Trees That Feed Foundation

Our mission is planting trees
to feed people, create jobs, and
benefit the environment

Permanent, sustainable food independence is our goal.
We are currently working with communities in Haiti, Jamaica, the Caribbean and Africa.
Factory in a Box

To turn the fruit to flour you need to dry and grind
Steps in Producing Breadfruit Flour

- Harvest fruit at the right stage
- Remove stem and drain latex
- Store in cool water until processing begins
- Cut into pieces, and shred or slice thin with shredder or mandolin (peeling not necessary)
- Dry the shreds; must completely dry within 24 hours
- Grind into flour
- Store in airtight, waterproof packages
- Keep all equipment spotless and clean

More details on next few pages
Harvest the Fruit “Fit”

- Not too green but not overripe
- Pick the fruit when you see some white latex on the skin

- Cut out the stem, invert the fruit, drain out excess latex
Shredding

Simple shredder

Hand shredder

Mechanical shredder
Cut up and Shred the Fruit

- Wash off the fruit thoroughly
- Cut the fruit into chunks for shredding or slicing
  - Peeling the skin is optional
- Shred finely; recommend 3/16” (or 4 mm) shred teeth

Use smaller or larger equipment, depending on capacity needed. Photos Left to Right: manual mandolin, $50; Dynacoupe shredder, $150; Nemco slicer/shredder, $200; food processor, about $400; Hobart shredder, about $400 (needs motor, about $800).
Manual shredder with handle attached
Hot air escapes with moisture leaving fruit dry.

Solar Collector
Hot air is trapped and moves into chamber

Area under the drying chamber for small propane heater for days that are cloudy
Grind into a Fine Flour

- Shreds must be completely dry, otherwise grinders/mills will clog
- Manual grinding is very heavy work...use electric or other power if possible
- Keep equipment very clean—clean daily

Use smaller or larger equipment, depending on capacity needed. Photos Left to Right: Victorio manual or electric, $150; Compatible Technology Omega, $400 plus motor; Nutrimill, electric, $250; Pleasant Valley Stone Mill, 60 pounds/hour, $2,500.
Grinders
Package and Distribute

- Use food safe packages, 1 to 5 pounds of flour per package
- Keep clean
- Weigh accurately
- Add labels

Design your own label, print on Avery label stock. Include your contact information.
You will need gloves, knives, scale, cleaning brushes, poly food safe bags, dust shields, food safe shelves, food safe storage containers
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