



2022-2023

Fruit Harvesting Guideline

This guideline is intended to help co-op members and suppliers properly identify, harvest, and handle mature breadfruit to meet required safety and quality standards. Fruit that does not meet these standards will be denied upon delivery or its volume deducted from the total harvest.

IDENTIFYING FRUIT MATURITY

There are many 'ulu varieties in Hawai'i today and their maturity indicators may vary. However, common varieties display similar qualities throughout their ripening process, as illustrated below. At this time we are accepting fruit that is **fully mature as Grade A** and **full-size immature and ripe fruit as Grade B**.

Contact us for help identifying your variety and maturity indicators.



Developed flower



Small immature



Full-size immature



Fully mature



Ripe fruit

HARVESTING

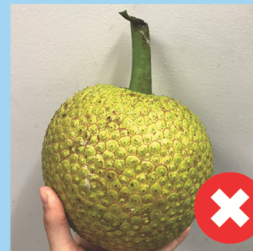
Try to avoid letting fruit hit the ground to prevent bruising. Ensure fruit is not cut by picker blade as deep lacerations are not acceptable. Visibly diseased or significantly damaged fruit does not meet food safety standards and will **not be accepted**.



Bruised and lacerated fruit



Diseased fruit



Stem not clipped



STEM PROPERLY CLIPPED

GRADING & PRICING

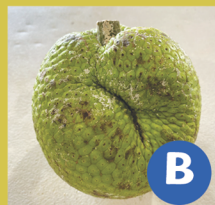
Sort harvested fruit into two groups: **Grade A** and **Grade B**. **Grade A** fruit is at least 5 inches in diameter and smooth all the way around. **Grade B** fruit is less than 5 inches in diameter, dimpled, deformed, full-size immature or ripe. For **Grade A** 'ulu, the co-op pays \$1.25/lb. to members and 75¢/lb. to non-members. For **Grade B** 'ulu, the co-op pays 75¢/lb. to members and 50¢/lb. to non-members.



A



B



B



B



B

NEED HELP HARVESTING?

We have a network of trained harvesters we can connect you with!

Eligibility requirements:

- HUC member in good standing
- Trees must be harvestable (25 feet tall or less). Need a pruner? Contact us.
- Willing to split fruit payment 50/50 with harvester
- If you have LFA, must provide soapy water bath supplies for harvester's use on farm

POST-HARVEST PRACTICES

- Allow sap to drain from fruit immediately after harvest by cutting stem close to base. Keep harvested fruit out of the sun.
- Soak fruit in ice water for 15 minutes or in cool water for one to 12 hours. This lowers core temperature, slows ripening, and helps remove field debris.
- If your farm has Little Fire Ants (LFA), add 1/4 tsp (1.25 ml) of liquid dishwashing detergent per gallon of water and completely submerge fruit for 15 minutes. Rinse thoroughly with clean water. Soap breaks the surface tension of water and safeguards against ants rafting.
- Pack Grade A and Grade B fruit separately in ventilated plastic crates or cardboard boxes and deliver to the co-op within 24 hours of harvesting. Avoid leaving fruit exposed to direct sunlight.
Deliveries must total 25 pounds or more.



CO-OP HARVESTING CRATES ARE AVAILABLE FOR PURCHASE!

This low-cost "equipment share" is available for co-op members only, and enables you to conveniently drop off fruit in specialized harvesting crates and pick up cleaned and sanitized containers for your next harvest. Contact us for more information!

DROP-OFF SITES

We aggregate 'ulu at these locations. Contact us for hours and directions!

West Hawai'i

Honalo Marshaling Yard
79-1017 East Honalo Rd,
Kailua-Kona
(808) 322-3064

North Hawai'i

Kohala Food Hub
55-230 Hō'ea Rd, Hāwī
(808) 896-3179 *text preferred*
manager@kohalafoodhub.com

East Hawai'i - Hilo

'Alae Post-Harvest Facility
895 Kauhiula Rd, Hilo
(808) 796-3277

East Hawai'i - Puna

Big Island Processing
Hwy130 & Pahoa
Kalapana Rd, Pāhoa
farmers@eatbreadfruit.com

West O'ahu

Kahumana Food Hub
86-660 Lualualei Hmstd Rd,
Wai'anae
(808) 636-1745

East O'ahu

Aloha Turmeric
41-670 Kumuhau St.
Waimanalo
(916) 335-1412

Central Maui

Hāna Ranch
5670 Hāna Hwy, Hāna
(808) 248-7238

East Maui

UH Maui College
310 W. Ka'ahumanu
Kahului, HI 96732
info@eatbreadfruit.com

WANT TO SELL US YOUR 'ULU? NEED HELP HARVESTING?
info@eatbreadfruit.com (808) 322-3064

Farmer owned, āina grown —
From our trees to your table.

follow us: @HawaiiUluCoop

