



'Ulu 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 as Grade B**. We do not accept any aborted fruits. Contact us for help identifying your variety and maturity indicators.



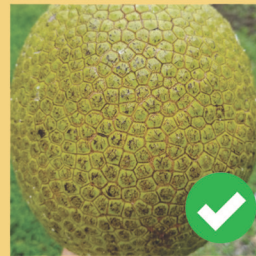
Developed flower



Small immature



Full-size immature



Fully mature



Ripe fruit

HARVESTING Please handle fruit with care when harvesting & packing!

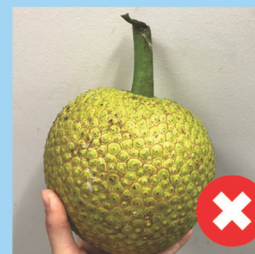
Do not harvest fruit that has fallen onto the ground. When harvesting, avoid letting fruit hit the ground to prevent bruising. Deep lacerations are not acceptable. Ensure fruit is not cut by picker blade.



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. For **Grade A** 'ulu, the co-op pays \$1.30/lb. to members and 75¢/lb. to non-members. For **Grade B** 'ulu, the co-op pays 80¢/lb. to members and 50¢/lb. to non-members.



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 harvesting by cutting stem close to base and laying fruit stem side down.
- Keep fruit cool! Harvest during cool temperatures, such as early in the morning, keep fruit out of sun, and/or use cooling techniques such as a water bath or air cooling (optimum storage conditions are 54 to 57°F).
- Wash fruit with potable water to remove field debris.
- Fruit must be free of pests. If your crops have Little Fire Ants (LFA), add ¼ tsp (1.25 ml) of liquid dishwashing detergent per gallon of water and completely submerge fruit for 15 minutes. Rinse thoroughly with potable water.
- Pack in ventilated sanitary or single use containers, and deliver to the co-op within 24 hours.



HARVESTING CRATES 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 containers in good condition, 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
honalo@eatbreadfruit.com

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
alae@eatbreadfruit.com

North Kaua'i - Kīlauea

'Āina Ho'okupu O Kīlauea
4045 Kīlauea Road, Kīlauea
(808) 652-1857
info@ainahookupuokilauea.org

West O'ahu

Kahumana Food Hub
86-660 Luaualei 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



SCAN FOR DROP-OFF LOCATION DETAILS
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

