**Abstract**

Fruits and vegetable (FV) production is an emerging horticulture sub-sector in sub-Sahara Africa (SSA) despite the fact that, almost one-third of the produced FV is lost before reaching the plate. FV postharvest losses in SSA range from 30 to 80%, depending on a crop. Lack of postharvest management skills and technology such as temperature control to maintain the cold chain, value addition, and packaging have caused several economic and food security setbacks among them are high levels of poverty, hidden hunger and malnutrition. Globally, applications of postharvest technologies for instance; use of ethylene, 1-methylcyclopropene (1-MCP) and temperature management has proved to reduce postharvest losses of FV. Also, chemical and non-chemical methods are useful for controlling spoilage and pathogenic microbes especially on ready to eat FV products. Postharvest technologies such as controlled ripening, edible coating, temperature management, and chemical treatment methods are potential tools to reduce FV postharvest losses, increase food and nutritional security and alleviate poverty in SSA. At the same time, sanitizing chemicals and pesticides malpractice should be avoided to ensure final consumer safety.