

DEHYDRATED FRUITS AND VEGETABLES

Technology:

Dehydration of banana, onion, potato and peas.

Application and Use:

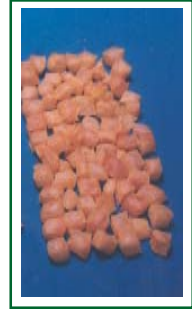
It ensures round the year availability of fruits and vegetables in hygienic condition at reasonable cost.

Salient Features of Technology:

The process consists of washing, peeling, shelling, slicing, blanching, chemical treatment (for peas), dehydration under controlled conditions and packaging of finished product in suitable containers.

Equipment and Machinery : Slicer, hot air drier, washing, sulphiting and blanching tanks and steam boiler.

Raw Materials: Fruits and vegetables.



Status of Commercialization : Commercialized

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