to the	3	supply chain inefficiency					
buyer's Crate		High cost due to non-availability of government					
	4	facilities for operations is leading to supply chain					
		inefficiency					
	5	Expensive packaging materials is leading to					
		Supply chain inefficiency	-				
	6	High Labour Charges for HLS is leading to					
		Large number of Labour required for Handling					
	7	and Loading is leading to supply chain					
Handling, Loading	,	inefficiency					
& Stacking of		Manual operations for HLS is leading to supply					
Box/Carton/Crates	8	chain inefficiency					
in Trucks	_	Pre loading labour charges is leading to supply				1	
	9	chain inefficiency					
		Non-availability of tools and equipments for					
	10	handling & loading is leading to supply chain					
		inefficiency					
	11	High Labour Charges to unload the truck is					
		leading to supply chain inefficiency			-		
	12	Damage to crates/boxes while unloading					
Unloading of		Large number of Labour required to Unload the					
Box/Crates from	13	load from Truck is leading to supply chain					
Truck/Mini Trucks		Inefficiency					
to the area of Local	14	leading to supply chain inefficiency					
Agents/ local	-	leading to supply chain memoriely				-	
		Pre unloading labour charges is leading to supply					
market	15	Pre unloading labour charges is leading to supply chain inefficiency					
market	15	Pre unloading labour charges is leading to supply chain inefficiency Non-availability of tools and equipments for					
market	15 16	Pre unloading labour charges is leading to supply chain inefficiency Non-availability of tools and equipments for unloading the load from truck is leading to					
market	15 16	Pre unloading labour charges is leading to supply chain inefficiency Non-availability of tools and equipments for unloading the load from truck is leading to supply chain inefficiency					
market The purpose of t	15 16 he stue	Pre unloading labour charges is leading to supply chain inefficiency Non-availability of tools and equipments for unloading the load from truck is leading to supply chain inefficiency dy is to identify the factors leading to supply	oly chai	n ineffi	ciency	with r	espect
The purpose of the time at Lo	15 16 he stue	Pre unloading labour charges is leading to supply chain inefficiency Non-availability of tools and equipments for unloading the load from truck is leading to supply chain inefficiency dy is to identify the factors leading to supp and istage of vegetables supply chain with	oly chai	in ineffi	ciency ence to	with re	espect
The purpose of the to time at Lo	15 16 he stud	Pre unloading labour charges is leading to supply chain inefficiency Non-availability of tools and equipments for unloading the load from truck is leading to supply chain inefficiency dy is to identify the factors leading to supp and istage of vegetables supply chain with e how much you agree or disagree with educed	oly chai specifi ach of t	in ineffi	ciency ence to	with retornation	espect to
The purpose of the to time at Lo	15 16 he stud ocal ma <i>indicat</i>	Pre unloading labour charges is leading to supply chain inefficiency Non-availability of tools and equipments for unloading the load from truck is leading to supply chain inefficiency dy is to identify the factors leading to supply and istage of vegetables supply chain with e how much you agree or disagree with economic adding to supply chain inefficiency with resp	oly chai specifi ach of t	n ineffi ic refere these st	ciency ence to atemer	with re toma	espect to
The purpose of the to time at Long Reas	15 16 he stue ocal ma indicat ons lea	Pre unloading labour charges is leading to supply chain inefficiency Non-availability of tools and equipments for unloading the load from truck is leading to supply chain inefficiency dy is to identify the factors leading to supply and i stage of vegetables supply chain with e how much you agree or disagree with ea ading to supply chain inefficiency with res	oly chai specifi ach of t pect to	in ineffi ic refere these st high le	ciency ence to atemet ad time	with rotoma toma nts:	espect to
The purpose of the to time at Lo Rease	15 16 he stud ocal ma indicat ons lea	Pre unloading labour charges is leading to supply chain inefficiency Non-availability of tools and equipments for unloading the load from truck is leading to supply chain inefficiency dy is to identify the factors leading to supply and istage of vegetables supply chain with <i>e how much you agree or disagree with et</i> ading to supply chain inefficiency with res	oly chai specifi ach of t pect to	in ineffi ic refere these st high le Level c	ciency ence to atemer ad time of Agree	with romants:	espect to
The purpose of the to time at Loc Please in Reas	15 16 he stud ocal ma indicat ons lea S. No	Pre unloading labour charges is leading to supply chain inefficiency Non-availability of tools and equipments for unloading the load from truck is leading to supply chain inefficiency dy is to identify the factors leading to supply and i stage of vegetables supply chain with <i>e how much you agree or disagree with et</i> ading to supply chain inefficiency with res Statements	oly chai specifi ach of t pect to	n ineffi ic refere <i>hese st</i> high le Level c 2	ciency ence to ad time of Agree 3	with roman toman nts: e ement 4	espect to
The purpose of the to time at Locological Please in Reason Activity	15 16 he stud ocal ma indicat ons lea S. No.	Pre unloading labour charges is leading to supply chain inefficiency Non-availability of tools and equipments for unloading the load from truck is leading to supply chain inefficiency dy is to identify the factors leading to supply and istage of vegetables supply chain with <i>e how much you agree or disagree with et</i> ading to supply chain inefficiency with response Statements	oly chai specifi ach of t pect to <u>1</u> Strongly disagree	in ineffi ic refere these st high le Level c 2 Disagree	ciency ence to atemet ad time of Agree 3 Neither agree or	with rotoma nts: ement 4	espect to 5 Strongly agree
The purpose of t to time at Lo Please i Reas	15 16 he stud ocal ma indicat ons lea S. No.	Pre unloading labour charges is leading to supply chain inefficiency Non-availability of tools and equipments for unloading the load from truck is leading to supply chain inefficiency dy is to identify the factors leading to supply and istage of vegetables supply chain with <i>e how much you agree or disagree with et</i> ading to supply chain inefficiency with res Statements	oly chai specifi ach of t pect to 1 Strongly disagree	n ineffi ic refere these st high le Level c 2 Disagree	ciency ence to atemen ad time of Agree 3 Neither agree or disagree	with rotoman ots: ement 4 Agree	espect to 5 Strongly agree
The purpose of t to time at Lo Please i Reas Activity	15 16 he stud ocal ma ndicat ons lea S. No. 1	Pre unloading labour charges is leading to supply chain inefficiency Non-availability of tools and equipments for unloading the load from truck is leading to supply chain inefficiency dy is to identify the factors leading to supply and istage of vegetables supply chain with e how much you agree or disagree with ea ading to supply chain inefficiency with res Statements Manual unloading of seller 's crate is leading to supply chain inefficiency	oly chai specifi ach of t pect to 1	in ineffi ic refere these st high le Level c 2 Disagree	ciency ence to atemet ad time of Agree 3 Neither agree or disagree	with rot toman nts: e ement 4 Agree	espect to 5 Strongly agree
The purpose of t to time at Lo Please i Reas Activity	15 16 he stud ocal ma ndicat ons lea S. No. 1	Pre unloading labour charges is leading to supply chain inefficiency Non-availability of tools and equipments for unloading the load from truck is leading to supply chain inefficiency dy is to identify the factors leading to supply and istage of vegetables supply chain with <i>e how much you agree or disagree with et</i> ading to supply chain inefficiency with res Statements Manual unloading of seller 's crate is leading to supply chain inefficiency Employment of inadequate labour for unloading	oly chai specifi ach of t pect to 1	in ineffi ic refere these st high le Level c 2 Disagree	ciency ence to atemet ad time of Agree 3 Neither agree or disagree	with retornant	espect to 5 Strongly agree
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		inefficiency					
		Non-availability of skilled labour for unloading					
	9	the crates (UfT) is leading to supply chain					
	_	inefficiency					
		Inadequate space for unloading operations (UfT)					
	10	is leading to supply chain inefficiency					
		Non evailability of agginments for unloading					
	11	Non-availability of equipments for unloading					
		(UTT) is leading to supply chain inefficiency					
		Inadequate Resources for dealing with					
	12	unexpected bulk arrival is leading to supply chain					
		inefficiency					
	13	Improper planning for scheduling of Incoming					
		Goods is leading to supply chain inefficiency					
	14	Handling and Loading by the means of head load					
		is leading to supply chain inefficiency					
	15	Single manual handling while loading is leading					
Handling Loading	-15	to supply chain inefficiency					
& Stacking of	16	Bulk handling of crates/packages is leading to					
Box/Carton/	10	supply chain inefficiency					
Crotos in Trucks	17	Non-availability of skilled labour is leading to					
Crates in Trucks	17	supply chain inefficiency					
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Activity Storing of Fresh Produce	e indicc asons le S. No. 1 2 3 4 5 6 7 8 9 10 11	Insufficient storage and temperature controlled facilities is leading to supply chain inefficiency with respect Statements Insufficient storage and temperature controlled facilities is leading to supply chain inefficiency Rough handling while storing is leading to supply chain inefficiency Improper and high stacking while storing is leading to supply chain inefficiency Inappropriate storing practices leading to compression of tomatoes is leading to supply chain inefficiency Inadequate ventilation at the place of storage is leading to supply chain inefficiency High temperature at storage area is leading to supply chain inefficiency Damage to the Tomatoes caused by pest and fungal infection during storage is leading to supply chain inefficiency Non-availability of cooling shed at the place of storage is leading to supply chain inefficiency Holding of goods in anticipation of high prices is leading to supply chain inefficiency Overstock due to Inadequate and non-availability of timely demand information is leading to supply chain inefficiency Non-availability of skilled labour for unloading the	Creation of the second se	aning q Level o Disagree	uality f Agre 3 Neither agree or disagree	emen 4 Agree	t Strongly agree
Activity Storing of Fresh Produce	<i>e indicc</i> asons le S. No. 1 2 3 4 5 6 7 8 9 10 11 11 12	Insufficient storage and temperature controlled facilities is leading to supply chain inefficiency with respect Statements Insufficient storage and temperature controlled facilities is leading to supply chain inefficiency Rough handling while storing is leading to supply chain inefficiency Improper and high stacking while storing is leading to supply chain inefficiency Inappropriate storing practices leading to compression of tomatoes is leading to supply chain inefficiency Inadequate ventilation at the place of storage is leading to supply chain inefficiency High temperature at storage area is leading to supply chain inefficiency Damage to the Tomatoes caused by pest and fungal infection during storage is leading to supply chain inefficiency Non-availability of cooling shed at the place of storage is leading to supply chain inefficiency Holding of goods in anticipation of high prices is leading to supply chain inefficiency Overstock due to Inadequate and non-availability of timely demand information is leading to supply chain inefficiency Non-availability of skilled labour for unloading the crates (UfSC) is leading to supply chain inefficiency	Creation of the second se	aning q Level o Disagree	uality f Agre 3 Neither agree or disagree	emen 4 Agree	t Strongly agree
Activity Storing of Fresh Produce	<i>e indicc</i> asons le S. No. 1 2 3 4 5 6 7 8 9 10 11 11 12	Insufficient storage and temperature controlled facilities is leading to supply chain inefficiency Rough handling while storing is leading to supply chain inefficiency Improper and high stacking while storing is leading to supply chain inefficiency Inappropriate storing practices leading to compression of tomatoes is leading to supply chain inefficiency Inadequate ventilation at the place of storage is leading to supply chain inefficiency High temperature at storage area is leading to supply chain inefficiency Damage to the Tomatoes caused by pest and fungal infection during storage is leading to supply chain inefficiency Non-availability of cooling shed at the place of storage is leading to supply chain inefficiency Delays in moving the produce to the wholesale market is leading to supply chain inefficiency Non-availability of supply chain inefficiency Non-availability of supply chain inefficiency Non-availability of stilled labour for unloading the crates (UfSC) is leading to supply chain inefficiency Rough handling while unloading (UfSC) is leading to	Creation of the second se	aning q Level o Disagree	uality f Agre 3 Neither agree or disagree	emen 4 Agree	t Strongly agree

(at Local Market) and	14	Inadequate space for unloading operations (UfSC) is leading to supply chain inefficiency			
loading to the buyer's crate	15	Unloading the crates in an open area which expose to direct sunlight/heat (UfSC) is leading to supply chain inefficiency			
(UfSC)	16	Unloading the crates in an inappropriate manner (UfSC) is leading to supply chain inefficiency			
	17	Non-availability of skilled labour for unloading the crates (UfT) is leading to supply chain inefficiency			
Unloading of	18	Rough handling while unloading (UfT) is leading to supply chain inefficiency			
Crates from Truck/Mini	19	Inadequate space for unloading operations (UfT) is leading to supply chain inefficiency			
Vehicles to the Local Mandi	20	Expose to direct sunlight/heat while unloading is leading to supply chain inefficiency			
(UfT)	21	Open Dock Area which expose to direct sunlight is leading to supply chain inefficiency			
	22	Unloading in an inappropriate manner (UfT) is leading to supply chain inefficiency			

Stage III-Wholesale Mandi Stage (Respondent-Wholesaler/Commission Agents)

The purpose of t	the stu	dy is to identify the factors leading to supp	oly chai	in ineffi	ciency	with r	espect
to cost at Who	olesale	mandi stage of vegetables supply chain w	ith spe	cific ref	erence	to ton	nato
Please	indicat	e how much you agree or disagree with e	ach of t	hese st	atemer	nts:	
	Reaso	ns leading to supply chain inefficiency wit	h respe	ect to co	ost		
				Level	of Agre	ement	:
Activity	S.	Statements	1	2	3	4	5
,,	No.		Strongly disagree	Disagree	Neither agree or disagree	Agree	Strongly agree
	1	Manual unloading (UfSC) is leading to supply chain inefficiency					
Unloading of Tomato from	2	Non-availability of equipments for unloading the crate (UfSC) is leading to supply chain inefficiency					
Loading to the	3	High Labour charges for operations (UfSC) is leading to supply chain inefficiency					
(UfSC)	4	Non-availability of government facilities for operations is leading to supply chain inefficiency					
	5	Large Requirement of Packaging Material is leading to supply chain inefficiency					
	6	High Labour Charges (UfT) is leading to supply chain inefficiency					
	7	Damage to crates/boxes while unloading is leading to supply chain inefficiency					
Unloading of Tomato Crates	8	Pre unloading labour charges is leading to supply chain inefficiency					
from Trucks at Mandi Level (UfT)	9	Non-availability of tools and equipments for unloading the load (UfT) is leading to supply chain inefficiency					
	10	Large number of Labour required for Unloading (UfT) is leading to supply chain inefficiency					
	11	Manual operations for unloading the load (UfT) is leading to supply chain inefficiency					
Handling, Loading	12	High Labour Charges for Loading is leading to supply chain inefficiency					
Crates in Mini	13	Manual operations for HLS is leading to supply chain inefficiency					
Rikshaws/ Cart	14	Pre loading labour charges is leading to supply chain inefficiency					

