

GRAPE RAISIN

Technology:

Process for manufacture of raisins from grapes.



Application and Use:

Raisin finds extensive use in confectionery, sweetmeats and other culinary preparations.

Salient Features of Technology:

Fully ripe seedless grapes with high sugar content (about 22°brix) are used. Sound bunches are selected and dipped in boiling light lye solution followed by rinsing in water. The grapes are spread over aluminum trays and exposed to sulphur dioxide fumes and dried. The dry raisins are then freed from stalks and pedicles and kept for moisture equilibrium. These are packed in polyethylene bags, which are further placed in cardboard boxes.

Equipment and Machinery: Steam jacketed kettle, hot air drier, baby steam boiler and sulphur fumigation chamber.

Raw Materials: Grapes.

Status of Commercialization : Commercialized

Minimum Economic Unit Size (MEUS) : 100 kg/day
