

MAURITIUS

PROMOTING SUSTAINABLE LOCAL AGRICULTURE THROUGH GREEN RETAIL AND GREEN HOSPITALITY (SUS-AGRI)

BACKGROUND

Agriculture contributes to 3.4% of GDP and 8.3% of employment in Mauritius. Although Mauritius is considered as a net-food importing country by WTO, the small-scale agriculture sector is vital to sustain the production of some 115,000 tonnes of food crops annually. Some 9,000 smallscale farmers are involved in vegetable and fruit production with limited capacity in marketing group initiatives. There is an increasing demand in Mauritius for food with higher standards. With the growing concern for safe and healthy foods, improving farmers/workers' health and safety, and reducing environmental impacts, there is a need to address the inherent risks related to fresh fruits and vegetables (FFV) production in Mauritius. The Government of Mauritius is developing and implementing a Green Agricultural Certification Scheme and has introduced eco-labelling on local sustainable food. However, to motivate sustainable food supply, market pull needs to be enhanced.

UNIVERSITY OF MAURITIUS

PARTNER:

Collaborating Centre on Sustainable Consumption and Production [CSCP]

LOCATION:

Mauritius



Budget

\$249,655.00



Timeline

24 Months

OBJECTIVES

The overall objective of the SUS-AGRI project is to promote sustainable local food in Mauritius by leveraging channel power of retail & hotel sector to drive sustainable food consumption and production, add value to local food and improve livelihood of small holder farmers. The target groups are retailers, hospitality sectors, farmers/agriculture business, consumers and policy makers. The project shall complement the Green Agricultural Certification Scheme to increase the supply of safe and high quality locally produced food while promoting more sustainable crop production].

ACTIONS

- » Transfer good practices and experiences of green retail & green hotel business to Mauritius
- » Instill sustainable thinking and enhance sustainable practices in the strategies, operations and marketing of retailers and hotels
- » Drive sustainable practices and innovative partnership in the food supply chain of retail & hotel sectors
- » Capacitate, support and encourage key stakeholders to educate consumers on sustainable consumption and create a favourable climate nurturing sustainable practices
- » Improve enabling policy frameworks to guide green retail and hospitality development on larger scale