		15	Non-availability of tools and equipments for handling & loading is leading to supply chain inefficiency					
The purpos	e of th	ne stu	udy is to identify the factors leading to suppl	ly chai	n ineffi	ciency v	vith re	spect
to time at	Who	esale	e mandi stage of vegetables supply chain wi	th spe	cific ref	erence	to ton	nato
Ple	ease ii	ndica	ite how much you agree or disagree with ea	ch of t	hese st	atemen	ts:	
	Reaso	ons le	eading to supply chain inefficiency with resp	ect to	high le	ad time		
					Level o	of Agree	ment	
Activity		S.	Statements	1	2	3	4	5
	N	lo.		Strongly disagree	Disagree	Neither agree or disagree	Agree	Strongly agree
		1	Manual unloading and loading operations (UfSC) is leading to supply chain inefficiency					
Unloading of	:	2	Employment of inadequate labour for operations (UfSC) is leading to supply chain inefficiency					
Tomato from seller's crates and Loading t	0	3	Non-availability of skilled labour for unloading and loading the crates (UfSC) is leading to supply chain inefficiency					
the buyer's crates (UfSC)		4	Inadequate space for unloading and loading operations is leading to supply chain inefficiency					
		5	Non-availability of equipments for loading and unloading the crate (UfSC) is leading to supply chain inefficiency					
		6	Manual unloading (UfT) is leading to supply chain inefficiency					
		7	Improper and High stacking of crates (UfT) is leading to supply chain inefficiency					
Unloading of	:	8	Employment of inadequate labour for unloading operations (UfT) is leading to supply chain inafficiency					
Tomato Crate	s .	9	Non-availability of skilled labour for unloading the crates (LIFT) is leading to supply chain inefficiency					
Mandi Level	1	LO	Inadequate space for unloading operations (UfT) is leading to supply chain inefficiency					
(011)	1	11	Non-availability of equipments for unloading (UfT) is leading to supply chain inefficiency					
	1	12	Inadequate Resources for dealing with unexpected bulk arrival is leading to supply chain inefficiency					
	1	13	Improper planning for scheduling of Incoming Goods is leading to supply chain inefficiency					
	1	L4	Handling and Loading by the means of head load is leading to supply chain inefficiency					
Handling,	1	L5	Manual handling while loading is leading to supply chain inefficiency					
Loading & Stacking of	1	16	Bulk handling of crates/packages is leading to supply chain inefficiency					
Tomato Crate in Trucks	s 1	17	Non-availability of skilled labour for HLS is leading to supply chain inefficiency					
	1	18	Non-availability of tools and equipments for handling & loading is leading to supply chain inefficiency					
The purpos	e of th	ne stu	udy is to identify the factors leading to suppl	ly chai	n ineffi	ciency v	vith re	spect
to quality a	t Who	olesa	le mandi stage of vegetables supply chain w	ith sp	ecific re	eference	to to	mato
Ple	ease ii	ndica	ite how much you agree or disagree with ea	ch of t	hese st	atemen	ts:	
	Reaso	ons le	ading to supply chain inefficiency with resp	ect to	waning	quality		
	_		· · · ·		Leve	of Agre	emen	t
Activity	S.		Statements	1	2	3	4	5
Activity	No.		Statements	Stron disagi	gly Disagre	Neither agree or disagree	Agree	Strongly agree
Storing of	1	Ins	ufficient storage and temperature controlled facilities is leading to supply chain inefficiency					

Fresh	2	Non-availability of cold storage facility is leading to supply			
Produce at		Chain inefficiency Deuch handling while storing is leading to supply shein	 		
Local Mandi	3	inefficiency			
	4	Improper and High stacking while storing is leading to supply chain inefficiency			
		Inappropriate storing practices leading to compression of			
	5	Tomatoes is leading to supply chain inefficiency			
	6	Inadequate ventilation at the place of storage is leading to			
		High temperature at storage area is leading to supply chain			
	7	inefficiency			
	8	Damage to the Tomatoes caused by pest and fungal infection during storage is leading to supply chain inefficiency			
	•	Non-availability of cooling shed at the place of storage is			
	9	leading to supply chain inefficiency			
	10	Holding of goods in anticipation of high prices is leading to supply chain inefficiency			
	11	Inadequate and non-availability of timely demand			
	11	information is leading to supply chain inefficiency			
Uniondina	12	Non-availability of skilled labour for unloading the crates			
Unioading of Tomato		(UfSC) is leading to supply chain inefficiency	 	+ +	
from seller's	13	chain inefficiency			
crates and		Inadequate space for unloading operations (UfSC) is leading	<u> </u>	+ +	
loading to	14	to supply chain inefficiency			
the buyer's crate	15	Unloading and loading operations in an open area is leading to supply chain inefficiency			
(UfSC)	16	Unloading the crates in an inappropriate manner (UfSC) is leading to supply chain inefficiency			
	17	Non-availability of skilled labour for unloading the crates			
		Pough handling while unloading (LIFT) is leading to supply	<u> </u>	+ +	
Unloading	18	chain inefficiency			
of Tomato	19	Inadequate space for unloading operations (UfT) is leading			
Crates from	15	to supply chain inefficiency			
Truck at	20	Open Area for Unloading which expose to direct			
Wholesale		sunlight/heat (UfT) is leading to supply chain inefficiency		+ +	
Mandi (UfT)	21	Open dock area which expose to direct sunlight/heat (UfT) is leading to supply chain inefficiency			
		Unloading in an inappropriate manner (UfT) is leading to	 	+ +	
	22	supply chain inefficiency			

Stage IV-Transportation Stage (*Respondent-Transporter*)

The resp	e purpose of the study is to identify the factors leadin pect to cost in transportation stage of vegetables sup tomato	ng to su oply cha	ipply cha in with	ain ineffi specific	iciency referer	with nce to				
	Please indicate how much you agree or disagree w	vith eac	h of the	se statei	ments:					
	Reasons leading to supply chain inefficiency with respect to cost									
			Level	of Agree	ement					
S.	Statements 1 Strongh disagree	1	2	3	4	5				
No.		Strongly disagree	Disagree	Neither agree or disagree	Agree	Strongly agree				
1	Poor road connectivity is leading to supply chain inefficiency									
2	Inappropriate Vehicle Routing is leading to supply chain inefficiency									
3	High charges of Taxes is leading to supply chain inefficiency									
4	Long distance between Farm and Wholesale Market is leading to supply chain inefficiency									

5	High Traffic Jams is leading to supply chain inefficiency					
6	Crossing and Toll Booth Charges is leading to supply chain inefficiency					
7	Convenience Charges by Policeman is leading to supply chain inefficiency					
8	High Fuel prices is leading to supply chain inefficiency					
9	Timely Non-availability of transport facilities is leading to supply chain inefficiency					
10	High Freight Charges is leading to supply chain inefficiency					
The resp	e purpose of the study is to identify the factors leadinet to time in transportation stage of vegetables su	ng to su pply cha	ipply ch ain with	ain ineffi specific	ciency referer	with ice to

tomato

<i>Please indicate how much you agree or disagree with each of these statements:</i>
Reasons leading to supply chain inefficiency with respect to high lead time

	Statements	Level of Agreement				
S. No.		1	2	3	4	5
		Strongly disagree	Disagree	Neither agree or disagree	Agree	Strongly agree
1	Poor road connectivity is leading to supply chain inefficiency					
2	Poor road conditions in hilly areas is leading to supply chain inefficiency					
3	Hilly Terrain is leading to supply chain inefficiency					
4	Inappropriate Vehicle Routing is leading to supply chain inefficiency					
5	Irresponsible and Careless driving is leading to supply chain inefficiency					
6	Long distance between Farm and Wholesale Market is leading to supply chain inefficiency					
7	Timely Non-availability of transportation vehicle is leading to supply chain inefficiency					
8	Non Adherence to Time Schedule Allocated for Transportation is leading to supply chain inefficiency					
9	Police Verification and Frisking is leading to supply chain inefficiency					
10	Frequent Crossings and Toll Booths is leading to supply chain inefficiency					
11	Traffic Jams in Azadpur Mandi is leading to supply chain inefficiency					
12	Congestion and Traffic Jams is leading to supply chain inefficiency					

The purpose of the study is to identify the factors leading to supply chain inefficiency with respect to quality in transportation stage of vegetables supply chain with specific reference to

tomato

Please indicate how much you agree or disagree with each of these statements:						
Reasons leading to supply chain inefficiency with respect to waning quality						
S. No.	Statements	Level of Agreement				
		1	2	3	4	5
		Strongly disagree	Disagree	Neither agree or disagree	Agree	Strongly agree
1	Non-usage of Temperature controlled Transportation system is leading to supply chain inefficiency					
2	No control on Temperature/ Humidity during transit is leading to supply chain inefficiency					
3	Packaging boxes of different weight, size, commodity in the same carrier is leading to supply chain inefficiency					
4	Jerks in Transit, by which pack structure get loose is leading to supply chain inefficiency					
5	Poor road conditions is leading to supply chain inefficiency					

6	Overburden and Overloading is leading to supply chain inefficiency			
7	Fungal infection during transit is leading to supply chain inefficiency			
8	Compression of goods due to putting weight on the load is leading to supply chain inefficiency			
9	Hitchhiking pests during transit is leading to supply chain inefficiency			
10	Improper stacking during transportation is leading to supply chain inefficiency			
APPENDIX IV

Most important reason/major reasons under each factor leading to supply chain inefficiency across the stages in fruits (mango) supply chain

