





IMPORTED PROCESSED FOOD AND RAMPANT HEALTH CHALLENGES

HAWAII 95% OF FOOD IS IMPORTED

Addressing the Root Cause vs. the Symptoms

"Rates of non-communicable diseases such as diabetes and cardiovascular diseases among the Pacific Island Countries are the *highest in the world* and account for 75% of all deaths."

—Asian Development Bank 2011



Dr. Sela Panapasa

Is a native of Rotuma, Fiji and a Research Scientist at the Research Center for Group Dynamics, Institute for Social Research at the University of Michigan.

She is internationally renowned for her research and initiatives that address health issues among Pacific Islanders. The leading cause of death in the Pacific is diet based. Diabetes, obesity and ancillary conditions attributed to imported high sugar content processed foods and drink are the primary cause. Low glycemic index and gluten free breadfruit, taro and banana food products to supplant food imports can save thousands of lives including those of the unborn. Returning to traditional foods such as breadfruit with new culinary product innovations, i.e., ice cream, pasta, cereal, cheese cake etc. can attract local island consumers, especially children, to avoid the imported versions. Distribution and sharing of such products can reverse a man-made global health problem with a micor natural solution.





WEAVING CULTURAL WISDOM AND VALUE WITH MODERN SCIENCE, KNOWLEDGE AND TECHNOLOGY

DR. SELA PANAPASA
UNIVERSITY OF MICHGAN
native of Rotuma, Fiji Ancestry

RAYNALD SAMOA, MD. ENDOCRINOLOGIST





DEE ANN CARPENTER, MD
INTERNAL MEDICINE,
UNIVERSITY OF HAWAII SCHOOL OF
MEDICINE, native Hawaiian
Ancestry



PETER RONEY, MD
Ophthalmology
Hokulea Crew member
(2007) & World Wide
voyage (2017)



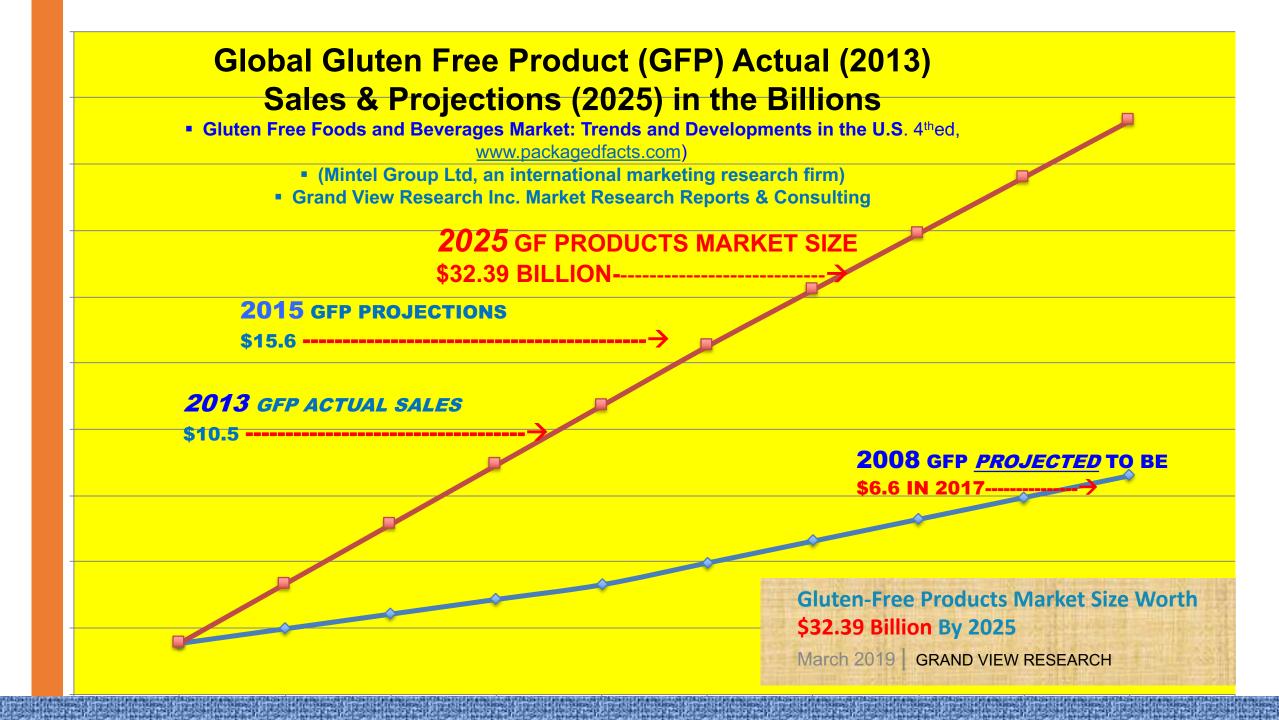
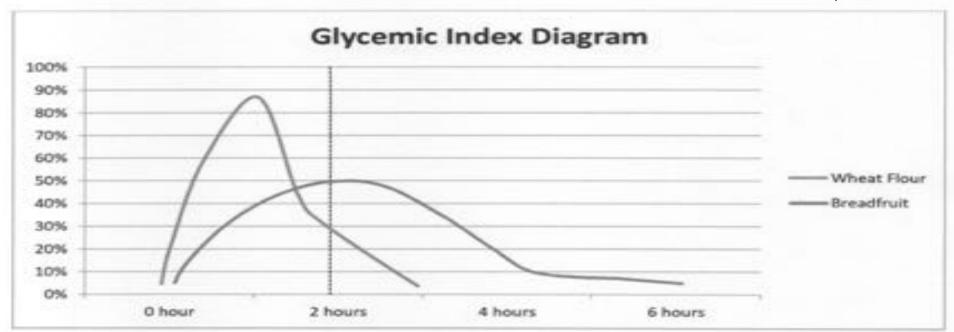


