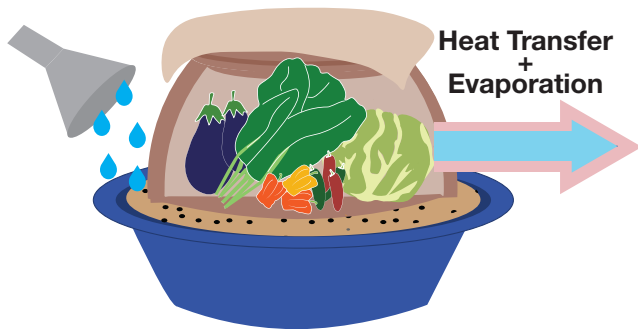


Clay pot coolers can help small-scale farmers, market vendors, and families to preserve vegetables. MIT D-Lab has been working on the technology in Mali since 2016. [Learn more.](#)

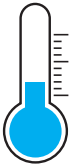
The coolers, which can be made from local materials, use evaporative cooling to create a **cool, humid inner chamber**.



Works best in arid climates



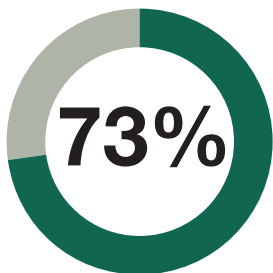
Can lower temperature in cooler by over 10°C



Supports UN Sustainable Development Goals



289 people participated in clay pot cooler training workshops in the Mopti region of Mali in May 2021.



of trainees interviewed **constructed or purchased** clay pot coolers for personal use



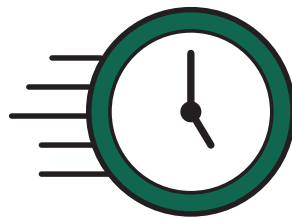
Over **2,000**

clay pot coolers were **sold** within one year after the trainings



88%

of users reported **eating more** fruits and vegetables



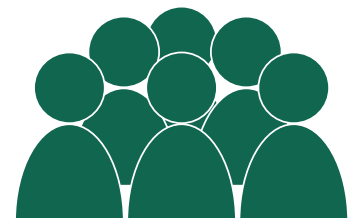
95%

of users reported spending **less time** traveling to buy produce



98%

of users reported **less food waste**



Participants reported **sharing information** about coolers with **4,300 people**

July 2022

Contact: Eric Verploegen | ericv@mit.edu

