

**FOR IMMEDIATE RELEASE – February 5, 2017**

## **Samoa to Make Path-Breaking Development in Emergent Breadfruit Industry: Long-Awaited Breadfruit Processor Makes it Possible to Meet Global Market**

On March 6, a very significant piece of technology will land on the shores of Samoa. This simple yet powerful tool—a specially-designed breadfruit processing unit—will launch Samoa ahead in a quiet movement that has been developing for the past five years to spur a global market for breadfruit and address food security issue. Breadfruit, the delicious, nutritious, low-glycemic and gluten-free food source that thrives in this region, is so prolific and quick to go that over 90% of the fruit spoils on ground. Until now. The sustainably-powered breadfruit dehydrator leverages preexisting agricultural excess and turns it into valuable source of community empowerment. The high-efficiency drying system will help capture the benefits of the tree of life for the people of Samoa and change the social and economic landscape.

Developed in close collaboration with Pacific Island leaders, including the Prime Minister and Deputy Prime Minister of Samoa, Minister of Agriculture, Minister of Commerce, Scientific Research Organization of Samoa (SROS), and Samoa Association of Manufacturers and Exporters (SAME), the first of its kind dryer is part of a pilot program to bring commercial-grade breadfruit flour and products to a growing gluten-free market and reintroduce an indigenous food as a solution to food security.

The anticipated outcome of this collaborative effort is a gluten-free breadfruit flour product that will replace unhealthy wheat and potato-based carbohydrates in local diets and for export in an established global gluten-free foods market.

Contact SAME to get a tour of the pilot breadfruit container unit in action.

Media Contact: President Tagaloa Eddie Wilson

Email: [office@same.org.ws](mailto:office@same.org.ws)

TEL: (+685) 22504