Diagram shows the low-glycemic index (GI) nature of ma'afala breadfruits.

The diagram compares blood glucose level in human subjects after eating regular wheat bread, and after eating baked breadfruits at the same 100g (about 3 oz) portion sizes.

PROFESSOR ALVIN HUANG, UNIVERSITY OF HAWAII COLLEGE OF TROPICAL AGRICULTURE, PRBI





MARKETING: RECRUIT PACIFIC CELEBRITIES TO HELP SAVE THE CHILDREN FROM THE RAVAGES OF DIABETES AND OBESITY

Celebrity Chefs, Professional Athletes, Actors, Pacific & Caribbean Islanders recruited for marketing promotion.



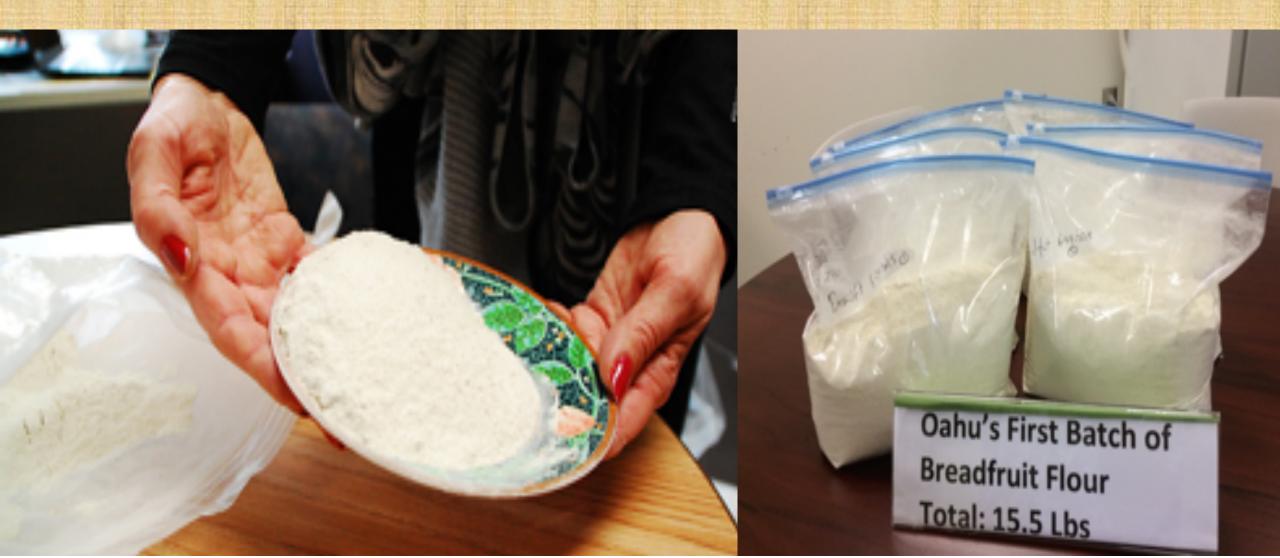


MAJOR CHALLENGE OF BREADFRUIT FERMENTATION AND TECHNOLOGY RESOLVED BY PROFESSORS FROM THE UNIVERSITY OF HAWAII, KANSAS STATE UNIVERSITY AND JAG Service Inc., LAWRENCE KANSAS Research & Development by University of Hawaii Pacific Business Center Program Pacific Regional Breadfruit Initiative

KEY CONSULTANTS

- The late University of Hawaii College of Tropical Agriculture Professor Alvin Huang, who was a pioneer research & development scientist in breadfruit food product development and tropical foods such as taro for commercialization.
- Kansas State University Professor Dr. Fadi Aramouni is a national and internationally recognized product development expert on gluten free flour, breadfruit flour product development and FDA standards for local and export markets.
- Dr. Jeff Gwirtz, is an International milling and flour making expert who has worked extensively with breadfruit in the Pacific and the lead contractor for processing from harvest to flour who worked extensively as a food engineer in the US food industry and is an adjunct professor at Kansas State University for milling and flour making.

SUCCESSFUL TEST: BREADFRUIT FLOUR MILLED AT AMERICAN SAMOA COMMUNTY COLLEGE LANDGRANT JANUARY 2016



The UH Food Science Professors reaffirms the unique compatibility between breadfruit flour and coconut cream, a known fact among Pacific Islanders for millenniums.





