

Drying Breadfruit in the Marshall Islands

CTI Board Member and University of St. Thomas engineering professor Camille George visited the Republic of the Marshall Islands (RMI) in the South Pacific during the summer of 2007. She had been invited by their Ministry of Natural Resources and Development to see if [breadfruit](#), a plentiful food resource, could be dried and ground into flour.



There is a high level of interest in the successful introduction of the harvesting and drying of excess breadfruit, which may also have a substantial social impact. Breadfruit was successfully shredded using the Tommie shredder developed by University of St. Thomas

(UST) students, sun dried, and ground into flour (see photo below) using the Omega VI grinder developed by CTI. The two machines were mounted on a single production stand and were transported to different Marshallese islands as a first introduction of the technology. The work done in the Marshall Islands proved that breadfruit shreds could be dried well enough (even in such a humid environment) to be ground in the CTI grinder.

Subsequently, the government of Samoa has signed a memorandum of understanding with the Breadfruit Institute of the National Tropical Botanical Garden (Hawai'i) to further the integration of technologies and breadfruit species. In collaboration with CTI, the Breadfruit Institute, and the Episcopal Arch Diocese of Milwaukee (who have a potential evaluation site on the island of Haiti), a five-step process of converting breadfruit into flour is being developed by senior engineering students at the University of St. Thomas. The design requirements of each step will be examined so that a world wide process can be finalized.