		STAGE I-FARM STAGE	
Effect	Factor	Highly Contributing Variable to the Factor	Loading in its Factor
	Resources	Large no. of Labour required for plucking & Collection	0.808
Leading to	Labour & Material Charges	High manual labour charges-Plucking	0.843
High Cost	Infrastructure	Lack of mechanical sorting, grading and packaging facility	0.830
	Labour's Knowledge	Ignorance of Farmers to new methods of cultivation	0.899
Looding to	Labour	Lack of Training and Knowledge about sorting, grading & packaging	0.845
	Operational	Lack of proper planning for harvesting	0.858
Time	Infrastructure	Lack of mechanical sorting, grading &packaging facility	0.889
Time	Resources	Lack of sorting & grading technology	0.753
	Connectivity	Long distance between plucking area & assembly area	0.786
	Operational	Exposure to high temperature during collection	0.861
	Infrastructure	Open Air area for sorting, grading and packaging operations	0.683
Leading to Poor Quality	Resources	Timely non-availability of packaging material	0.701
Leading to	Imprudence	Mishandling and carelessness while plucking and collection	0.666
Poor Quality	Labour's Knowledge	Lack of Training and Knowledge about packaging	0.683
High Cost Leading to High Lead Time Leading to Poor Quality Effect	Labour's Availability	Non-availability of skilled labour for sorting, grading & packaging	0.745
	Standardisation	No scientific standard for determination of maturity	0.819
	Quality Control System	Lack of proper grading and guality control system	0.901
Quality Control System Lack of proper grading and quality control system 0.801			
	STAGE	II-LOCAL TRADER/MIDDLEMEN STAGE	0.001
Effect.	STAGE	II-LOCAL TRADER/MIDDLEMEN STAGE	Loading in
Effect	STAGE Factor	II-LOCAL TRADER/MIDDLEMEN STAGE Highly Contributing Variable to the Factor	Loading in its Factor
Effect	Factor Resources	II-LOCAL TRADER/MIDDLEMEN STAGE Highly Contributing Variable to the Factor Non-usage of Sorting & Grading Technology	Loading in its Factor 0.883
Effect	Factor Resources Labour & Material Charges	II-LOCAL TRADER/MIDDLEMEN STAGE Highly Contributing Variable to the Factor Non-usage of Sorting & Grading Technology High Manual Labour Charges-Unloading	Loading in its Factor 0.883 0.933
Effect Leading to High Cost	Factor Resources Labour & Material Charges Operational	II-LOCAL TRADER/MIDDLEMEN STAGE Highly Contributing Variable to the Factor Non-usage of Sorting & Grading Technology High Manual Labour Charges-Unloading Repeated handling and grading & repackaging at every stage	Loading in its Factor 0.883 0.933 0.909
Effect Leading to High Cost	STAGE Factor Resources Labour & Material Charges Operational Infrastructure	II-LOCAL TRADER/MIDDLEMEN STAGE Highly Contributing Variable to the Factor Non-usage of Sorting & Grading Technology High Manual Labour Charges-Unloading Repeated handling and grading & repackaging at every stage Lack of mechanical sorting, grading and packaging facility	0.801 Loading in its Factor 0.883 0.933 0.909 0.906
Effect Leading to High Cost	STAGE Factor Resources Labour & Material Charges Operational Infrastructure Knowledge	II-LOCAL TRADER/MIDDLEMEN STAGE Highly Contributing Variable to the Factor Non-usage of Sorting & Grading Technology High Manual Labour Charges-Unloading Repeated handling and grading & repackaging at every stage Lack of mechanical sorting, grading and packaging facility Lack of knowledge pertaining to sorting & grading techniques and processes	Loading in its Factor 0.883 0.933 0.909 0.906 0.919
Effect Leading to High Cost Leading to	STAGE Factor Resources Labour & Material Charges Operational Infrastructure Knowledge Labour	II-LOCAL TRADER/MIDDLEMEN STAGE Highly Contributing Variable to the Factor Non-usage of Sorting & Grading Technology High Manual Labour Charges-Unloading Repeated handling and grading & repackaging at every stage Lack of mechanical sorting, grading and packaging facility Lack of knowledge pertaining to sorting & grading techniques and processes Non-availability of skilled labour for sorting, grading & packaging	Use Loading in its Factor 0.883 0.933 0.909 0.906 0.919 0.857
Effect Leading to High Cost Leading to High Lead	STAGE Factor Resources Labour & Material Charges Operational Infrastructure Knowledge Labour Operational	II-LOCAL TRADER/MIDDLEMEN STAGE Highly Contributing Variable to the Factor Non-usage of Sorting & Grading Technology High Manual Labour Charges-Unloading Repeated handling and grading & repackaging at every stage Lack of mechanical sorting, grading and packaging facility Lack of knowledge pertaining to sorting & grading techniques and processes Non-availability of skilled labour for sorting, grading & packaging Time Ignorance during sorting, grading and packaging	0.801 Loading in its Factor 0.883 0.933 0.909 0.906 0.919 0.857 0.793
Effect Leading to High Cost Leading to High Lead Time	STAGE Factor Resources Labour & Material Charges Operational Infrastructure Knowledge Labour Operational Resources	II-LOCAL TRADER/MIDDLEMEN STAGE Highly Contributing Variable to the Factor Non-usage of Sorting & Grading Technology High Manual Labour Charges-Unloading Repeated handling and grading & repackaging at every stage Lack of mechanical sorting, grading and packaging facility Lack of knowledge pertaining to sorting & grading techniques and processes Non-availability of skilled labour for sorting, grading & packaging Time Ignorance during sorting, grading and packaging Lack of sorting & grading technology	Loading in its Factor 0.883 0.933 0.909 0.906 0.919 0.857 0.793 0.828
Effect Leading to High Cost Leading to High Lead Time	STAGE Factor Resources Labour & Material Charges Operational Infrastructure Knowledge Labour Operational Resources Infrastructure Infrastructure Infrastructure Infrastructure Infrastructure	II-LOCAL TRADER/MIDDLEMEN STAGE Highly Contributing Variable to the Factor Non-usage of Sorting & Grading Technology High Manual Labour Charges-Unloading Repeated handling and grading & repackaging at every stage Lack of mechanical sorting, grading and packaging facility Lack of knowledge pertaining to sorting & grading techniques and processes Non-availability of skilled labour for sorting, grading & packaging Time Ignorance during sorting, grading and packaging Lack of sorting & grading technology Lack of mechanical sorting, grading & packaging facility	Loading in its Factor 0.883 0.933 0.909 0.906 0.919 0.857 0.793 0.828 0.826
Effect Leading to High Cost Leading to High Lead Time	STAGE STAGE Factor Resources Labour & Material Charges Operational Infrastructure Knowledge Labour Operational Resources Infrastructure Operational Resources Infrastructure Operational Resources Infrastructure Operational	II-LOCAL TRADER/MIDDLEMEN STAGE Highly Contributing Variable to the Factor Non-usage of Sorting & Grading Technology High Manual Labour Charges-Unloading Repeated handling and grading & repackaging at every stage Lack of mechanical sorting, grading and packaging facility Lack of knowledge pertaining to sorting & grading techniques and processes Non-availability of skilled labour for sorting, grading & packaging Time Ignorance during sorting, grading and packaging Lack of mechanical sorting, grading and packaging Unloading the crates in an open area which expose to direct sunlight/heat	Use Loading in its Factor 0.883 0.933 0.909 0.906 0.919 0.857 0.793 0.828 0.828 0.828 0.884
Effect Leading to High Cost Leading to High Lead Time	STAGE STAGE Factor Resources Labour & Material Charges Operational Infrastructure Knowledge Labour Operational Resources Infrastructure Operational Resources Infrastructure Operational Infrastructure Operational Infrastructure	II-LOCAL TRADER/MIDDLEMEN STAGE Highly Contributing Variable to the Factor Non-usage of Sorting & Grading Technology High Manual Labour Charges-Unloading Repeated handling and grading & repackaging at every stage Lack of mechanical sorting, grading and packaging facility Lack of knowledge pertaining to sorting & grading techniques and processes Non-availability of skilled labour for sorting, grading & packaging Time Ignorance during sorting, grading and packaging Lack of sorting & grading technology Lack of mechanical sorting, grading & packaging facility Unloading the crates in an open area which expose to direct sunlight/heat Insufficient storage and temperature controlled facilities	Use Loading in its Factor 0.883 0.933 0.909 0.906 0.919 0.857 0.793 0.828 0.826 0.884 0.731
Effect Leading to High Cost Leading to High Lead Time	STAGE Factor Resources Labour & Material Charges Operational Infrastructure Knowledge Labour Operational Resources Infrastructure Operational Resources Infrastructure Operational Infrastructure Operational Labour	II-LOCAL TRADER/MIDDLEMEN STAGE Highly Contributing Variable to the Factor Non-usage of Sorting & Grading Technology High Manual Labour Charges-Unloading Repeated handling and grading & repackaging at every stage Lack of mechanical sorting, grading and packaging facility Lack of knowledge pertaining to sorting & grading techniques and processes Non-availability of skilled labour for sorting, grading & packaging Time Ignorance during sorting, grading and packaging Lack of sorting & grading technology Lack of mechanical sorting, grading & packaging facility Unloading the crates in an open area which expose to direct sunlight/heat Insufficient storage and temperature controlled facilities Non-usage of skilled labour for unloading the crates	Use Loading in its Factor 0.883 0.933 0.909 0.906 0.919 0.857 0.793 0.828 0.826 0.884 0.731 0.718
Effect Leading to High Cost Leading to High Lead Time Leading to Poor Quality	STAGE Factor Resources Labour & Material Charges Operational Infrastructure Knowledge Labour Operational Resources Infrastructure Operational Resources Infrastructure Operational Resources Infrastructure Operational Infrastructure Ambience	II-LOCAL TRADER/MIDDLEMEN STAGE Highly Contributing Variable to the Factor Non-usage of Sorting & Grading Technology High Manual Labour Charges-Unloading Repeated handling and grading & repackaging at every stage Lack of mechanical sorting, grading and packaging facility Lack of knowledge pertaining to sorting & grading techniques and processes Non-availability of skilled labour for sorting, grading & packaging Time Ignorance during sorting, grading and packaging Lack of sorting & grading technology Lack of sorting & grading technology Lack of mechanical sorting, grading & packaging facility Unloading the crates in an open area which expose to direct sunlight/heat Insufficient storage and temperature controlled facilities Non-usage of skilled labour for unloading the crates Inadequate ventilation at the place of storage	Use Loading in its Factor 0.883 0.933 0.909 0.906 0.919 0.857 0.793 0.828 0.826 0.884 0.731 0.718 0.778
Effect Leading to High Cost Leading to High Lead Time Leading to Poor Quality	STAGE Factor Resources Labour & Material Charges Operational Infrastructure Knowledge Labour Operational Resources Infrastructure Operational Resources Infrastructure Operational Infrastructure Operational Infrastructure Ambience Preservation	II-LOCAL TRADER/MIDDLEMEN STAGE Highly Contributing Variable to the Factor Non-usage of Sorting & Grading Technology High Manual Labour Charges-Unloading Repeated handling and grading & repackaging at every stage Lack of mechanical sorting, grading and packaging facility Lack of knowledge pertaining to sorting & grading techniques and processes Non-availability of skilled labour for sorting, grading & packaging Time Ignorance during sorting, grading & packaging facility Lack of mechanical sorting, grading and packaging Ack of sorting & grading technology Lack of mechanical sorting, grading and packaging Time Ignorance during sorting, grading and packaging Lack of sorting & grading technology Lack of mechanical sorting, grading & packaging facility Unloading the crates in an open area which expose to direct sunlight/heat Insufficient storage and temperature controlled facilities Non-usage of skilled labour for unloading the crates Inadequate ventilation at the place of storage Damage to the Mangoes caused by pest and fungal infection during storage	Loading in its Factor 0.883 0.933 0.909 0.906 0.919 0.857 0.793 0.828 0.826 0.884 0.731 0.718 0.774

Effect	Factor	Highly Contributing Variable to the Factor	Loading in
			its Factor
	Operational Charges	High charges of cold storage	0.857
Leading to	Labour	High Labour Charges in HLS	0.775
High Cost	Resources	Non-availability of tools and equipment for handling & loading	0.857
	Operational	Delay in auctioning of mangoes	0.808
Leading to High Lead	Labour	Employment of inadequate labour for unloading operations	0.879
Time	Resources	Non-availability of equipments for unloading	0.922
	Infrastructure	Inadequate space for unloading operations	0.889
Loodingto	Operational	Damage to the mangoes caused by pest and fungal infection during storage	0.854
Leading to	Infrastructure	Lack of cold storage facility	0.772
Poor Quality	Resources	Non-availability of skilled labour for unloading the crates	0.821
	Ambience	High temperature at storage area	0.852
	STAGE I	V-LOCAL TRADER/MASHAKHOR STAGE	
			Loading in
Effect	Factor	Highly Contributing Variable to the Factor	its Factor
	Resources	Non-usage of Sorting & Grading Technology	0.9
Leading to	Operational	Damage to crates/boxes while unloading	0.898
Leading to	Operational Charges	High charges of cold storage facilities	0.872
High Cost	Labour	High Labour charges arising out of expertise required for	0.740
Leading to High Cost	Labour	grading and packaging	0.746
	Infrastructure	Lack of mechanical sorting, grading & packaging facility	0.906
	Labour	Non-availability of skilled labour for sorting, grading & packaging	0.964
Leading to	Operational	Manual sorting, grading & packaging	0.813
High Lead	Resources	Lack of sorting & grading technology	0.957
Leading to High Lead Time	Market Uncertainty	Poor information regarding market demand	0.933
	Infrastructure	Lack of mechanical sorting, grading & packaging facility	0.946
	Operational	Lack of proper and uniform grading which hinder to achieve uniform ripening	0.966
Leading to	Infrastructure	Non-availability of cooling shed at the place of storage-S	0.885
Poor Quality	Ambience	High temperature at storage area-S	0.719
	Information	Inadequate and non-availability of timely demand information-S&R	0.949
	Technique	Inadequate equipment and ripening method	0.897
	Labour Availability	Non-availability of skilled labour for unloading the crates	0.808
		TRANSPORTATION STAGE	
Effort	Factor	Highly Contributing Variable to the Easter	Loading in
Ellect	Factor	Highly contributing variable to the factor	its Factor
	Rates & Charges	High Freight Charges	0.904
	Infrastructure	Poor road connectivity	0.911
Leading to	Connectivity	Inappropriate Vehicle Routing	0.818
High Cost	Resource/		
	Transportation	Timely Non-availability of transport facilities	0.986
	Facilities		
	Infrastructure	Poor road conditions	0.935
Leading to High Lead	Imprudence	Non adherence to time scheduled allocated for Transportation	0.87
Time	Verification & Frisking	Police Verification and Frisking	0.894
	Connectivity	Long distance between Farm and Wholesale Market	0.78

	Resource/ Transportation Facilities	Timely Non-availability of transport vehicle	0.92
Loading to	Operational	Non-usage of Temperature controlled Transportation system	0.908
Leaung to	Preservation	Fungal infection during transit	0.946
Poor Quality	Transit Ease	Jerks in Transit, by which pack structure get loose	0.952
	Infrastructure	Poor road conditions	0.977

Most important reason/major reasons under each factor leading to supply chain inefficiency across the stages in vegetables (tomato) supply chain

		STAGE I-FARM STAGE	
Effect	Factor	Highly Contributing Variable to the Factor	Loading in its Factor
	Resources	Large number of Labour required for carriage activity	0.876
	Operational & Labour Charges	High Labour charges for carriage	0.831
Contributing to High Cost Contributing to High Lead Time	Infrastructure	Poor farm connectivity by road	0.909
High Cost	Operational Activity	Manual operations for HLS	0.866
	Geography	Hilly terrain	0.932
	Labour's Knowledge	Lack of knowledge pertaining to sorting & grading techniques and processes	0.976
	Operational	Manual sorting, grading & packaging	0.909
	Labour	Non-availability of skilled labour for sorting, grading & packaging	0.867
Contributing to High Lead Time	Infrastructure	Poor condition of path used for carriage	0.934
	Technical Resources	Lack of sorting & grading technology	0.892
	Connectivity	Long distance between plucking area and assembly area	0.77
	Geography	Hilly Terrain	0.913
	Operational	Compression of Tomatoes due to heavy load in storing	0.865
Contributing to	Infrastructure	Lack of availability of temperature controlled storage area	0.789
	Ambience	High temperature during carriage	0.897
Contributing to Quality Loss	Labour Availability	Non-usage of skilled labour-HLS	0.845
	Information	Lack of information regarding market demand	0.749
		STAGE II-LOCAL MANDI STAGE	
Effect	Factor	Highly Contributing Variable to the Factor	Loading in its Factor
	Operational & Labour Charges	High Labour Charges-HLS	0.865
Contributing to	Resources	Large no. of Labour required for Handling and Loading	0.891
High Cost	Operational	Damage to crates/boxes while unloading	0.842
	Infrastructure	High cost due to non-availability of government facilities for operations	0.933
	Operational	Improper planning for scheduling of Incoming Goods	0.917
Contribution to	Technical Resources	Non-availability of tools and equipments for handling & loading	0.928
Contributing to High Lead Time	Labour	Non-availability of skilled labour for unloading the crates- UfSC	0.835
	Infrastructure	Inadequate space for unloading and loading operations- UfSC	0.851
Contributing to	Operational	Rough handling while storing	0.933
South South Street	Infrastructure	Insufficient storage and temperature controlled facilities	0.886