Breadfruit Flour

Dried at Community Drying Stations Shipped to Pago for Blending and Warehousing.

Proprietary Coconut/ Breadfruit Blend

One of the specialty blends to be made at Pago. Better quality, Higher Value and a Competitive Edge to imitators.

SUCCESSFUL TEST: BREADFRUIT NOODLES



- Rice flour is used for making noodles.
- Many Asians are allergic to rice so cannot eat it.
- Noodles made from 100% Breadfruit flour. Contains no rice flour and excellent for people allergic to rice.

SUCCESSFUL TEST: ULU CHEERIOS ON A PRODUCTION LINE IN THE U.S.



SUCCESSFUL TEST: ULU PASTA MADE FROM PASTA MACHINE











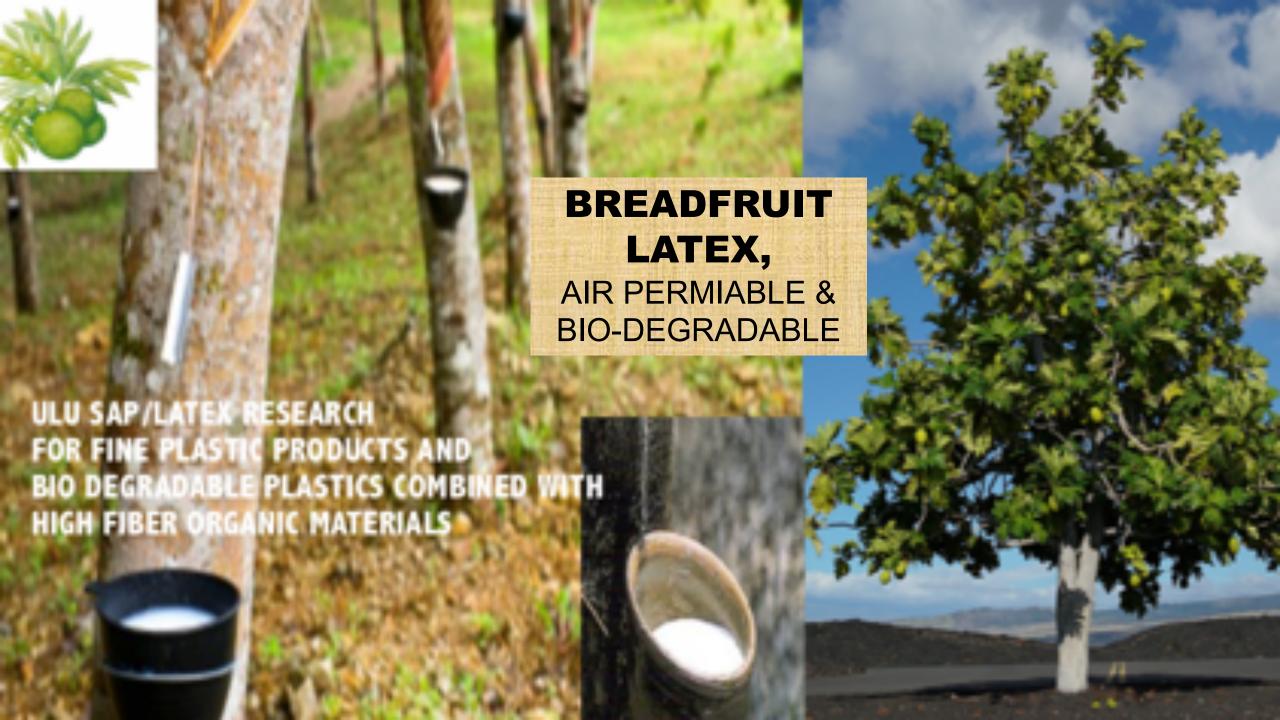
BY-PRODUCTS

FROM TCOM AND BREADFUIT
RESEARCH & DEVELOPMENT
Important Secondary Products with
Economic Potential

