

# Manketti in Namibia



## Guidelines for Sustainable Harvesting



In Collaboration with





# What is **MANKETII**



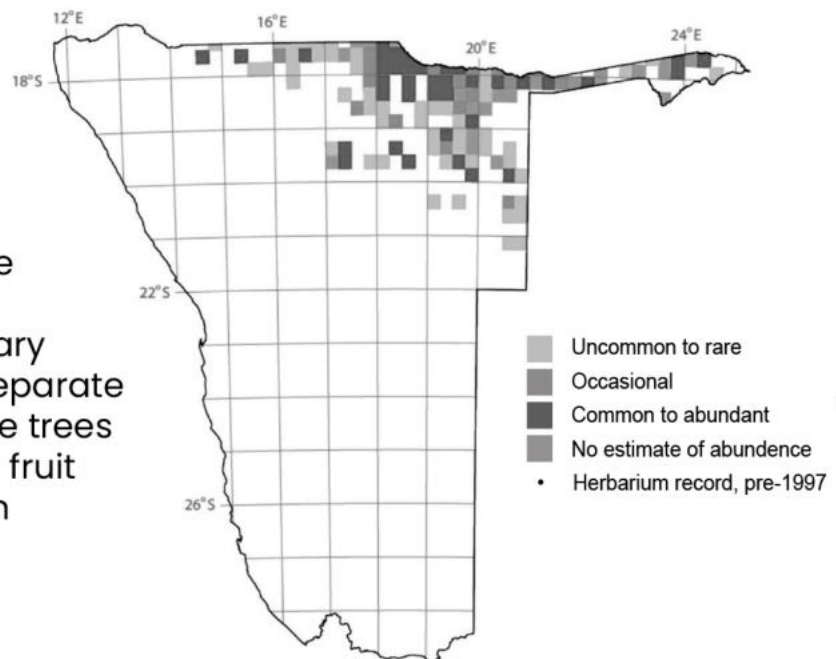
**Manketti is an indigenous tree that grows in Namibia, Angola, Botswana, Zambia and Zimbabwe. Commonly known as Manketti, Ugongo, Ngongo and Mungongo.**

## **Distribution**

- Namibia has the biggest distribution of Manketti
- Manketti is a national resource of Namibia
- It is protected by the Forest Act 2001 and Forest and the regulations, Government Gazette, No 5801 of 2015

## **Description**

- Manketti is a large tree
- Trees flower between November and February
- Manketti trees have separate male trees and female trees
- The female trees bear fruit Manketti fruit between February and May



Flowers												
Fruit												
Month	Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	Apr	May	Jun

Annual cycle of flower and fruit of Manketti trees

# What is Manketti used for



Manketti is used in variety of ways. Its fruit, wood and leaves are all used at a household level. The fruit can be eaten raw or cooked. The nuts can also be eaten and contains a bright yellow oil once processed. Fruit are also eaten by livestock and wildlife.

The wood can be used to make drums, sticks for stirring porridge, bows and arrows. There is an interest in Manketti oil for the skin and cooking. Namibians can make money by harvesting, processing and selling Manketti. Namibians need to harvest sustainably so it can be harvested for generations to come.

**Manketti is a national resource, it belongs to the nation, it needs to be collected sustainably to ensure it is there for future generations.**

**Sustainable harvesting means** that the plant is not destroyed and can provide the same parts of the plant for harvesting in the future.

## **Sustainable harvesting is affected by:**

- Timing of harvest
- Parts of plant harvested
- Harvesting techniques
- Harvesting equipment used

## **This Booklet shares important information on:**

- How do I get a permit
- How do I harvest Manketti sustainably
- How I dry Manketti
- How do I crack the Manketti kernel
- How do I pack and store Manketti
- How do I keep record of how much is harvested and sold

# How to harvest Manketti fruit

Fruit should be collected from trees in areas that have **not** been treated with chemicals or sprays.

## Remember to:

- Wash your hands before harvesting
- Ensure the correct identification of the tree
- Use your hands to collect the fruit
- Collect healthy, ripe fruit that has fallen
- Lay fruits on raised shade netting or sheet for sorting and drying

## Harvest sustainably:

Don't take all the best looking fruit

Only harvest every third fruiting tree OR 

Only harvest half of the fruit per tree



# Processing the fruit



## Step 1:

### Sorting the harvest fruit

- Remove all sticks, stones, unhealthy and old fruit
- Remove outer flesh of fruit (this can be eaten)
- **DO NOT** boil to remove flesh



## Step 2:

### Drying the harvested fruit

- Spread the fruit evenly on a clean sheet in the sun
- This should be raised from the ground
- Turn the fruits frequently until completely dry
- Remember your hands must be clean
- Drying should be done in a dry chemical free area