Quality Loss	Ambience	Damage to the Tomatoes caused by pest and fungal	0.021
	Amplence	infection during storage	0.931
	Labour Availability	Non-availability of skilled labour for unloading the crates- UfSC	0.926
	Information	Inadequate and non-availability of timely demand information	0.896
	ST	AGE III-WHOLESALE/ MANDI STAGE	
			Loading in
Effect	Factor	Highly Contributing Variable to the Factor	its Factor
	Labour Charges	High Labour charges for operations-UfSC	0.862
Contributing to	Operational	Manual operations for HLS	0.873
High Cost	Resources	Large Requirement of Packaging Material	0.753
0	Infrastructure	Non-availability of government facilities for operations	0.933
	Operational	Improper planning for scheduling of Incoming Goods	0.88
Contributing to	Labour	Non-availability of skilled labour for unloading the crates- UfT	0.906
High Lead Time	Technical Resources	Inadequate Resources for dealing with unexpected bulk arrival	0.856
	Infrastructure	Inadequate space for unloading and loading operations	0.837
	Operational	Holding of goods in anticipation of high prices	0.927
	Infrastructure	Open Area for Unloading which expose to direct sunlight/heat-UfT	0.85
Contributing to	Ambience	Damage to the Tomatoes caused by pest and fungal infection during storage	0.869
Quality 2033	Labour Availability	Non-availability of skilled labour for unloading the crates- UfSC	0.87
	Information	Inadequate & non-availability of timely demand information	0.833
		TRANSPORTATION STAGE	
Effect	Factor	Highly Contributing Variable to the Factor	Loading in its Factor
	Rates & Charges	Crossing and Toll Booth Charges	0.849
	Connectivity	Long distance between Farm and Wholesale Market	0.877
Contributing to	Infrastructure	High Traffic Jams	0.913
High Cost	Resources/ Transportation Facilities	Timely Non-availability of transport facilities	0.933
	Connectivity	Hilly Terrain	0.924
	Infrastructure	Congestion and Traffic Jams	0.813
Contributing to	Verification & Frisking	Police Verification and Frisking	0.911
High Lead Time	Imprudence	Irresponsible and Careless driving	0.795
	Resources/ Transportation Facilities	Timely Non-availability of transportation vehicle	0.913
Contributing to	Operational	Non-usage of Temperature controlled Transportation system	0.925
Quality Loss	Preservation	Fungal infection during transit	0.927
	Infrastructure	Poor road conditions	0.913

APPENDIX V

Questions/Protocols for Semi Structured Interview - Fruit Supply Chain

	Interview guideline questions-Farm Stage
High Cost	Across the farm stage of fruits supply chain with specific reference to mango, it has been found that a Large number of labour required for plucking & collection; High manual labour charges; Lack of mechanical sorting, grading and packaging facility; and Ignorance of farmers to new methods of cultivation are the main reasons leading to high cost. In your opinion, what measures may be taken for the said issues to reduce the high cost at farm stage of fruits (mango) supply chain?
High Lead Time	Across the farm stage of fruits supply chain with specific reference to mango, it has been found that Lack of training and knowledge about sorting, grading & packaging; Lack of proper planning for harvesting; Lack of mechanical sorting, grading and packaging facility; Lack of sorting & grading technology; and Long distance between plucking area and assembly area are the main reasons for high lead time. <i>In your opinion, what measures may be taken for the said issues to reduce the high lead time in the operations performed at farm stage of fruits (mango) supply chain?</i>
Poor Quality	Across the farm stage of fruits supply chain with specific reference to mango, it has been found that Exposure to high temperature during collection; Open air area for sorting, grading and packaging operations; Timely non-availability of packaging material; Mishandling and carelessness while plucking and collection; Lack of training and knowledge about packaging; Non-availability of skilled labour for sorting, grading & packaging; No scientific standard for determination of maturity; and Lack of proper grading and quality control system are the main reasons for poor quality of fresh produce. In your opinion, what measures may be taken for the said issues to maintain and improve the quality of fruits at farm stage of fruits (mango) supply chain?
	Interview guideline questions- Local Commission Stage
High Cost	Across the local commission stage of fruits supply chain with specific reference to mango, it has been found that Non-usage of sorting & grading technology; High manual labour charges in unloading; Repeated handling, grading & repackaging at every stage; Lack of mechanical sorting, grading & packaging facility; and Lack of knowledge pertaining to sorting & grading techniques and processes are the main reasons leading to high cost. In your opinion, what measures may be taken for the said issues to reduce the high cost at local commission stage of fruits (mango) supply chain?
High Lead Time	Across the local commission stage of fruits supply chain with specific reference to mango, it has been found that Non-availability of skilled labour for sorting, grading & packaging; Time ignorance during sorting, grading and packaging operations; Lack of sorting & grading technology; and Lack of mechanical sorting, grading and packaging facility are the main reasons for high lead time. In your opinion, what measures may be taken for the said issues to reduce the high lead time in the operations; and packaging and packaging and packaging and packaging and packaging facility are the main reasons for high lead time.
Poor Quality	Across the local commission stage of fruits supply chain with specific reference to mango, it has been found that unloading the crates in an open area which expose to direct sunlight/heat; Insufficient storage and temperature controlled facilities; Non-usage of skilled labour for unloading the crates; Inadequate ventilation at the place of storage; and Damage to the mangoes caused by pest and fungal infection during storage are the main reasons for poor quality of fresh produce. In your opinion, what measures may be taken for the said issues to maintain and improve the quality of fruits at local commission stage of fruits (mango) supply chain? Interview guideline questions- Wholesale/ Mandi Stage
High Cost	Across the wholesale/mandi stage of fruits supply chain with specific reference to mango, it has been found that High rental charges for cold storage; High labour charges in handling, loading & stacking; and Non-availability of tools and equipment for handling & loading are the main reasons leading to high cost. <i>In your opinion, what measures may be taken to reduce the high cost incurred due to the said issues at wholesale/mandi stage of fruits (mango) supply chain?</i>
High Lead Time	Across the wholesale/mandi stage of fruits supply chain with specific reference to mango, it has been found that Delay in auctioning of mangoes; Employment of inadequate labour for unloading operations; Non-availability of equipment for unloading; and Inadequate space for unloading operations are the main reasons for high lead time. In your opinion, what measures may be taken for the said issues to reduce the high lead time in the operations performed at wholesale/mandi stage of fruits (mango) supply chain?

	Across the wholesale/mandi stage of fruits supply chain with specific reference to mango, it has been found
	that Damage to the mangoes caused by pest and fungal infection during storage. Lack of cold storage facility
Poor	Non-availability of skilled labour for unloading the crates: and High temperature at storage area are the main
Quality	reasons for noor quality of fresh produce
Quanty	In your opinion, what maggures may be taken for the said issues to maintain and improve the quality of
	fruits at wholesale/mandi stage of fruits (mango) supply chain?
	Interview guideline guestions, Local Trader/Machakhor Stage
	Across the local trader/mashakhor stage of fruits supply chain with specific reference to mange, it has been
	Actoss the local trader/mashanion stage of nuits supply chain with specific reference to mango, it has been found that Non-trader of conting. Gradient to be and the specific reference to be a specific to be a s
	for a la tenera facilitate una la la contrata en la contrata de la contrata de la contrata de la contrata de la
High Cost	of cold storage facilities; Figh labour charges arising out of expertise required for grading and packaging; and
-	Lack of mechanical sorting, grading and packaging facility are the main reasons leading to high cost.
	in your opinion, what measures may be taken for the said issues to reduce the high cost at local
	trader/mashakhor stage of jruits (mango) supply chain?
	Across the local trader/mashakhor stage of fruits supply chain with specific reference to mango, it has been found that Near such as the standard stage of the section of t
Utali Land	found that Non-availability of skilled labour for sorting, grading & packaging; Manual sorting, grading &
High Lead	packaging; Lack of sorting & grading technology; Poor information regarding market demand; and Lack of
rime	mechanical sorting, grading and packaging facility are the main reasons for high lead time.
	In your opinion, what measures may be taken for the sala issues to reduce the high lead time in the
	operations performed at local trader/masnaknor stage of fruits (mango) supply chain?
	Across the local trader/mashakhor stage of fruits supply chain with specific reference to mango, it has been
	found that Lack of proper and uniform grading which hinder to achieve uniform ripening; Non-availability of
Poor	cooling shed at the place of storage; High temperature at storage area; inadequate and non-availability of
Quality	timely demand information; inadequate equipment and ripening method; and Non-availability of skilled
•	labour for unloading the crates are the main reasons for poor quality of fresh produce.
	In your opinion, what measures may be taken for the said issues to maintain and improve the quality of
	fruits at local trader/mashakhor stage of fruits (mango) supply chain?
	Interview guideline questions-Transportation Stage
	Across the transportation stage of fruits supply chain with specific reference to mango, it has been found that
	High freight charges; Poor road connectivity; Inappropriate vehicle routing; and Timely non-availability of
High Cost	transport facilities are the main reasons leading to high cost.
	In your opinion, what measures may be taken for the said issues to reduce the high transportation cost in
	fruits (mango) supply chain?
	Across the transportation stage of fruits supply chain with specific reference to mango, it has been found that
	Poor road conditions; Non adherence to time scheduled allocated for transportation; Police verification and
High Lead	frisking; the Long distance between farm and wholesale market; and Timely non-availability of transport
Time	vehicles are the main reasons for high lead time.
	In your opinion, what measures may be taken for the said issues to reduce the high transportation lead time
	in fruits (mango) supply chain?
	Across the transportation stage of fruits supply chain with specific reference to mango, it has been found that
	Non-usage of the temperature controlled transportation system; Fungal infection during transit; Jerks in
Poor	transit, by which pack structure get loose; and Poor road conditions are the main reasons for poor quality of
Quality	fresh produce.
	In your opinion, what measures may be taken for the said issues to maintain and improve the quality of
	fruits in transportation stage?

Questions/Protocols for Semi-Structured Interview - Vegetables Supply Chain

	Interview guideline questions-Farm Stage
High Cost	Across the farm stage of vegetables supply chain with specific reference to tomato, it has been found that a Large number of labour required for carriage activity; High labour charges for carriage; Poor farm connectivity by road; Manual handling loading & stacking operations; Hilly terrain; and Lack of knowledge pertaining to sorting & grading techniques and processes are the main reasons leading to high cost. In your opinion, what measures may be taken for the said issues to reduce the high cost at farm stage of vegetables (tomato) supply chain?
High Lead Time	Across the farm stage of the vegetables supply chain with specific reference to tomato, it has been found that Manual sorting, grading & packaging; Non-availability of skilled labour for sorting, grading & packaging; Poor condition of the path used for carriage; Lack of sorting & grading technology; Long distance between plucking area and assembly area; and Hilly terrain are the main reasons for high lead time. <i>In your opinion, what measures may be taken for the said issues to reduce the high lead time in the</i> <i>operations performed at farm stage of vegetables (tomato) supply chain?</i>

Poor Quality	Across the farm stage of vegetables supply chain with specific reference to tomato, it has been found that Compression of tomatoes due to heavy load in storing; Lack of availability of temperature controlled storage area; High temperature during carriage; Non-usage of skilled labour for handling, loading & stacking operations; and Lack of information regarding market demand are the main reasons for poor quality of fresh produce. In your opinion, what measures may be taken for the said issues to maintain and improve the quality of vegetables at farm stage of vegetables (tomato) supply chain?
	Interview guideline questions-Local Mandi Stage
High Cost	Across the local mandi stage of vegetables supply chain with specific reference to tomato, it has been found that High labour charges for handling, loading & stacking; a Large number of labour required for handling and loading; Damage to crates/boxes while unloading; and High cost due to non-availability of government facilities for operations are the main reasons leading to high cost. <i>In your opinion, what measures may be taken for the said issues to reduce the high cost at local mandi stage of vegetables (tomato) supply chain?</i>
High Lead Time	that Improper planning for scheduling of incoming goods; Non-availability of tools and equipment for handling & loading; Non-availability of skilled labour for unloading the crates; and Inadequate space for unloading and loading operations are the main reasons for high lead time. In your opinion, what measures may be taken for the said issues to reduce the high lead time in the
	operations performed at local mandi stage of vegetables (tomato) supply chain.
Poor Quality	Across the local mandi stage of vegetables supply chain with specific reference to tomato, it has been found that Rough handling while storing; Insufficient storage and temperature controlled facilities; Damage to the tomatoes caused by pest and fungal infection during storage; Non-availability of skilled labour for unloading the crates; and Inadequate/non-availability of timely demand information are the main reasons for poor quality of fresh produce. In your opinion, what measures may be taken for the said issues to maintain and improve the quality of vegetables at local mandi stage of vegetables (tomato) supply chain?
	Interview guideline questions-Wholesale/Mandi Stage
High Cost	Across the wholesale/mandi stage of vegetables supply chain with specific reference to tomato, it has been found that High labour charges for operations; Manual handling, loading & stacking operations; Large requirement of packaging material; and Non-availability of government facilities for operations are the main reasons leading to high cost. In your opinion, what measures may be taken to reduce the high cost incurred due to the said issues at wholesale (mandi stage of vegetables (temptables)).
	wholesale/manal stage of vegetables (tomato) supply chain?
High Lead Time	Across the wholesale/mandi stage of vegetables supply chain with specific reference to tomato, it has been found that Improper planning for scheduling of incoming goods; Non-availability of skilled labour for unloading the crates; Inadequate resources for dealing with unexpected bulk arrival; and Inadequate space for unloading and loading operations are the main reasons for high lead time. In your opinion, what measures may be taken for the said issues to reduce the high lead time in the operations performed at wholesale/mandi stage of vegetables (tomato) supply chain?
Poor Quality	Across the wholesale/mandi stage of vegetables supply chain with specific reference to tomato, it has been found that Holding of goods in anticipation of high prices; Open area for unloading which expose to direct sunlight/heat; Damage to the tomatoes caused by pest and fungal infection during storage; Non-availability of skilled labour for unloading the crates; and Inadequate and non-availability of timely demand information are the main reasons for poor quality of fresh produce. In your opinion, what measures may be taken for the said issues to maintain and improve the quality of vegetables at wholesale/mandi stage of vegetables (tomato) supply chain?
	Interview guideline questions-Transportation Stage
High Cost	found that Crossing & toll booth charges; the Long distance between farm and wholesale market; High traffic jams; and Timely non-availability of transport facilities are the main reasons leading to high cost. In your opinion, what measures may be taken for the said issues to reduce the high transportation cost in the vegetables (tomato) supply chain?
High Lead Time	Across the transportation stage of the vegetables supply chain with specific reference to tomato, it has been found that Hilly terrain; Congestion and traffic jams; Police verification & frisking; Irresponsible & careless driving; and Timely non-availability of transportation vehicle are the main reasons for high lead time. <i>In your opinion, what measures may be taken for the said issues to reduce the high transportation lead time in the vegetables (tomato) supply chain?</i>
Poor Quality	Across the transportation stage of the vegetables supply chain with specific reference to tomato, it has been found that Non-usage of the temperature controlled transportation system; Fungal infection during transit; and Poor road conditions are the main reasons for poor quality of fresh produce. In your opinion, what measures may be taken for the said issues to maintain and improve the quality of

APPENDIX VI

A Sample of Transcribed Conversation

Measures to Improve Supply Chain Efficiency at Farm Stage of Fruits Supply Chain

Question1. Across the farm stage of fruits supply chain with specific reference to mango, it has been found that a Large number of labour required for plucking & collection; High manual labour charges; Lack of mechanical sorting, grading and packaging facility; and Ignorance of farmers to new methods of cultivation are the main reasons leading to **high cost**.