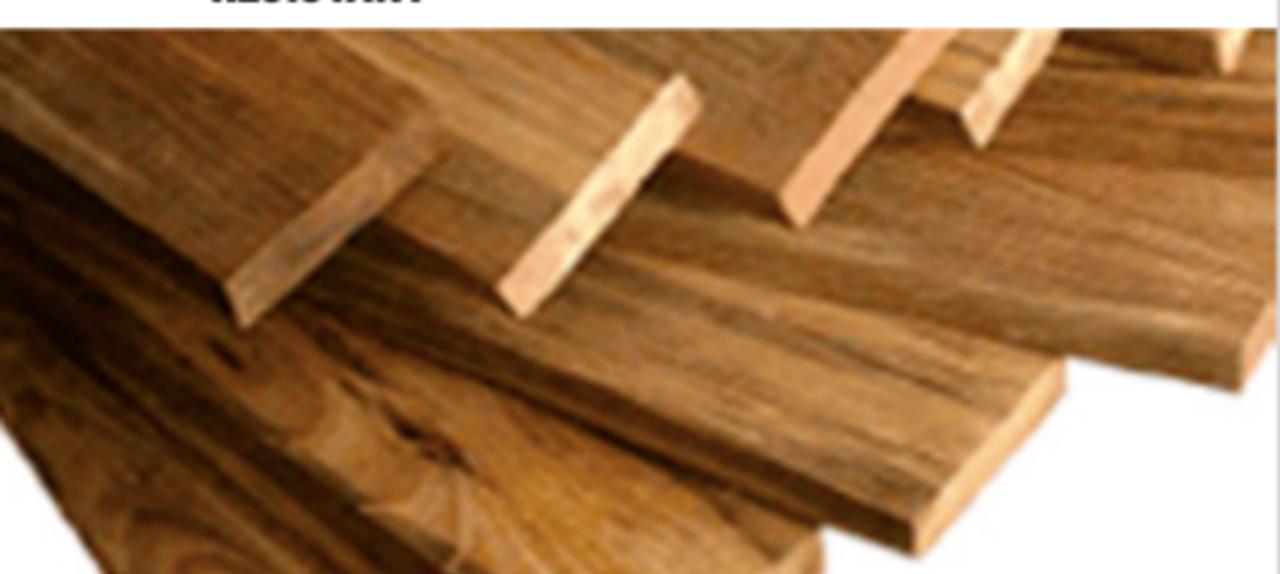
- Food Ingredients
- Insecticides
- Cosmetics
- Plastics/Biopolymers
- High-value chemicals
- Fuel
- Activated carbon/bio char
- Electrical power
- Synthetic fuels
- Food dehydrator
- Water extraction



Dr. Susan Murch University of British Columbia, Okanagan, Canada



ULU WOOD: TERMITE & MARINE WORM RESISTANT

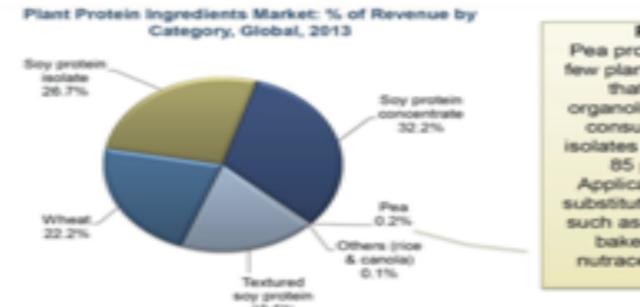




RESEARCH FINDINGS BY DR. SUSAN MURCH, UNIVERSITY OF BRITISH COLUMBIA, OKAGAN

Commercial Potential of Protein Isolate

- Market size = \$43 billion in 2013
- 61.2% is animal protein
- Only 13% plant protein
 - Plant protein is expensive
 - Relatively few plants produce complete protein

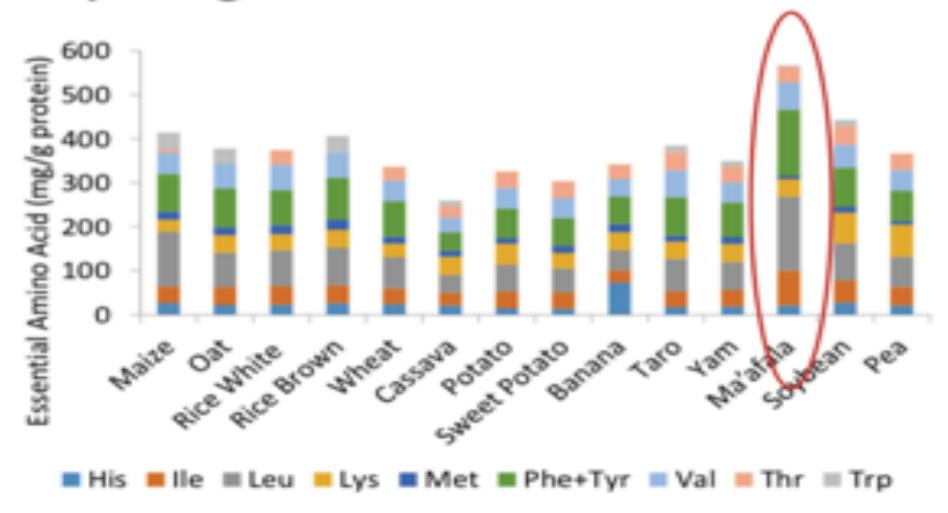


Pea Proteins

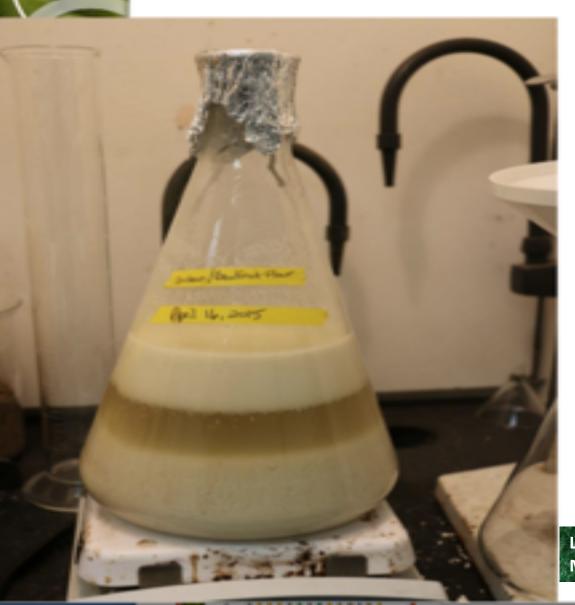
Pea proteins are one of the few plant protein ingredients that scores high on organoleptic acceptance by consumers. Pea protein isolates typically consists of 85 percent protein. Applications include meat substitutes, processed foods such as soups, sauces, and baked goods, snacks, nutraceuticals, and sports nutrition.



