



1

Prepare 1 kilo sweet fruits to 1 kilo brown sugar you may use molasses. Suggested materials include banana, papaya, pineapple, mango, jack fruit, star fruit, guava, pumpkin, etc (citrus fruits is not recommended). Matured squash can also be used. Recommended "best" mixture is banana 3 kg, papaya 3 kg, and pumpkin 3 kg. Rule of thumb-fermented fruit juice from tomatoes fed to tomatoes is just like feeding breast milk to the baby!



HOW TO USE THE CONCOCTION

For Plants:

Apply using 2 tbsp of FFJ / 10 liters of water. Apply directly to leaves of plants when sun is not out. Add to the IMO and FPJ mixture and spray together to the leaves and soil of fruit bearing trees or during vegetative and reproductive stages.

For Animals:

Mix 2 tablespoons of the juice to 1 liter of water. This is also good for human consumption.

IMPORTANT:

Do not tighten bottle lid for 2 weeks following bottling to allow gasses to escape and avoid a sticky explosion! Solid material can be used as animal feed or compost. FFJ should have a pleasant smell and sweet, tangy taste. Keeps for about a year.

Other:

Use FFJ to reduce latrine smell. Use 3 spoons / 10 liters while cleaning. Pour 2-4 spoons directly down toilet to help septic system.

Fermented Fruit Juice (FFJ)

- To sweeten the fruit (Potassium)
- It increases plant nutrition through leaves and roots with potassium factor



2

Ratio 1:1 Put 1 kilo sweet fruit inside the clay jar /plastic container & add 1 kilo of crude sugar. Best time to prepare in the evening to prevent flying insect.



3

Cover with a clean sheet of paper and tie with a string and put a date. Place in a cool and shaded place. Ferment for 7 days.



4

This will make approximately 1 1/2 liters of juice. Drain the liquid and place in plastic bottles (always leave about 1/3 of bottle empty so IMO can breathe).

POINTS TO REMEMBER:

Chlorophyll in leaves does not dissolve in oil or water. It can dissolve only with very weak alcohol. There are lot of enzymes in leaves, when enzymes are mixed with brown sugar or molasses they ferment through osmosis pressure and in the process we get the liquid or juice. Small fruits fermented in brown sugar are used to promote growth. Get the little fruits and fed back to the tree to make fruits grow a lot larger. You can also used the flowers or blooms of acacia and flowers that bee loves.

It helps digestion of animal and plant nutrients. It resists plant diseases and protects plant nutrients. It resists plants and protects plants from insects. It speeds harvesting. It is plant hormones. Spray to leaves and soil.