



# 2019 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 **mature fruit only**. 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.



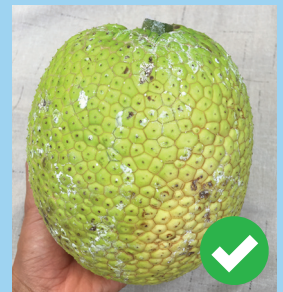
Bruised and lacerated fruit



Diseased fruit



Stem not clipped



Stem properly clipped

## GRADING

Sort harvested fruit into two groups: Grade A and Grade B.

**Grade A** fruit is oblong or round, and smooth all the way around.

**Grade B** fruit is dimpled, deformed, and/or smaller than a softball.



Grade A fruit



Grade B fruit



## 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 50 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 LOCATIONS

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, HI 96740

### *East Hawai'i*

'Alae Post-Harvest Facility  
895 Kauhiula Rd  
Hilo, HI 96720



**Questions? Want to sell us your 'ulu?  
Need help harvesting?**

Contact us at [info@eatbreadfruit.com](mailto:info@eatbreadfruit.com)  
or 808-238-8869.

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

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