How does breadfruit compare to other proteins? – Ma'afala is better than everything else.



New Ingredients from Breadfruit



32% Latex

Biopolymers Bioplastics Edible plastics

6% Protein

Gluten-free Non-GMO Complete VERY HIGH US FOOD PRODUCT MARKET DEMAND

Compared to corn:

61% Starch

LOW GLYCEMIC INDEX FOOD PRODUCTS
MAJOR INTEREST IN US & WORLD MARKET

Similar thickening Smaller granule size Lower viscosity Less sensory impact Slower digestion

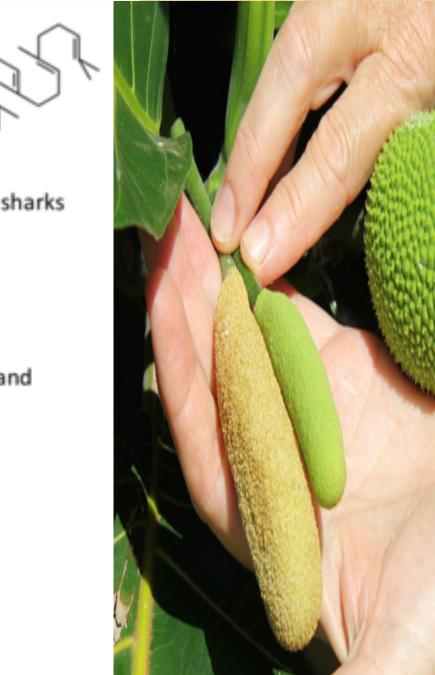
HIGH DEMAND COSMETIC

Squalene



Antioxidant Squalent

- Moisturizer in cosmetics
- Extracted from shark livers
- > 1 tonne of squalene = death of > 1,300 sharks
- >2,000 tons used per year
- = death of >2 million sharks
- Demand is increasing
 - 5,300 tons (6 million sharks) required by 2022.
- Some cosmetic brands (L'Oreal, Unilever and Estee Lauder etc) want plant source
 - the yield is too low to meet demand
 - · the cost of production is high
 - the quality is poor
- Squalene can be extracted from breadfruit leaves & inflorescences







AGRICULTURAL AND MUNICIPAL WASTE CONVERSION



After Processing

ACTIVATED CARBON OR BIO CHAR

- ▶ UP TO 200% MORE POTENT THAN LEADING COMMERICAL FERTILIZER)
- EXCELLENT FOR ATOLLS & POOR ARABLE LAND
- > REGENERATION OF ONCE ARABLE DESERTS
- HIGH VALUE COMMODATIES MARKET

High Commercial Value

Feedstocks for Processing





MSW

Wastewater Sludge









Green waste Agricultural waste Forest waste

Medical waste

Synthetic Diesel or Kerosene

Synthetic Natural Gas











Finished Value Products



Construction Waste

Activated Carbon or Biochar

Electrical Power



Tipping Fees Tax Credits Carbon Credits

20 Foot Containerized Configuration

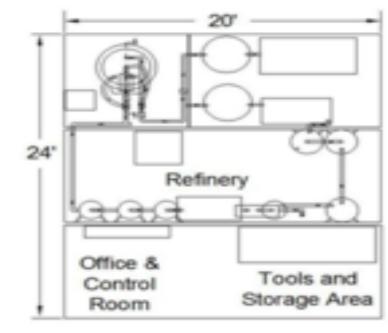






OFFICE/STORAGE





SYSTEM DESIGNED FOR DEPLOYABILITY BY LAND, AIR OR SEA.