# Processing the fruit

## Step 3:

### Cracking the kernel

- Once the flesh is dry and removed using a clean axe or hammer Crack open the kernel with force along the kernel center line



## Step 4:

### Packing and Storing

- Once the Manketti is properly dried it can be stored in bags
- Bags should be clean and dry
- Fill the bags with cracked kernel

### Attach the following information to the bag:

- Weight • harvester • area harvested
- Make sure that no insects, animals or chemicals come near your Manketti bags
- Keep record of: number, weight, harvester, buyer, and the price





# CHECKLIST

	<b>YES</b>	<b>NO</b>
Obtain a permit	<b>X</b>	
Correct identity of tree	<b>X</b>	
Harvest sustainably	<b>X</b>	
Work on clean dry surface	<b>X</b>	
Wash hands		
Use hands for harvesting	<b>X</b>	
Harvest in chemical free areas	<b>X</b>	
Harvest ripe, healthy fruit	<b>X</b>	
Remove Sticks or debris	<b>X</b>	
Spread fruit evenly	<b>X</b>	
Use clean bags	<b>X</b>	
Store in dry chemical, animal free areas	<b>X</b>	
Record bag weight, harvester, number of bags	<b>X</b>	









Ministry of Environment Forestry and Tourism  
(MEFT) Office (Windhoek)  
OR  
The nearest MEFT Office

### **Reference:**

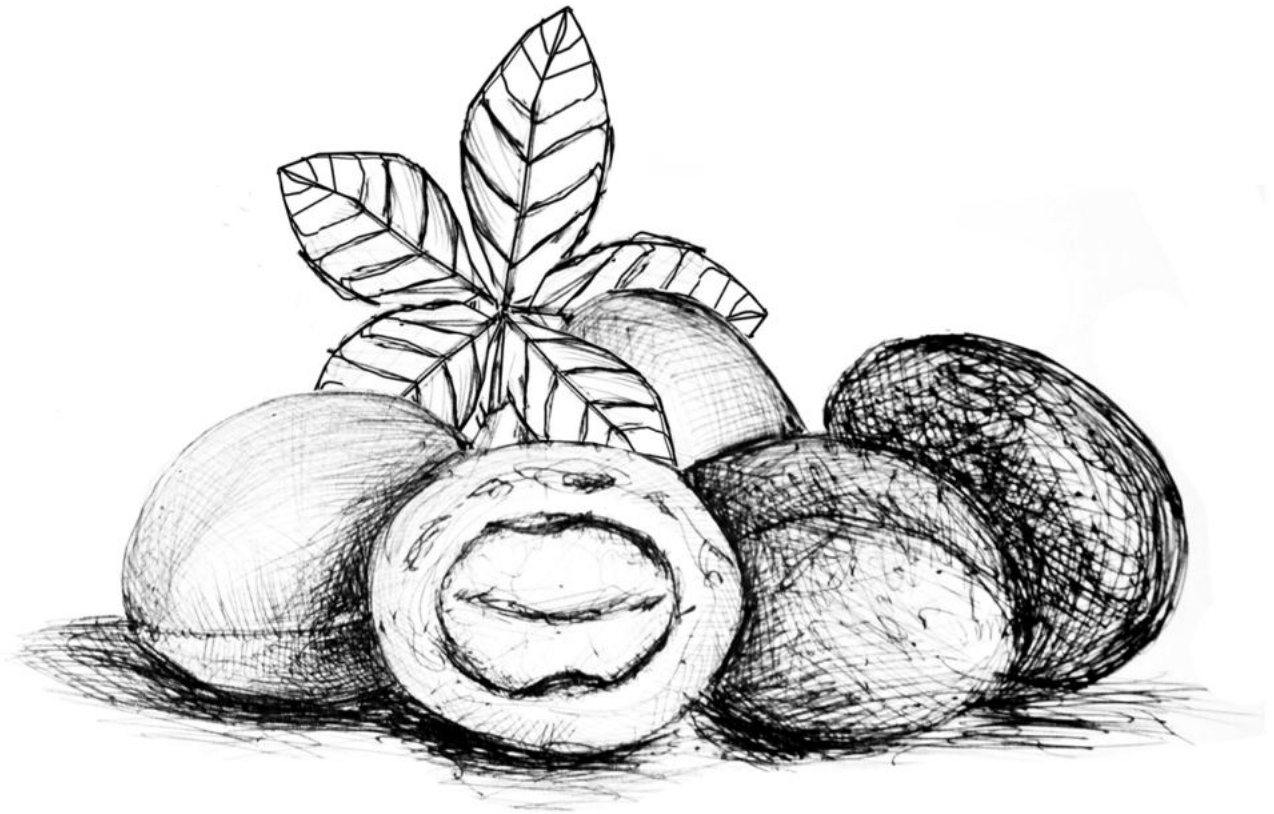
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