

Our journey towards co-creating our dehydrated jackfruit.

ENIMIRO



Melindar Atuhaire
Operations Manager



"We brought local experience on how to collaborate with farmer communities long-term and how to scale up production for international markets when needed, in a social and sustainable way."

ABOUT ENIMIRO

Enimiro is an innovative company in Kayunga District, Uganda that sources and processes mainly coffee and vanilla, among other products. By providing farmers with resources, education, and a transparent supply chain, Enimiro ensures high-quality and sustainably-sourced products.

START OF BLU PARTICIPATION

In 2019, Enimiro joined the BLU programme out of interest in dried fruits sector its opportunities. As the years passed, the relationship with BLU became stronger. Enimiro started with exchanging their model of working closely with farmers. Later on, Enimiro became the facilitating partner in R&D and scaling production in Uganda. Now, Fiber Foods and Enimiro share ownership of a to-be-built new processing hub next to the already existing one in Kayunga.

CONTRIBUTION

Within the BLU programme, Enimiro was a leading example because of their strong connection and involvement with their farmer community. Therefore, they formed an inspiration for the current farmer engagement and traceability system of Fiber Foods. "We know with farmer communities long-term and how to scale up production for international markets when needed, in a social and sustainable way", said Melindar Atuhaire, Operations Manager at Enimiro. For example Mercy, lead extension officer, contributed highly to the fair price study for young jackfruit.

Towards the end of the programme, Enimiro and BLU joined forces to scale dehydrated jackfruit processing in Uganda. Up until today, Enimiro provides the hardware for research and development of dehydrated jackfruit.



They provided BLU with the use of equipment, instruments, space, time, resources and a dedicated production team. The first main activity was around drying, where the Enimiro team provided knowledge on their dryers and tested for optimisation. Another main activity was (and is still ongoing) the R&D trajectory for new, tailor-made export products for client demand.

Other valuable contributions that can be added to the long list are: water activity and blanching testing, packaging, and certifications. Lastly, the Enimiro team has been extremely valuable in hosting BLUs strategic partners, colleagues and investors on their production site to showcase the work we are doing.

SUMMARY

Enimiro provided contributions in a variety of different topics that made the dehydrated jackfruit what it is today, including:

- Inspiration for farmer engagement system for sourcing fresh jackfruit (including traceability & fair price study)
- Strategic partner for scaling up dehydrated jackfruit processing in Uganda by providing the necessary production 'hardware'
- R&D for: drying, one tailor-made product for client demand, and numerous other appliances
- Support on certification and intellectual property documentation
- Five intensively and 30 irregularly involved staff, as well as 800 farmers.
- >10 visits of BLUs strategic partners, colleagues and investors on their production site



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