Farmer- managed natural regeneration farming - Climate Smart Part 2

At Eco Makaa solutions, they convert waste biomass into charcoal briquettes. One can convert bio waste into charcoal briquettes and save the environment from pollution at the same time.

In order to start producing briquettes, the following factors are considered. First is the material and in this case the type of biomass to be used since not all bio waste can be used. Secondly, one should look out for the machinery needed to produce and its availability. Lastly is capital and it is very important to have capital to start the business. The capital can be obtained from savings, friends or loans. Eco makaa solutions offers free training in order to improve livelihoods.

Production process

First stage of briquette production is carbonization. This is process of burning bio waste and the bio waste is brown in colour but briquettes are black.

After carbonization, the material obtained is then sieved to obtain char dust which is carbonized rice husk. Rice husks are then added to char dust and mixed and after mixing molasses is added to act as a binder. Production stage then follows whereby they are produced at correct length from machine.

More care

Wet briquettes are piled up in a triangular format after production and the final product is taken to drying shelves. The briquettes take 2-3 days to dry in the sun.

The wet briquettes are laid in a line next to each other in order to get maximum exposure to the sun while taking up as little space as possible. The binder that was added helps the briquettes not to break and the machine has a high compact power to help with this too.

More biodiversity

They are smokeless, hotter than charcoal as well and environmental friendly as well since they do not produce smoke. They are also economical in terms of money and can burn up to six hours.

Eco makaa solution founder advices Kenyan youth, women and unemployed people to join Eco makaa and get to learn to do quality briquettes and machines are offered to start your venture as well.