Jackfruit - a potential Super Fruit
Vietnam
Vinamit, a giant industry makes chips from 20 different fruits. JF is the main.
Gudeg Nangka
Five in One
• Anti-ulcer properties
• High dietary fiber
• Vitamin C
• Anti-cancer and Anti-aging properties
• Potassium lowers BP
• Raw and Tender Jackfruit has low GI
• Zero pesticide fruit and vegetable
• Gluten-free
Problems for Jackfruit Development

• No reliable supply chain

• Non-availability of same variety of fruits in large numbers

• Pre-processing (harvesting, grading, peeling) is cumbersome and laborious

• No ready technology available
• JF products not available year round

• Absence of machinery
Valuation of Jackfruits that is allowed to rot:

Rs 434,88,64,000

(Source: DC Mr Vijayakumar Mantri’s Report submitted to Meghalaya Basin Development Authority)
RTC (Ready To Cook)
Jackfruit

Think from Consumer’s View

PROMOTE AS VEGETABLE
Ready To Cook
India
Two Maharashtra villages in Vidarbha earn 5 lakh Rs Every Year
As a Horticulture Crop

- Drought tolerant to certain extent
- Requires less labour and attention
- Evergreen, cools the microclimate, Recharges Rainwater.
- Total crop failure is absent
- Sheds ample leaves – good for mulching – getting popular as intercrop in coconut gardens in TN, India
- By careful selection & planting, can have crop for 10 -12 months. Thus getting good off-season yield.
- In China they have grown Jack Tree as Avenue tree in some parts
- Can be grown even in black soil with some precautions.
- Good quality fruits (Food) can bring more income than timber (Wood) if marketed properly.
Pulping
Soft-fleshed JF

[Image of bottle tops]
Bulbs in Ready To Eat (RTE) Packets

Cater JF to Middle & U M Classes through Super Markets
Gluten free
JS Flour &
JC Flour
Solutions

• RTC & RTE
• An International Jackfruit Research Centre is Necessary
• Networking between Jackfruit Growing countries
• Farmers have to select between Wood and Food.
• Product development & standardization.
• Machinery Development
• Awareness about possibility of diverse domestic use
• Imparting training in simple preservation techniques
• Documentation and dissemination of recipes
• Varietal selection, propagation and conservation
• District level Gene-pools with public-private partnership
• Identifying & popularizing off-season jack varieties.
Jackfruit for Local Food Security; Food Safety & Small Farmer Security

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