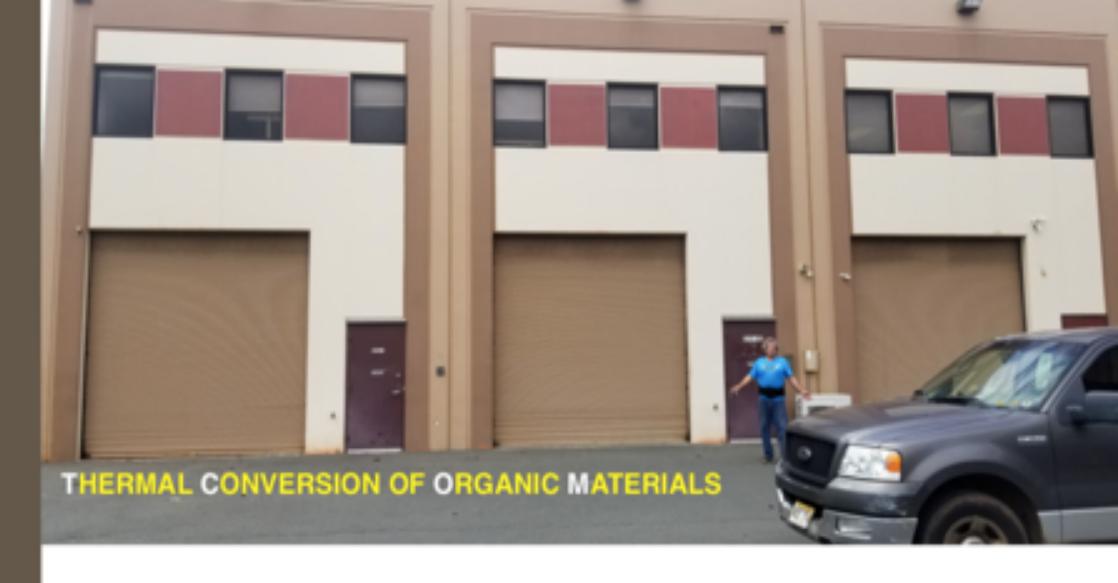
- EASY TO SHUT DOWN AND SECURED DURING DISASTER.
- EASY TO START UP FOR POST DISASTER RECOVERY.

Field Deployable Benefits

CURRENTLY DESIGNED INTO A RETROFITTED FREIGHT CONTAINER FOR DEPOLYMENT TO ISLANDS AND REMOTE AREAS

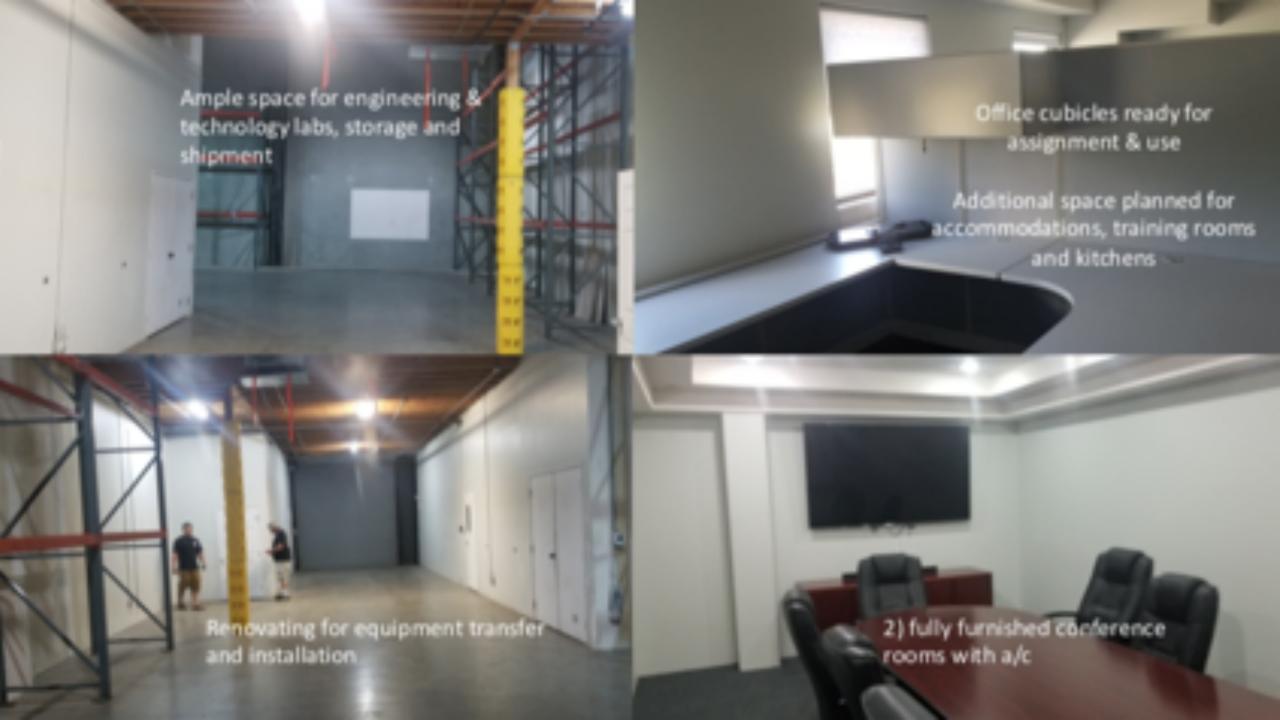






3/25 2019 NEWLY ACQUIRED WAREHOUSE IN KAPOLEI, HAWAII

FOR MANUFACTURING, ASSEMBLY, TRAINING, PARTS-STORAGE FOR EXPORT AND ASSEMBLY OVERSEAS, DEMONSTATION SITE, THERMAL CONVERSION ENGINEERING & FOOD ENGINEERING LABS, PROCESSING AND BY-PRODUCT DEVELOPMENT, ETC.