In your opinion, what measures may be taken for the said issues to reduce the high cost at farm stage of fruits supply chain?

RESPONSE

Respondent 1:

• Measures for a Large number of labour required for plucking & collection

To minimise a large number of labour in harvesting operations and for efficient harvesting of Mangoes a simple, low cost and portable Mango harvesting device have been designed and developed at the Central Institute for Subtropical Horticulture, Lucknow. This saves time, number of manpower and protects fruits from mechanical damage due to impact. On an average, a man can harvest about 800 to 1000 fruits per hour with the help of this device, depending on the skill of the worker, fruiting, and height of the tree. It has reduced the requirement of huge manpower in farm operations and also consumes 50% less energy as compared to local methods. Use of this practice would reduce the manpower and may be helpful to reduce the cost in plucking and collection activity.

• Measures for High manual labour charges

In the present scenario, due to lack of skilled labours or non-availability of labours, the farmers (stakeholders) have to outsource the labours from other regions/areas, and these labours charge very high because they know that they will get whatever they will ask for. By taking this advantage, they charge high, and the stakeholders have to pay which incurs a high cost to them. In addition, the stakeholder has to arrange the food and stay for the outsourced worker who adds another cost. This situation can be improved by encouraging and developing skilled local labour and providing the proper training. The focus should be on near sourcing or local sourcing of labours. The intervention of Govt. supporting institutions is required to resolve this issue

Measures for Lack of mechanical sorting, grading and packaging facility

The mechanical sorting and grading of the produce are still in its infancy in India, and the equipment are either not available or have been put to large-scale commercial use. Support from Government and Financial institutions like ADB, World Bank, and NABARD is required to address the issue. In the present scenario, due to lack of mechanical facilities, the farmers have to do this activity manually which incurs huge cost of manpower. The government may also identify the strategic locations for developing clusters where the production rate is high. The local farmers may use these facilities for sorting, grading and packaging activities in minimum charges. The same types of facilities can also be developed by the farmers' association at strategic locations.

• Measures for Ignorance of farmers to new methods of cultivation

The technology is developing day by day, and the new methods of cultivations are emerging. Agricultural research organisations have developed the various methods, but the Indian farmers are savvy to the old method of cultivation and ignoring the new and best methods of cultivation. Awareness programs and the campaign should be started to promote and make aware of the new technological intervention method of cultivation and their benefits to the farmer. Agricultural universities and research organization should conduct training programmes for the farmers. New advanced tools and their methods should be introduced to the farmers through different platforms like Agro Fest, and Agro Fairs (Krishi Mela).

Question2. Across the farm stage of fruits supply chain with specific reference to mango, it has been found that Lack of training and knowledge about sorting, grading & packaging; Lack of proper planning for harvesting; Lack of mechanical sorting, grading and packaging facility; Lack of sorting & grading technology; and Long distance between plucking area and assembly area are the main reasons for **high lead time**.

In your opinion, what measures may be taken for the said issues to reduce the high lead time in the operations performed at farm stage of fruits (mango) supply chain?

RESPONSE

Respondent 1:

• Measures for Lack of training and knowledge about sorting, grading & packaging

Sorting and grading operations are very critical; workers must be thoroughly trained and supervised to ensure removal of injured fruits & vegetables which could later develop decay during shipping. Labours have lack of knowledge pertaining to sorting & grading techniques and the right process due to which the lead time in this particular operation is very high which also impact the quality of produce. State Government/Department of Horticulture with the help of knowledge bodies, research organisations, and supporting institutions can run a knowledge campaign on developing skills pertaining to sorting and grading techniques. Skill Development program, Capacity building program, Productivity Enhancement Program would be the solution for this issue. Asian Productivity Council, NSDC, and Horticulture Departments may play an important role in enhancing the skills and knowledge of the farmers regarding the same.

• Measures for Lack of proper planning for harvesting

Proper planning is very important before doing any activity either it is business or personal life. In perishable food operations, it plays a very important role. So proper planning must be there. In fruits and vegetables supply chain, Collaborative Supply Chain Planning can be done to integrate farmers and other stakeholders in the supply chain. The farmer can do the planning about harvesting collaboratively and the buyer should take following things into considerations like availability of harvesting tools and equipment, market demand, transportation availability, and packaging material. This would result in a more efficient supply system, through better and more rapid communications facilitating improvements in planning and procurement procedures. This would be also helpful for the local trader and wholesaler in planning for scheduling of incoming goods, as the entire process can be collaboratively planned and executed. The focus should be on collaborative practices in both supply and demand processes to ensure vertical and cross-functional relationships. Both the sales forecast and the order forecast should be considered in the joint planning and decision-making process.

Measures for Lack of mechanical sorting, grading and packaging facility

The manual process of sorting and grading is one of the grey areas of food supply chain. The concept of pack houses can be used and adopted. The pack houses may be developed by the state governments or by the farmers' association with the help of financial institutions like ADB, NABARD, and World Bank. Clustering can be done on the basis of production and identification of strategic locations. These facilities should be open to using for the farmers with minimal charges. This would enhance the speed of sorting and grading operations, and the produce can be quickly moved to the market without affecting the quality. It would also help in getting better prices for the agri produce.

• Measures for Lack of sorting & grading technology

As technology is developing day by day, this sector is still nascent in terms of technological development. The government should develop technology/mechanization based packing houses or mini processing units for sorting, grading & packaging activities for all the stakeholders across the supply chain, i.e. at major production areas, its near-by region and at Mandis. At present, these operations are done manually which takes a long time in operations. These facilities need to develop more in numbers, and it should be open to all the farmers so they can easily access it and perform their operations without any glitch. These facilities can be started from major production center of Uttar Pradesh like Malihabad, Amroha, and Saharanpur. and some in Andhra Pradesh also.

The long distance between plucking area and assembly area

To reduce the distance for carriage, detailed analysis of the area should be done before starting the operations and selecting the place for collection and assembly. Then the decision regarding the location of assembly area should be made. Accordingly, the proper paths should be created for small carrying vehicle or pavements to carry the load which would reduce the burden on labour and also helps to reduce the overall time taken for collection and carriage to the assembly area. Also, decentralized assembly areas can be established to reduce the time and finally the produce can be consolidated at one place. This practice will reduce the lead time taken in assembling of fresh produce.

Question3. Across the farm stage of fruits supply chain with specific reference to mango, it has been found that Exposure to high temperature during collection; Open air area for sorting, grading and packaging operations; Timely non-availability of packaging material; Mishandling and carelessness while plucking and collection; Lack of training and knowledge about packaging; Non-availability of skilled labour for sorting, grading & packaging; No scientific standard for determination of maturity; and Lack of proper grading and quality control system are the main reasons for **poor quality** of fresh produce.

In your opinion, what measures may be taken for the said issues to maintain and improve the quality of fruits at farm stage of fruits (mango) supply chain?

RESPONSE

Respondent 1:

• Exposure to high temperature during collection

As perishable goods are highly sensitive in nature, exposure to the sun should be avoided as much as possible during and after harvest, as produce left out in the sun will gain heat and may become sunburned. The packaging boxes, crates should be placed in the shade or loosely covered (for example with light coloured canvas, leafy plant materials, and straw) if delays are expected in removing them from the field. The activities should be carried out in a covered area rather than performing open area operations. A temporary tent must be constructed from large tarpaulins or plastic sheets to perform the operation and avoid high temperature. Several fans should be used to recirculate the air through the produce during the operations. These measures may be taken to save the produce from higher temperature.

• Open air area for sorting, grading and packaging operations

As also discussed in my last answer, an open area for operations should be avoided in any operations pertaining to the fresh supply chain. Small Packing house can be developed at the farm itself to carry out the basic or primary processing operations. Here, Government support is essentially required to encourage infrastructure creation in terms of packing houses at the major production areas or nearby region. Cooperative packing houses through cooperatives or associations may also be created so that the group of the farmer can access the facility and perform their post-harvest operations.

• Timely non-availability of packaging material

Due to lack of availability of packaging material in the local area during the peak season, the farmers have to wait for a long to receive the packaging materials arriving from other areas. This leads to delay in harvesting and sometimes make the harvested mangoes wait for the packaging material which ultimately affects the quality of fresh produce. Private players may play a very important role in this issue. Supply chain solution incorporating equipment pooling can be provided by the private player. In this model, a service provider retains ownership of equipment (e.g., pallets, reusable plastic containers), and manages the network, providing customers with equipment when necessary. This model allows farmers, processors, wholesalers, and retailers to utilise the equipment without having to make a capital investment. Also, the formation of strategic alliances between farmers and food processing companies can assist both, the farmers and processing companies.

Mishandling and carelessness while plucking and collection

This is one of the biggest challenges in today's scenario when we talk about the logistics of fresh agricultural produce. Due to poor handling, every stakeholder in the supply chain has to incur the huge amount of losses. This problem can only be solved by good training and strict supervision and control over the activities in the chain. Training and supervision of labour are critical to a successful harvesting operation. Constant supervision is necessary to maintain quality and reduce subsequent spoilage of produce. Training is required in both general principles and crop-specific techniques relating to maturity selection, detachment method, maintenance of equipment, field hygiene, and division of labour. The workers must be given strict specifications before entering the field, and each worker's performance carefully supervised.

• Lack of training and knowledge about packaging

This problem can also be solved by the alliance as discussed in the early case also. Supply Chain collaboration can be done to improve the situation. Private players can collaborate with the farmers to get the fresh produce and train the workers on how to sort and grade the produce as per industry requirement. They can provide the knowledge and build their expertise on sorting, grading activities. New techniques should be introduced to the farmers so they can easily sort and grade the produce without unnecessarily taking a long time. This practice will help both, the farmers and the private players. Private players can directly purchase the better quality graded produce from the farmers and the farmers in return will get better prices by selling their produce directly to the customers at their doorstep.

• Non-availability of skilled labour for sorting, grading & packaging

Now a day every industry is looking out for skilled worker and also it is the need of the hour in logistics and supply chain activity. It is very important to think out of the box to improve the skill set of the human resource. We can see that Logistics and Supply Chain has gained a lot of importance nowadays. Many academic organisations have started offering programs focusing on logistics and supply chain, and creating industry ready logistics professionals. These organisations may conduct a training programs and sessions for the local workers as their CSR activity, where students from these academic organisations can train the workers and provide the knowledge on best logistical practices like sorting and grading, effective and new techniques of packaging, and handling perishable produce. Many logistics companies have also started their new ventures focusing on logistics training and development like safe educate by Safexpress; they can also adopt the same strategies which will serve both the purposes, i.e., CSR activity as well as Skill development of workers.

• No scientific standard for determination of maturity

Maturity determination is very important to keep the produce in a fresh manner throughout the chain. Government, Agri focused universities, and development agencies should focus on developing maturity indices by continuous research and development with emphasis on quality, safety, and sustainability. It should be farmer-friendly harvest indices, and awareness should be created regarding the appropriate harvest indices through training, preparation of manuals, and posters. The agencies, institutions, NGOs can play a Vitol role in providing knowledge and creating awareness among the farmers.

Lack of proper grading and quality control system

There must be a proper quality control system which can monitor and control the quality of fresh produce starting from the farm to the end consumer. Systematic grading coupled with appropriate packaging and storage will extend postharvest shelf life, wholesomeness, freshness, and quality, and will substantially reduce losses and marketing cost. Fresh produce must be sorted and graded on the basis of parameters such as maturity, size, shape, colour, weight, freedom from insects and pests, pesticide residues and ripeness. Farmers should be informed as to how they can achieve the quality standards set by the market. This may include formal training out of season but will be most effective if farm visits are made when harvesting and packing activities are in progress, i.e., during the period of May to August.

