

OSMO-AIR DRIED FRUITS

Technology:

A novel process for fruit drying wherein the dry fruit is comparable to fresh fruit in colour, flavour and texture.

Application and Use:

As confectionery in ice cream, fruit salad, cakes and bakery products.



Salient Features of Technology:

Fruits like apricots, ber, pineapple, jackfruit and mango are the major ingredients. The process involves operations like selection of fruits, cleaning, washing, peeling, cutting and slicing/dicing. The prepared fruit slices are steeped in sugar solution to remove about half of water by osmosis. The slices are then drained, dried in a hot air drier and packed in flexible pouches.

Equipment and Machinery: Syruping tank, steam jacketed kettles, steam boiler, plastic vats, hot air dryer and heat sealer.

Raw Materials: Fruits and sugar.

Status of Commercialization : Commercialized

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