PACIFIC MICRO SOLUTIONS TO GLOBAL CHALLENGES DISASTER PREPAREDNESS: RESPONSE & RECOVERY

BUILDING A RESILIENT & SELF-RELIANT COMMUNITY: UH PBCP/HAUULA COMMUNITY COLLABORATION MODEL



PRIORITY: WATER, FOOD, SHELTER, INJURY TREATMENT

- a. 80 ACRES OF PRUNED BREADFRUIT AGROFORESTRY
- CROSS CROPPED WITH: SHORT
 & LARGE FRUIT BEARING
 COCONUT TREE'S
- c. CROSS CROPPED WITH MEDICINAL PLANTS
- d. CROSS CROPPED WITH OTHER COMMERICAL PLANTS AND TREE'S.

a.1. FOOD SECURITY: Dried breadfruit has minimum 2 year shelf life. Buried breadfruit 7 years. b.1. WATER SECURITY: Five coconut trees per family member. Protocol for use guarantee's clean, healthy drinking water indefinitely. c.1. BASIC MEDICAL SECURITY: Natural medicinal plants for injuries. d.1. RECOVERY: Tree & Plant recovery rapid and stabilizing.

BILL THOMAS, DIRECTOR
U.S. NATIONAL OCEANIC &
ATMOSPHERIC ADMINISTRATION
PACIFIC & US INDIGENOUS
AFFAIRS





ANGELA HENDERSON,

U.S. COAST GUARD VETERAN

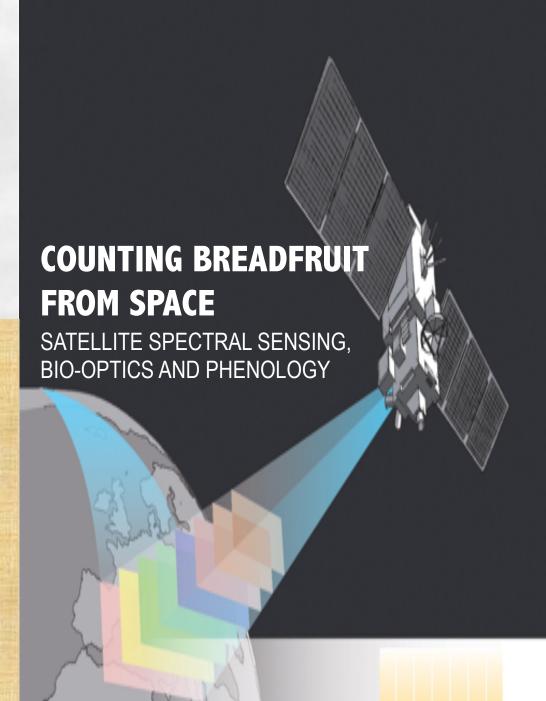
WORKING WITH NORTH SHORE

COMMUNITY BREADFRUIT FOOD

SECURITY IN HAUULA, TEACHING THE

USE OF REMOTE SENSING TO HAUULA

YOUTH.









MINIMUM SUPPLY ASSURANCE OF BREADFRUIT FLOUR FOR NICHE DEMAND IS 50,000 TONS PER MONTH. SUPPLY SOURCE MUST BE REGIONAL 'THE ISLAND JURISDICTIONS MUST WORK TOGETHER'









Supply Chain Solutions



PAGO PAGO, AMERICAN SAMOA

\$13.3 Billion in Total revenues annually since 2012.

CAN LINK PRBI WITH KEY
OUTLETS WHEN SUPPLY OF
PRODUCT CAN BE ASSURED





Client Logo Sheet





































Jamba Juice







SAFEWAY ()







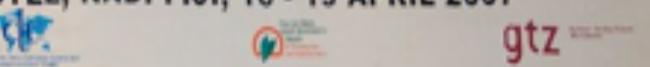
GHROBINSON



FIRST INTERNATIONAL SYMPOSIUM ON BREADFRUIT RESEARCH & DEVELOPMENT

TANOA INTERNATIONAL HOTEL, NADI FIJI, 16 - 19 APRIL 2007

* 2007 FIJI







University of Hawaii Pacific Business Center Program Economic Development Multi-Purpose Business Incubation Center (MPBI)

VETERANS OCEANIA

Vision

Empowering veterans to have a better quality of life

Mission

To establish a network of Oceania States to address issues common to veterans of the pacific.

WORKING DRAFT DEVELOPED IN APIA, SAMOA *WITH:*

RSA REPRESENTATIVES:

- DANNY NELSON
- JOHN BLUETT
- GAVIN NICOL

HOSTED BY HIGH CHIEF TUALA PONIFASIO AND OWNER OF TRAVELLER'S POINT, APIA, SAMOA



FOURTH ANNUAL

2019 Global Breadfruit Summit:

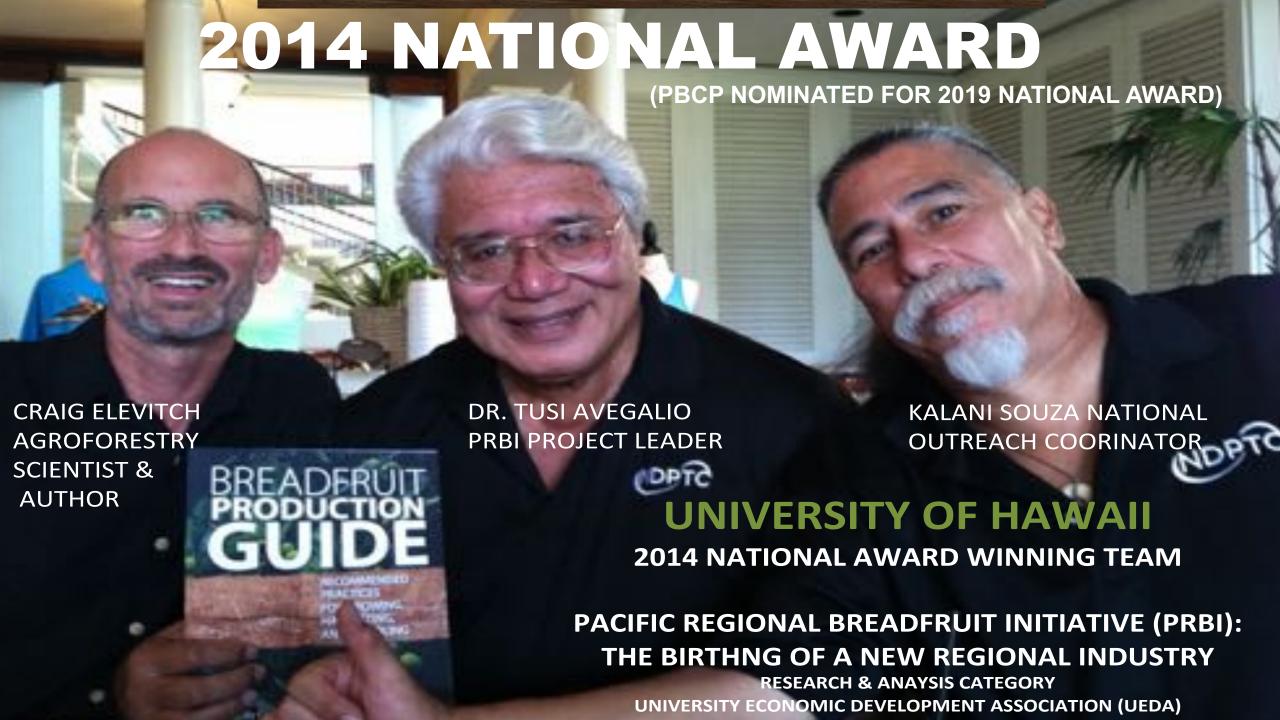
ISLANDS MICRO SOLUTIONS
TO GLOBAL CHALLENGES

AND THE ROAD TO THE 2020 WORLD EXPOSITION IN DUBAI

POLYNESIAN CULTURAL CENTER, HAWAII OCTOBER 15-18

"...FEATURING ISLAND PRODUCTS,
TECHNOLOGY, TRADITIONAL
PRACTICES AND HEALTHY
BREADFRUIT FOOD ALTERNATIVES
TO FIGHT DIABETES AND OBESITY..."

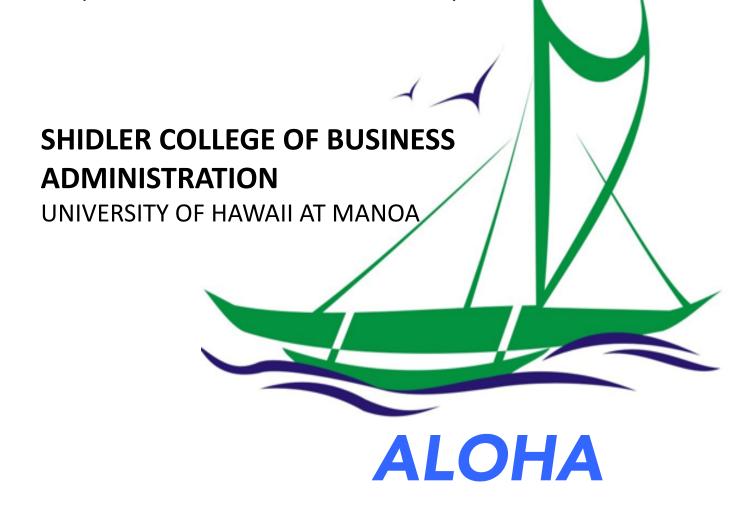
PLANNING DRAFT ONLY



UNIVERSITY OF HAWAII

PACIFIC BUSINESS CENTER PROGRAM

US Dept. of Commerce Economic Development Administration University Center





Papalii Dr. Tusi Avegalio

TRADITIONAL LEADER & BUSINESS PROFESSOR LEADER OF TWO NATIONAL AWARD WINNING CENTERS

Director

Pacific Business Center Program (PBCP)

EDA UNIVERSITY CENTER

&

Executive Director

Minority Business Enterprise
Center (MBEC)
US DEPARTMENT OF COMMERCE

'The ability to weave traditional wisdom & cultural values with modern science and technology is an essential skill towards effective leadership in todays world.' Papalii

SHODLER

COLLEGE OF BUSINESS
PACIFIC ASIAN MANAGEMENT INSTITUTE