APPENDIX VII

List of Codes

S. No.	Codes
1	Air must be circulated in vans by fitting a fan inside
2	A cushioning material should be placed around the tree to prevent damage to the fruit when dropping from high trees while
2	plucking
3	A specific timeframe should be created for each activity
4	A temporary tent must be constructed from large tarpaulins or plastic sheets
5	Academic organisations & Ventures focusing on logistics training and development may conduct training programs and sessions
5	for the local workers as their CSR activity
6	Academic organisations may conduct training programs and sessions for the local workers as their CSR activity
7	Access near-by facilities for grading & packaging operations
8	Access to low-cost handling and storage technologies (e.g., evaporative coolers, storage bags, crates)
9	Accompanied by a sustained information and promotion campaign
10	Action plan by government and estimate requirements of funds for building cooling sheds at mandis
11	Actual information regarding market demand for quick movement
12	Adequate time to keep the produce without a decline in value
13	Adopt AAA (American Automobile Association) model for roadside assistance during transportation breakdowns
14	Adoption of Automation to handle a large quantity of load.
15	Adoption of contract farming strategy
10	Adoption of equipment pooling model
17	Adoption/ Penlication of best practices of Europe and China
10	Agents associations may develop the cold storages with assistance from supporting institutions and government
20	Agents associations may develop the conditioners and walls for proper inspection and cleaning
20	Annual maintenance of naths used for the carriage
22	Apply FIFQ (First in First out) method to clear the stock
23	Asian Productivity Council, NSDC, and NHB should invest in training for workers and operators
24	Assign resources and ensure availability of appropriate resources to complete the tasks within the available time
25	Assistance from National Horticulture Board, NCCD and other supporting institution
26	Attach refrigerated bogies on trains during peak season
27	Availability and access to semi-processing units
28	Availability of transport and other facilities for the day;
29	Avoid congested and heavy traffic route
30	Avoid congested roads & use bypass
31	Avoid Corrugated Fiberboard cartons for packaging
32	Avoid dependency on road mode of transportation only
33	Avoid direct exposure to the sun and heat
34	Avoid forcibly placing of crates to fix them in the stack
35	Avoid headload carriage for moving the containers
36	Avoid loose packaging and overfilling of produce
37	Avoid Open Air operations
38	Avoid Open Air operations during high temperatures
39	Avoid processing activity during day time
40	Avoid procuring more than handling capacity
41	Avoid the practice of holding in case of perisbable commodity
42	Avoid the practice of Make to Stock/Overstocking and follow Make to Order practice
43	Avoid une practice of whate to Stock Overstocking and follow whate to Order practice
45	Avoid unscheduled stops during the journey
46	Awareness campaign by NHB, APEDA on quality standards set by the markets
47	Awareness campaign by state governments in collusion of NHB
48	Awareness of the time ignorance affects
49	Awareness of proper handling system management
50	Awareness of the importance of time utility in perishable produce
51	Awareness program & campaign on new methods by CIPHET, CISH, and other Agricultural research organisations
52	Awareness regarding the different types of packaging options
53	Better if fruits are precooled before keeping them at low temperature
54	Better roads, truck bays, parking for trucks before Toll Plazas or Octroi Posts

55	Calcium Carbide should not be used for ripening
56	Care should be taken that fruits are firm, mature and green in order to withstand the rigors of transportation
57	Careful instructions and strict specifications before load dispatch
58	Careful instructions must be given on the correct method of cutting, twisting or pulling to remove a crop
59	Careful instructions must be given on the correct method of handling
60	Careful instructions on the correct method of handling and unloading, and maintenance of crates
61	Carry fresh produce during appropriate temperature
62	Cartons, wooden boxes or crates that have been used for other commodities can be used again
63	Cashless toll roads (electronic toll payment systems)
64	Cemented floor with the roof of corrugated G.I. sheet may be constructed at the farm which can be used for other activities also
65	Charge the lowest possible toll level 'maintenance only toll' from F&V transporters
66	Charges should be regulated by the government during peak season like fixed prices for sugarcane procurement
67	Check on available resources
68	Check the performance & system for a reward for careful handling
69	Choose compression and skid-proofed packaging systems
70	Clean & Sanitize harvest containers prior to re-use
71	Clean and fumigate vehicle before placing the fresh produce
72	Clear paths and the surface should not be uneven
73	A clear understanding of the wide range of packaging options available in the market
74	Close attention and strict supervision & monitoring
75	Closed vehicles without refrigeration should not be used
76	Collaboration with labours to avoid high charges during the season
77	Collaboration with labour associations
78	Collaboration with transport service providers
79	Collaboration/Tie up with Transport Company for the long term at minimum charges
80	Collaborative Supply Chain Planning for integration
81	Commonly accepted quality and standards along the lines of India GAP proposed by APDEA
82	Compulsory road survey of highways every two-three months
83	The concept of Contact icing as an alternative to refrigerated vehicle
84	The concept of Horti-trains can be expanded to major production areas from Azadpur mandi
85	The concept of Just in Time (JIT) can be applied as the distance between the trade partners is short
86	The concept of Top Icing/Contact Icing can be applied to short-term storage which would result in quicker cooling
87	Conduct skill development and capacity building programmes in association with NSDC
88	Conduct training & development program
89	Conduct unloading operation early in the day
90	Connectivity to the remotest corner of the states
91	Consider Weather and environmental conditions
92	Consideration of distance factor before planning of assembly areas
93	Consideration of distance factor before selection of wholesale market
94	Constant and strict supervision to prevent careless handling
95	Construct the paths before planning for harvesting operations
96	Construction of roads designed to connect production areas to market centers
97	Continuous and Transparent communication between the stakeholders
98	Continuous field supervision to apply the most appropriate combination of handling techniques
99	Contract farming needs to be emphasised
100	Control environmental conditions during storage
101	The conveyance must be carefully inspected to ensure it is thoroughly clean and free from hitch-hiking pests and rotten produce
102	Cooling by an IDEC (Indirect Direct Evaporative Cooling) unit working on 12 Volt DC powered by the vehicle battery
103	Cooperative societies & Farmers associations would play an important role
104	The correct time of harvesting
105	Cover the distance between two points through the shortest route
106	Cover the load from the top during carriage
107	Cover the load/vehicle from the top with heavy-duty waterproof cloth (tarpaulins) to avoid direct heat/sunrays
108	Covered dock area at Mandi level to protect fresh produce
109	Create a schedule for vehicles to operate the service (assign vehicles to cover the trips associated with the timetable)
110	Create awareness of techniques & proper handling system management in a storage area
111	Create awareness program on handling and management of fresh produce
112	Create awareness, motivate labours, and provide training
113	Create work shifts for operators (crew scheduling) and adopt the concept of the double driver in the trucking industry
114	Creation of good policy environment to promotes investment
115	Creation of proper paths for small carrying vehicle or pavements
116	Cross-stacking/Interlocking packaging practice is preferable to stabilize the load pallets

	Cultivator and location-specific maturity indices as per the codex and other marketing standards
118	Cut or broken ends of stems should never be placed in direct contact with the soil, nor placed in containers contaminated with dirt
110	or decaying plant material
119	Day wise scheduling to avoid high traffic during peak season
120	Decentralized assembly areas to avoid long distance
121	Dedicated rail service can be set up during peak season covering major production areas to Azadpur mandi
122	Detailed analysis and evaluation of alternative routes
123	Detailed analysis of selection of transportation mode
124	Detailed analysis of the area before selecting assembly areas
125	Determination of fruit maturity for harvesting at the right time on the basis of external and internal fruit characteristics
126	Determination of ideal transfer point before starting the ripening process
127	Determine the best suitable path
128	Develop a pass system for a vehicle carrying F&V to avoid unnecessary verification
129	Develop controlled atmosphere cold storage facilities
130	Develop information materials and disseminate to the workers and stakeholders
131	Develop information materials and disseminate to the workers, stakeholders for better operations
132	Develop local labour
133	Develop ropeway infrastructure to avoid manual carriage operations
134	Development by cooperatives or associations with the help of government support
135	Development by cooperatives or associations with the help of government support
136	Development of advanced cluster based technological food parks
137	Development of cold storages by Agents associations with assistance from supporting institutions
120	Development of the concept of Smart Mandis on the line of Smart city by the National Horticulture Mission with the help of
158	NCCD and other related authorities
139	Development of Cooperative packing houses
140	Development of financing models- including a public-private partnership at the local level
141	Development of Food Processing units in every district
142	Development of Fruits pack houses with assistance from horticulture department
143	Development of good transportation network
144	Development of ICT system allowing advance payment of taxes for the entire traveling route
145	Development of infrastructure for improving agronomic practices and technologies
146	Development of infrastructure including Quality assurance laboratories, Sorting and Grading machinery, Packaging equipment,
146	Development of infrastructure including Quality assurance laboratories, Sorting and Grading machinery, Packaging equipment, common effluent treatment plants.
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174	The empty vehicle should be thoroughly disinfected with a suitable insecticide				
175	Encourage adoption of the pallet to stack the load				
176	Encourage alternate mode of transport like cable cars				
177	Encourage and develop skilled local labour				
178	Encourage and promote public private partnerships to invest in infrastructure				
179	Encourage APMC and other agencies to develop cold storage facilities at wholesale market				
180	Encourage Cooperatives societies and other agencies to develop cold storage facilities				
181	Encourage entrepreneurs and private players to set up processing facilities and packing houses				
182	Encourage entrepreneurship and private participation to establish processing units				
183	Encourage entrepreneurship for development of processing units				
184	Encourage investment in refrigerated transportation system from the private sector by providing them good policy support				
185	Encourage local labours and provide skill development programs				
186	Encourage most modern state of art goods transport vehicle				
187	Encourage NGO for sustainable rural development				
188	Encourage private agencies to establish cold storage at nodal points.				
189	Encourage private players for Supply chain solution incorporating equipment pooling				
190	Encourage Rail mode of transportation				
191	Encourage rail mode of transportation for fresh produce				
192	Encourage stakeholders for the use of ripening chambers				
193	Encourage subsidy from government and investment from the private sector				
194	Encourage to use technological advanced equipments to reduce operational cost				
195	Encourage usage of insect-proof boxes				
196	Enforce and check to overload of trucks, which damages the roads				
197	Ensure that crop maturity coincides with market demand.				
198	Ensure that the Second-hand containers are clean.				
199	Equipment are available which can be used to 'tight fill' boxes				
200	Establish cooling shed to keep mangoes for further processing				
201	Establish linkage between Farmers and private food companies				
202	Establish multi- chamber/ multi- commodity cold storage				
203	Establish well-connected transportation network				
204	Establishment of facilities by farmers association & cooperative societies				
205	Establishment of facilities in an area accessible to the users				
206	Establishment of Horticulture Information Centre (HIC) in every district to inform and interact with the farmers				
207	Establishment of mini food parks & packing houses by the state government at major production areas				
208	Establishment of modern dock area with sheltered environment				
209	Establishment of National/Regional information networking system				
210	Establishment of packing houses by Government				
211	Establishment of proper and well connectivity between farm and collection area				
212	Every road Project to have a sacrosanct deadline, with heavy penalties for non-performance				
213	Exert strict supervision on fruits unloading & loading operation				
214	Exert strict supervision on the harvesting operation.				
215	Expand rural connectivity through the rehabilitation of roads				
216	Expand the width of existing roads				
217	Expand the width of existing roads; also construct important bridges and flyovers				
218	External colour, appearance, pulp colour and soluble solids content are the reliable indicators for judging the fruit maturity				
219	Facility of the refrigerated transportation system by the state government				
220	Facility of state government refrigerated transportation system				
221	Fans should be used to recirculate the air through the produce during the operations				
222	Farm visits of horticulture officers when packing activities are in progress				
225	Farmer awareness on available mature index guides				
224	Farmer Field School (FFS) approach on the lines of indonesia to init up knowledge gap between researchers and actual practitioners				
225	Farmer-friendly harvest indices and awareness through training				
220	Farmers should be encouraged to form their own marketing co-operative societies				
227	empty container				
228	Field sheds or mobile packing facilities may suffice for small-scale				
229	Fill the produce according to the capacity of packaging material				
230	Financial Assistance to an entrepreneur in the form of subsidy and prime lending rates				
231	Financial assistance to establish multi-chamber/multi-commodity cold storages for the short- and long-term storage				
232	Financial assistance to purchase refrigerated vehicles or procure it on a concessional rate				
233	Financial assistant from the government to build a cooling shed or procure the material on a concessional rate				
234	Financial institutions like ADB, NABARD, and World Bank would play a vital role				

235	Fixed reasonable charges can be set by the government					
236	Focus on development of micro cold chain solutions					
237	Focus on lesser food mileage					
238	Focus on near or local sourcing of labours					
239	Focus on near sourcing or local sourcing of labours					
240	Focus on the rotation based operation to avoid fatigue					
241	Focused should be on skill development, capacity building of local labour					
242	Follow Consolidation practice for the same destination					
243	Follow response based model rather than anticipation					
244	Follow the practice of forwarding planning to coordinate equipment, labours, and make necessary arrangements					
245	Follow trans-shipment point network according to the available road infrastructure					
246	Food and Technology Parks at district levels					
247	Food handling and storage areas should be accessible to routine cleaning and collection of waste					
248	Formation of alliances for commodity-based clusters to set un cold storage facilities					
249	Formation of associations or cooperative societies for development of technological facilities					
250	Formation of Cooperatives societies to establish cold storage					
250	Frequent and surprise sheaks by officials					
251	Frequent and surprise checks by officials					
252	Presh produce may be immersed in not water before marketing to control me disease					
255	Fruit with splits, punctures and incipient rotting should be removed from the lot					
254	The fullness of cheeks adjacent to bedice i may be used as a guide for maturity					
255	Good Policy environment to encourage PPP model for development					
256	Government & related institutions should be responsible for educating & training the farmers on a regular basis					
257	Government centers for distribution of mechanical devices					
258	Government focus needs to be emphasised on the infrastructure development at mandi area					
259	Government intervention & regulation to control higher charges					
260	Government intervention on the development of infrastructure					
261	Government regulated minimum charges for accessibility					
262	Government support for the infrastructural development of APMC market					
263	Government support to create and provide technological infrastructure at major mandis					
264	Govt. may use the concept of smart cities to develop smart mandis					
265	Grading machinery should be used to reduce manpower					
	Guidelines with pictures and diagrams for easy understanding & learning of general principles and specific techniques					
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296	Installation of ropeways trolleys to facilitate farmers				
297	Institutional support for the purchase of tools & equipment				
298	Instructions to harvest with appropriate techniques to trim fingernails, and be monitored to verify proper handling				
299	Insulated or properly ventilated trailer trucks can be used				
300	The intervention of Govt. supporting institutions for development				
301	Introduction of double driver concept				
302	Introduction to Technology induced methods & its benefits through agro fest (Krishi Mela) at district and village levels				
303	Invest & Use plastic containers (crates) which are reusable and last longer (Cost can be recovered in 10-15 trips)				
304	Investment by bodies like NHB, NCCD, NSDC on training				
305	Investment on roads				
306	Involvement of Agriculture supporting institution for research on new methods and training				
307	Issuance of verification note to avoid continuous verification				
308	Joint planning and decision-making process				
309	Knowledge campaign by Indian Institute of Packaging or State Agriculture Departments				
310	Law on 'forced' stopovers for verification and frisking of vehicles for a bribe				
311	Less mature and mature fruits can be ripened by dipping the fruits in 500 and 250-ppm ethrel solution				
312	Linkage of production with processing and organised marketing				
313	Linkage of a trader with processing and organised marketing				
314	The load should not be more than 20 kg for movement to the assembly area.				
	Make availability of Mango Picking machine (Cut & convey type fruit picker) where a worker can harvest mangoes from the				
315	ground.				
316	Make sure that enough time has been allocated for essential tasks				
317	Mandatory training and certification emphasising the setting of benchmarks and standards				
318	Manpower requirements				
319	Mapping of transportation network before planning the route				
320	Market price and place to supply and distance				
321	Maturity indices by continuous research and development				
322	Maximum number of mini-pack houses at major production areas				
323	Mini food and technology parks in predominant production areas at district levels				
324	Mini food and technology parks in predominant wholesale areas in every district				
325	Mini Forklifts kind of Automated Vehicle- Picking area to the collection area.				
326	Minimise drops while plucking and collection				
327	Minimising permit centers and check posts				
328	Minimum interspace of the packages by carrying the suitable and uniform size containers				
329	Minimum vehicle on sharing basis among the farmers				
330	Minors and Women's should be strictly prohibited from operations				
331	Mobile Application for continuous information regarding demand and production				
332	Mobile Application for continuous information regarding prices				
222	The model allows farmers, processors, wholesalers, and retailers to utilise the equipment without having to make a capital				
333	investment				
334	Monitor and control the quality of fresh produce				
335	Monitoring and closed supervision on the operations of workers				
336	Motivate labours and training on the appropriate use of packaging technologies and materials				
337	Need a distribution model to provide packaging materials by the government at a minimum rate				
338	Need appropriate harvest containers and constant management of labour				
339	Need for a high level of trust among the supply chain partners				
340	Need for linkage/integration of production with processing and organised fresh retailers				
341	Need Government support to develop infrastructure				
342	Need Government support to develop small packing house at farm area				
343	Need Infrastructure in place to provide training and education for improving agronomic practices.				
344	The need of cold chain and cold storage				
345	Need of cold chain network from farm to the point of sale				
346	The need of electronic management systems and controllers assist by controlling the storage environment automatically				
347	Need of Good policy environment promoting investment and formation of alliances/commodity-based clusters				
348	Need of mechanization process to carry produce from farm to the place of aggregation				
349	The need of reduction in the length of the supply chain				
350	Need of Research & Development on cost-efficient technology for sorting & grading operations				
351	The need of research on transportation methods in hilly terrain				
352	Need of technical assistance from knowledge support institutions				
353	The need of technology intervention/ innovation				
354	Need to develop institutions which provide scientific training regarding sorting, grading processes.				
355	Need to expand the Horti-trains transportation network				
L					

