

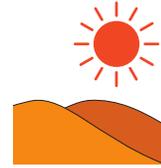


Clay pot coolers can help small-scale farmers, market vendors, and families to preserve fruits and vegetables. The CoolVeg team developed a training program to increase adoption of clay pot coolers.

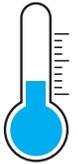
The coolers, which can be made from local materials, use evaporative cooling to create a **cool, humid inner chamber**.



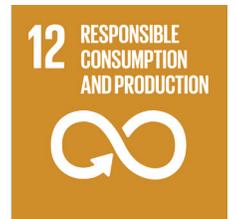
Works best in arid climates



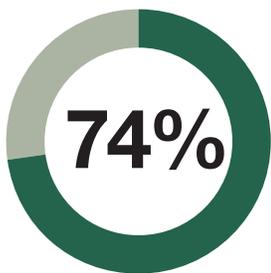
Can lower temperature in cooler by over 10°C



Supports UN Sustainable Development Goals



377 people from the from the Mopti region of Mali participated in 2-hour long clay pot cooler training sessions



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

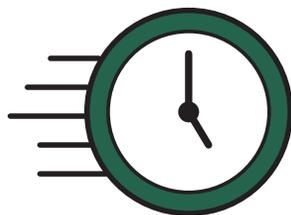


Over 6,200 clay pot coolers were **sold** within two year after the trainings



90%

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



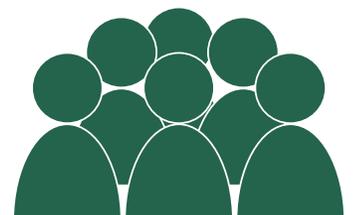
98%

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



99%

of users reported **less food waste**



Participants reported sharing information about coolers with **5,800 people**

January 2024

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