451,6 tonnes/day is the amount of waste coming from muddy markets in East Jakarta. About 70% of the waste are rotten vegetable and fruit. For Lenny Huang, those rotten vegetable and fruit are more precious than just a waste. They, apparently, may become a place where plankton and microbe, eels natural diet, grow. As much as 20 kg of rotten vegetable and fruit processing is mixed with mung bean, soybean, dry bamboo leaves and urine into a pond measuring 5 m x 5 m, to increase eels production. From 30 kg of stocked seedlings, Lenny is able to harvest 200â€•300 kg of eels having average weight of 100g/eel after being reared for 4 months. The survival rate (SR) is also high, reaching 80%.

Besides the availability of natural diet, other determining factors to successfully breed eels *Mon opterus albus*
lie in the media that should be perfectly mature so as not to excrete ammonia, healthy seedlings, and pond location that should be by a water source. As to the media, Lenny utilizes a mixture of straw, paddy field mud, and NPK fertilizer. Paddy field mud is very important as it is rich in nutrients such as nitrogen and potassium. (
Lastioro Anmi Tambunan
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**The production of eels rose double owing to fodder modification

**The pond is conditioned like eel original habitat in paddy field or swamp

**Vegetable waste spurs the growth of plankton, the natural diet