

Our journey towards co-creating our dehydrated jackfruit.

BUSAINO FRUITS & HERBS



Judtih Bakirya
Managing Director



“We actively engaged with our partner farmers to grow jackfruit as a boundary crop around their farms. We emphasize the retention of the trees for food and cash sources, instead of cutting them for charcoal production.”

ABOUT BUSAINO

Busaino Fruits & Herbs (BuFruit) is based in Bugiri, Eastern Uganda. It is an Agroecological Enterprise, located on 1004 acres of land, cultivated as a forest. They work with smallholder farmers as partners in the four surrounding districts. The Busaino fruit forest of jackfruit and avocado has multiple uses: it’s a source of income and food for the farm owners, 75% women, the in-growers of food. It is a source of herbs plant medicine, and preserves nature and the soil.

START OF BLU PARTICIPATION

Busaino has been partnering with BLU from the start. Founder Judith Bakirya: “Before BLU, jackfruit mostly went to waste. This changed with the coming of BLU: Jackfruit gained market value.” With this motivation, Busaino embarked on a six-month (research) journey.

CONTRIBUTION

Busaino was very active in the initial research about the option of canned jackfruit (the first business model of BLU that eventually evolved into the focus on dehydrated jackfruit). By working closely with Njoro Canning Factory in Kenya, they gained knowledge of the entire canning process with the aim of bringing this knowledge to Uganda. ‘In Kenya, we were participating in all the details in order to get a product that was ready to go into the market in Uganda’, Judith Bakirya, Busaino's Managing Director explained. In the field, Busaino actively engaged with communities in four districts, encouraging especially women to grow jackfruit as a boundary crop. While engaging partner farmers, Busaino made sure to emphasise the retention of the trees for food and cash sources. Instead of cutting them for charcoal production.



Judith found creative ways to convince them: "At some point, I gathered 20 women to teach them how to cook young jackfruit at their homes."

When Busaino started to source from their partner farmers, they provided information on the flowering of the jackfruit, harvest readiness, and quality of different jackfruit varieties. Moreover, they registered all farmers in the BLU tool for traceability, allowing for

effective tracking and yield assessment among the registered partner farmers.

Lastly, Busaino has established a research collaboration with the National Forest Resources Research Institute (NaFORRI). They have joined forces to politically elevate jackfruit as a 'strategic crop' in Uganda, joining the ranks of avocado, macadamia, and cashew nuts that are currently promoted by the government.



SUMMARY

Busaino Fruits & Herbs has made significant contributions to the jackfruit value chain development through its diverse involvement and impactful actions:

- Research and trials on canned jackfruit and fresh jackfruit quality
- Farmer engagement: 81 farmers (23% women)
- Community engagement: 36 extension workers and key team members.
- Sourcing fresh jackfruit: ~30.000 kgs
- Governmental involvement to promote jackfruit as a national strategic crop

Our - young -jackfruit is peeled, cut, and dehydrated directly after harvesting in Africa.