356	Need to make training and certification mandatory while also emphasising the setting of benchmarks and standards.			
357	NGOs may play an important role in getting the linkages			
358	NHB, NCCD, NSDC should invest in training for workers and operators for good grading practices			
359	Number of days for harvesting/harvesting frequency (harvesting ahead and not waiting until a demand occurs)			
360	One time Sorting, grading & packaging as per food standards			
361	Operations should be avoided during high temperature			
362	Optical methods can be used to determine the maturity			
363	The optimum temperature for the crop as quickly as possible			
364	Ontimum utilisation of packaging resources			
365	Package must be unloaded gently and handled with care			
366	Packages should not be dumped and thrown during unloading			
367	Packages should not be thrown during handling and stacking			
368	Packaging box should be covered with insect-proof screen & sealed with adhesive tape			
	Packaging containers should be placed in shade or loosely covered with light coloured canvas, leafy plant materials, straw or an			
369	inverted empty container			
370	Packaging material must be free of chemical substances & smell			
371	Packaging material must have sufficient stacking strength to resist crushing due to jerks			
372	Packing houses needs to be developed by the state government			
373	Penalties for a long lead time due to carelessness			
374	Penetration of road			
375	Performance of each worker should be checked			
376	Place examples of the smallest and largest acceptable size for easy reference			
377	Plastic crates should be used as a packaging material			
378	PPP model would also play a vital role in developing facilities			
379	Precaution is to be taken to leave a four-inch stem to avoid the spurt of milky/resinous sap that exudes if the stem is cut close.			
380	Prefer rail transport for bulk commodities and long distance			
381	Prefer unit load to handle the produce rather handling individually			
382	Premature fruits can be ripened to an acceptable guality by dipping the fruits in a 750-ppm ethrel solution			
383	Preparation & dissemination of manuals or guides with diagram and pictures			
384	Preparation of action plan by government and estimation of fund requirement for development			
385	Preparation of an action plan by govt. and estimation of funds			
386	Primary aim on improving the quality rather than appearance for sales			
387	Primary processing units focusing on sorting machinery, auto-grading equipment based on size, and colours.			
388	The private company manages the network, providing customers with equipment when necessary			
389	Procurement based on actual market demand, not in anticipation			
390	Produce must be categorised and graded uniformly as per the quality			
391	Produce needs to be packed tightly to reduce its movement			
392	Programs on Skill Development, Capacity building, and Productivity Enhancement			
393	Promote and encourage contract farming			
394	Proper air circulation & ventilation inside the container/crates			
395	Proper air circulation during stacking and arrangement of crates			
396	Proper carrier evaluation before selection of transportation mode			
397	Proper coordination with suppliers and customers			
398	Proper handling and safety of produce should be the prime importance			
399	Proper inspections and regular visit to mandi by government officials to control the issue			
400	Proper maintenance & repair of truck and/or trailer suspensions			
401	Proper planning according to the market distance and available transportation infrastructure			
402	Proper planning and identification of delivery points			
403	Proper planning and necessary arrangements in advance to avoid hindrance during operation			
404	Proper planning for scheduling of incoming goods			
405	Proper planning of harvesting day and time			
406	Proper planning of harvesting schedule and make transportation arrangements accordingly			
407	Proper planning of incoming goods			
408	Proper scheduling of tasks for space optimization and effective operations			
409	Proper scheduling of trucks to optimize the space and operate effectively			
410	Proper stacking in such a manner that packages are locked with each other in a stack			
411	Proper storage temperature before the fresh produce is delivered			
412	Proper unitization of the load in packaging containers			
413	Proper vehicle routing to follow the shortest path			
414	Properly covered and closed vehicle to maintain the quality of consignment			
415	Properly maintained temperature to control pest and fungal infection			
416	Proposal to allow toll-free access across all states to vehicles carrying perishable produce			

417	Protect the load from excessive humidity, excessive heat, and direct sun rays				
418	Provision of 50% subsidy by Govt. on the electricity costs of cold stores to encourage cold storage infrastructure				
419	Provision of buying the mechanized item in the subsidized form				
420	Provision of direct selling to the food processing units				
421	Provision of subsidy on purchase of loading & unloading equipment for agricultural use				
422	Pull-based supply chain rather than push supply chain				
423	Rail freight charges can be reduced by the government during peak season to encourage rail mode of transportation				
424	Rapid communications facilitating improvements in planning and procurement procedures				
425	Realistic rental rates and payments after the sale of the product to attract the users to use the facility				
426	Realistic rental rates and practice of payments after the sale of the product				
427	Refrigerated vans can be run under public-private partnership (Major production areas to nearby Wholesale market)				
428	The refrigerated vehicle should be used for long-distance transportation				
429	Regular pest survey and monitoring to control pest and infection				
430	Removal of toll charges for F&V transporters (10pm and 6am)				
431	Remove all traces of chemicals from produce before loading				
432	Remove deformed produce and those with splits, punctures and incipient rotting from the lot				
433	Remove traces of chemicals before sorting & grading				
434	Remove unmarketable pieces or unripe/overripe mangoes in preliminary sorting				
435	Repair paths connecting farm and collection area				
436	Replication of cross-docking concept in this case with minimum operations				
437	Replication of the concept of sharing taxi like Zoom Car				
438	Research & Development by knowledge supporting institutions on equipment				
439	Research & Development on new packaging methods by Indian Institute of Packaging				
440	Reuse of cartons, wooden boxes or crates that have been used for other commodities				
441	Reward system for on-time delivery of goods				
442	Ripening chamber helps maintain precise conditions specific to the product's requirement				
443	Risk hedging sunnly chain strategy				
444	Road network from farm to road-head and nearby railway dock				
445	Road projects to be given only to well-known Infra companies				
446	Role of development institutions in setting up the facilities				
447	Role of National Cold Chain Development (NCCD) and Govt. Power utility bodies to reduce the cost				
448	Role of NGOs and Farmer cooperatives				
449	Role of NGOs for linkages between farmers and processing units				
450	Role of NSDC. NGOs for training & development				
451	Role of Panchavats Pradhan				
452	Role of private companies in training farmers on good agri practices and new methods				
453	The roof of corrugated G.I. sheet may be constructed at mandis				
454	Room cooling technique consisting refrigeration unit				
455	Sealed Inspection by non- intrusive methods				
456	Select the channel which distributes the produce appropriately at low expense				
457	Select the channel which secures the desired volume of disposal				
458	Sensitization of drivers-Awareness, Training and knowledge development programme				
459	Separate different varieties if they are distinguishable				
460	The service provider manages the network, providing customers with equipment when necessary				
461	Set commonly accepted Quality and Standards along with the lines of India GAP proposed by APDEA				
462	The setting of packing houses and mini processing units				
463	Setting up a dedicated radio station to continuously broadcast traffic conditions				
464	Setting up a dedicated radio station to continuously broadcast traffic conditions				
465	Setting up a temporary conveyor equipment system				
466	Setting up electronic notice boards to inform traffic condition before every entrance of the expressway				
167	Shade can be created using the locally available material, such as shade cloth, woven mats, plastic tarps or a canvas sheet hung				
467	from temporary poles.				
468	Sharing practices between the users and Cooperative societies				
469	The shift from outsourcing of labour towards local sourcing				
470	Shift to local sourcing instead of outsourcing at a higher cost				
471	The shift to the process of mechanization.				
472	Shift to technology-intensive operations rather than labour intensive				
473	The shift towards rail mode of transportation for long distance				
474	Single Inspection Squads at inter-state check posts to give 'No-Objection Certificate' (NOC) on behalf of all departments				
475	Size of the fruit at harvest could have a major effect on its profitability during the marketing				
476	Sizing can be done subjectively (visually) with the use of standard size gauges				
477	Skill Development program, Capacity building program, Productivity Enhancement Program				

478	Slow speed while crossing speed breakers to safeguard the quality of packages from jerks
179	Sorting & grading on the basis of maturity, size, shape, colour, weight, freedom from insects and pests, pesticide residues and
477	ripeness
480	Sorting & grading on the basis of maturity, size, shape, colour, weight, insect damage, and decay
481	Sorting, grading and packaging techniques relating to size selection, shape selection, packing techniques, container space
182	Optimization Sorting, grading facilities at major mandis
402	Soluting, grading facilities at major manuals
405	Space between the venicle and toading area of the factily should be covered by an insect-proof screen
404	Special consideration in case of highly perisitable produce
485	Specially sprung vahicles can be used for transnorting fruit
487	Stack 18 inches off the floor and 18 inches away from walls as per "18-inch rule of sanitation "
488	Stage of maturity
400	State government can run transport services under DDP mode
490	Storage at 10 to 13 °C (50 to 55 °F) with 85 to 90% RH give a shelf life of 14 to 28 days
490	Storage site structure should be protected from excessive humidity, excessive heat, and direct sun rays
492	Storage structure should be cleaned and furnigated before placing the fresh produce
493	Strategic Alliance with food companies, organised fresh retailers
493	Strategic alliances between farmers and food processing companies
495	Strategic alliances with food processing companies and fresh retailers
496	Strengthen & ungrade modern transportation network
497	Strengthen & upgrade the paths connecting collection area
498	Strengthen and unorade road network connectivity and accessibility of remote areas
499	Strengthening of the box using adhesive tane & secured with a thin rone of coconut fiber, or polythene sutli, as an alternative
500	Strict control and supervision of the manual operations
500	Strict regulations by the government on the use of inadequate labour/workers
502	Strict supervision of the operation performed by worker/labour
503	The strong network between farmers and researchers for technical advancement
504	Study of the road as per guarantee period and appropriate action depending upon the degree of damage
505	Subsidized loan on the prime lending rate for entrepreneurs
506	Subsidy by the government on the cost of building cold-storage
507	Subsidy on the purchase of grading and packaging machinery
508	Sufficient mechanical strength of the package to protect the contents
509	Supply Chain Collaboration between farmer and private companies
510	Supply Chain Collaboration to improve communications
511	Supply Chain collaboration with food processing companies, hotel industry, & fresh retailers
512	Supply chain solution incorporating equipment pooling
513	Support by the government through subsidy to buy packaging crates (like, Maharashtra Govt. provides 50% subsidy)
514	Support from Government & Supporting institutions for development
515	Support from National Horticulture Board, State Horticulture Board, or any other developing agencies
516	The system of penalty for a high lead time in operations
517	Systematic grading coupled with appropriate packaging
518	The team leader should be appointed and made responsible for any delays
519	Technology development at major wholesale market
520	Technology-intensive practice rather than manual intensive
521	Technology-intensive processing units by with assistance from NHB, MoFPI, and ADB.
522	Temporary shade can be created using the locally available material, such as shade cloth, woven mats, plastic tarps or a canvas
	sheet hung from temporary poles
523	The temporary tent must be constructed from large tarpaulins or plastic sheets for collection activity
524	Test packaged transport loads to simulated vibration conditions
525	The FIFO (First in First out) method should be applied to clear the stock
526	The ideal transfer point must be determined before starting the ripening process
527	The number of days should be 120 to 140 days from flowering and fruit set to mature
528	Toll-tree telephone numbers for registering complaints
529	Training & development of local labour
530	Iraining & knowledge on best logistical practices like sorting and grading, effective and new techniques of packaging, and
501	nandling perisnable produce.
531	raining and knowledge development programme
532	raining on categorisation, selection and placing the produce gently
533	raining on general principles and crop-specific techniques relating to maturity selection, detachment method, maintenance of
524	Training on how to properly clean plactic crotes between uses
554	rianning on now to property clean plastic crates between uses

535	Training on how to properly clean plastic crates between uses
536	Training on storage practices by Productivity council or knowledge support institutions
537	Training programs and sessions by the academic organisation for the local workers as their CSR activity
538	Training, seminars by National Productivity Council or State Productivity Council
539	Transport speeds must be suited to the quality and conditions of the roads
540	Transportation during the cooler part of the day, preferably at night
5 4 1	Treat the fruits with ethylene gas (100 ppm) in an airtight room by exposing them for 24-48 hrs. under controlled conditions of
541	temperature and humidity
542	Treatment of HWT (Hot water treatment) + Wax coating to prevent pest
543	Try to minimise manual process in the supply chain
5.4.4	Twister Picker, a lightweight, aluminum-and-plastic picker tool which would make fruit picking process faster with minimum
544	labour
545	Type of tools to be used
546	Uniform contents and contain only mangoes of the same origin, variety, quality and size
5 47	Unsuitable quality packaging materials (large sacks, rough wooden boxes, second-hand cartons, bamboo baskets, or rattan
547	containers) should not be used
548	Updates on local, state and national level market information by Market Committees and Marketing Boards
549	Upgrade rural link roads
550	Upgraded transportation services without en-route inspections on the basis of a certificate issued at the point of origin
551	Usage of electronic management systems and controllers assist by controlling the transportation environment automatically
552	Use beach umbrellas arranged side by side to provide acceptable shade to the produce during sorting, grading activity
553	Use controlled atmosphere transportation system
554	Use fans inside the tent to recirculate the air
555	Use Mechanical cableways
556	Use of advanced packaging material & knowledge about new packaging methods
557	Use of bypass roads
558	Use of cattle for hilly terrain
559	Use of cattle service to carry the produce
560	Use of colour charts prepared by APEDA, NHB and other bodies
561	Use of conveyor equipment
562	Use of cooling fans inside the premises
563	Use of equipment fitted with aroma sensors for postharvest measurement of fruit ripeness
564	Use of fans to recirculate the air through the produce while storing
565	Use of Food irradiation technology to destroy or sterilize bacteria
566	Use of Garden carts to collect plucked fruits
567	Use of hand-carts for carriage activity, avoid manual load carriage
568	Use of harvesting bags with shoulder or waist slings while plucking
569	Use of internal dividers on accurate size graded produce to reduce mutual impacts
570	Use of IT system and software for effective vehicle route planning
571	Use of light transmission properties to measure the degree of maturity
572	Use of Low cost and portable Mango harvesting device
573	Use of Low-cost, low-energy, environmental friendly cool chambers made from locally available materials
574	Use of machinery and equipments for loading unloading operations
575	Use of mango picking platforms to facilitate fruit harvesting from tall trees
576	Use of Mechanical cableways to move the produce
577	Use of Mobile truck loader and unloader, truck loading-unloading conveyors, and fork-lifts.
578	Use of molded pulp tray for packaging
579	Use of Multimodal transportation
580	Use of Night ventilation technique where variation between day and night temperatures can be used to keep stores cool
581	Use of Normal plastic containers with ventilation slots
582	Use of Palletization or unitized handling (stacking containers on standard size pallets)
583	Use of plastic containers with ventilation slots stacked 3/4 high on a false perforated floor supplying cooled air
584	Use of Plastic crates to strengthen packaging quality
585	Use of Plastic field boxes/Crates with stack design
586	Use of plastic or paper corner tabs in corners of packages
587	Use of plucking tools for sharp and efficient harvesting process
588	Use of ripening chambers results in less food wastage and higher price realization
589	Use of small carts depending upon the condition of the path
590	Use of small forklifts or other vehicles, depending upon the surface inside the farm
591	Use of unloading aids such as roller conveyors, pallet or forklift to reduce the handling of individual packages
592	Use of Zero energy cool chamber/Evaporative coolers to extend the shelf life of food and avoid spoilage
593	Use the best combinations of the road, rail and airways network

594	Use the latest polymer and concrete technologies as appropriate depending on terrain and weather
595	Use well- maintained transportation and stick to speed restrictions
506	Users must be accompanied by a sustained information and promotion campaign. Emphasis must be laid on the benefits to the
590	farmer.
597	Utilisation of equipment without making a capital investment
598	Utilise covered trucks for refrigerated transport by cooling with ice
599	Value stream mapping should be done
600	The vehicle shall meet the quality, hygiene, ventilation and resistance characteristics
601	Ventilated, air circulated & humidified transport
602	Ventures focusing on logistics training and development can also provide training to labours/workers as a CSR activity
603	Verification only at checkpoints
604	Weather and environmental conditions
605	Weight should be properly measured before dispatch to control overload practice
606	Well trained workers provided with appropriate tools and equipment
607	Well-connected transportation network for faster shipment and more reliable travel time
608	Widening of roads, upgrading surfaces and the introduction of one way traffic
609	Work closely with the farmers regarding the production and harvesting operations for proper planning
610	Yearly maintenance & repair of roads by Public Works Department or under PPP mode

Brief Profile of Research Scholar

Mr. Saurav Negi is currently working with University of Petroleum and Energy Studies (UPES), Dehradun. He is a Research Scholar in the area of Logistics and Supply Chain Management. He has done his Bachelor's in Marketing and Masters of Business Administration in Logistics and Supply Chain Management. During his PhD tenure, he has published 15+ research papers in International Journals of repute, and Edited Book and has participated and presented papers in various International and National Conferences including IIMs.

He is currently serving as the member of Editorial Review Board for *International Journal of Applied Logistics* (IJAL), published by IGI Global Publication, USA and *Journal of Transport and Supply Chain Management*, published by University of Johannesburg, South Africa and also a Member of Editorial Advisory Board for two SCOPUS Indexed Edited Book Titled *"Strategic Supply Chain Management in the Retail Industry"* and *"Supply Chain Management Strategies and Risk Assessment in Retail Environments"* published in February 2016 & December 2017 respectively by IGI Global Publications, USA.

He has also reviewed papers for various reputed International Journals like "Trends in Food Science & Technology" An official journal of the European Federation of Food Science and Technology (EFFoST), and the International Union of Food Science and Technology (IUFoST), published by Elsevier (SCOPUS Indexed), Impact Factor: 4.651; International Food and Agribusiness Management Review (IFAMR), USA (SCOPUS Indexed); Journal of Operations and Supply Chain Management published by Getulio Vargas Business School (FGV), Brazil; International Journal of Managing Value and Supply Chains (IJMVSC), USA.

His areas of interest are Agro Supply Chain, Logistics and Supply Chain Management of Food, Cold Chain Management, and Food Retail Supply Chain.

List of Publications in Journal

S. No.	Author (s)	Year	Title of the Paper	Name of the Journal	Publisher	Indexing/Listing
1	Saurav Negi and Neeraj Anand	2018 (In Press)	Wholesalers Perspectives on Mango Supply Chain Efficiency in India	Journal of Agribusiness in Developing and Emerging Economies (JADEE)	Emerald	ESCI, SCOPUS, ABDC, UGC Approved Journal
2	Saurav Negi and Neeraj Anand	2018 (In Press)	Factors Leading to Supply Chain Inefficiency in Agribusiness: Evidence from Asia's Largest Wholesale Market	International Journal of Value Chain Management (IJVCM)	Inderscience	SCOPUS, ABDC, UGC Approved Journal
3	Shantanu Trivedi, Saurav Negi, Neeraj Anand & Rishikesh Patnakar	2018 (In Press)	ERP Solution for Effective Supply Chain of Micro, Small and Medium- sized Enterprises A case study of customized ERP solution development and deployment for MSMEs in the Haryana state of India.	International Journal of Business Innovation and Research (IJBIR)	Inderscience	SCOPUS, ABDC, UGC Approved Journal
4	Saurav Negi and Neeraj Anand	2017	Factors that impact Quality during the Transportation of Tomatoes: Evidence from India	International Journal of Applied Logistics (IJAL)	IGI Global	INSPEC, Cabell's directory, Ulrich's Periodical Directory, UGC Approved Journal
5	Saurav Negi and Neeraj Anand	2017	Post-Harvest Losses and Wastage in Indian Fresh Agro Supply Chain Industry: A Challenge	The IUP Journal of Supply Chain Management	ICFAI University Press	Cabell's directory, EBSCO Host, ProQuest and SSRN. UGC Approved Journal
6	Saurav Negi and Neeraj Anand	2015	Issues and Challenges in the Supply Chain of Fruits & Vegetables Sector in India: A Review	International Journal of Managing Value and Supply Chains	AIRCC Publishing Corporations	EBSCO, ProQuest, Ulrich's Web
7	Saurav Negi and Neeraj Anand	2015	Supply Chain of Fruits & Vegetables' Agribusiness in Uttarakhand (India): Major Issues and Challenges	Journal of Supply Chain Management Systems	Publishing India	EBSCO, Ulrich's Web, Cabell's Directory. UGC Approved Journal.
8	Saurav Negi and Neeraj Anand	2015	Cold Chain: A Weak Link in the Fruits and Vegetables Supply Chain in India	The IUP Journal of Supply Chain Management	ICFAI University Press	Cabell's directory, EBSCO Host, ProQuest and SSRN. UGC Approved Journal
9	Saurav Negi and Neeraj Anand	2014	Supply Chain Efficiency: An Insight from Fruits and Vegetables Sector in India	Journal of Operations and Supply Chain Management	Getulio Vargas Business School (FGV), Brazil	Biblioteca Eletrônica Spell, Cabell's Directory, Diadorim, EBSCO

S. No.	Author (s)	Year	Title of the Chapter	Name of the Edited Book	Publisher	ISBN & Indexing
1	Saurav Negi and Neeraj Anand	2017	Wastage and Cold Chain Infrastructure Relationship: A Study of Food Supply Chain in India.	Supply Chain Management Strategies and Risk Assessment in Retail Environments	IGI Global, USA	ISBN: 9781522530565; SCOPUS
2	Saurav Negi and Neeraj Anand	2016	An Overview of Fruits and Vegetable's Retail Supply Chain Models in India	Handbook of Research on Strategic Supply Chain Management in the Retail Industry	IGI Global, USA	ISBN: 9781466698949; SCOPUS
3	Saurav Negi and Neeraj Anand	2016	Factors Leading to Losses and Wastage in the Supply Chain of Fruits and Vegetables Sector in India	Energy Infrastructure and Transportation: Challenges and Way Forward	UPES, Dehradun	ISBN: 978-194343889-1
4	Saurav Negi	2015	Food Processing Entrepreneurship for Rural Development: Drivers and Challenges	Sustainability: Ecology, Economy & Ethics	Globethics.net	ISBN- 978-2-88931-069-2
5	Saurav Negi and Neeraj Anand	2014	Green and Sustainable Supply Chain Management Practices- A Study of Wal-Mart	Emerging Business Sustainability	Research India Publication	ISBN: 978-93-84144-87-6
6	Saurav Negi	2013	Food Processing Entrepreneurship for Rural Development: Drivers and Challenges	SUSCON- Third International Conference on Sustainability: Ecology, Economy & Ethics	Tata McGraw Hill Education	ISBN-13978-1-25-905869-1

List of Publications-Chapters in Edited Book

Conference-Paper Presentation/Attended

S. No.	Year	Conference
1		Presented a Paper in Fourth Agro Supply Chain Conference (ASCC) organised by
	2017	Department of Horticulture and Food Processing on 3rd & 4th November 2017
		Attended a conclave on "Make in India & FDI in Retail: National & International Avenues
2	2017	for Food Processing Sector" organised by PHD Chamber of Commerce & Industry on
		25th March 2017
_		Presented a Paper in Fifth "International Conference on Management of Infrastructure"
3	2017	(ICMI) organised by University of Petroleum and Energy Studies, Dehradun on 9th- 10th
		Presented a Paper in Third Agra Supply Chain Conference (ASCC) organized by
4	2016	University of Petroleum and Energy Studies Debradun in association with HMNFH
		Department of Horticulture and Food Processing on 7th & 8th October 2016.
		Deliver a Talk in National Seminar on "Apple production in a changing climate
5	2016	environment: Challenges & Strategies" organised by Department of Horticulture and
		Food Processing, Uttarakhand Government on 17-18 September 2016.
6	2016	Presented a Paper in Fourth "International Conference on Management of
6	2016	Debradup on 4th, 6th February 2016
		Presented a Paper in Second Agro Supply Chain Conference (ASCC) organised by
_	2015	University of Petroleum and Energy Studies, Dehradun in association with NABARD,
/		HMNEH, Department of Animal Husbandry and Uttarakhand Live Stock Development
		Board on 3rd October 2015.
	2015	Presented a Paper in Third "International Conference on Management of
8	2015	Infrastructure" (ICMI) organised by University of Petroleum and Energy Studies,
		Denradun on /th- 8th February 2015 Presented a Paper in Agro Supply Chain Conference (ASCC) organised by University of
9	2014	Petroleum and Energy Studies Debradun in association with NABARD SIDBI and
5	2011	HMNEH on 22 August 2014.
		Presented a Paper in Second "International Conference on Management of
10	2014	Infrastructure" (ICMI) organised by University of Petroleum and Energy Studies,
		Dehradun on 14 & 15 February 2014
		Presented a Paper in MSME Conclave cum- Conference (MSMEC) on "Sustainable
		training needs and employment opportunities" organised by Doop University
11	2014	Debradun in collaboration with National Institute of Entrepreneurship and Small
		Business Development (An Autonomous Institute under Ministry of MSME, Gol) on 10
		May 2014.
		Presented a Paper in "International Conference on Humanitarian Logistics" (ICHL)
12	2013	organised by IIM Raipur and The Logistics Institute –Asia Pacific, Singapore on 2nd- 3rd
		December 2013 Presented a Paper in Third Annual International Conference on "Sustainability: Ecology
13	2013	Economy and Ethics" organised by IIM. Shillong on 6-8 March 2013
		Presented a Paper in Ninth National Conference on "Supply Chain Management in the
14	2012	emerging Business Environment: Issues, Opportunities and Challenges" organised by
		GJIMT. Mohali on 22 September 2012