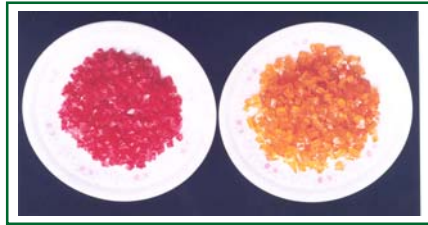


TUTTI FRUITY

Technology:

Process for manufacture of tutti-fruity, the candied fruit.



Application and Use:

Bakery products, sweet-meats, ice-creams, salads and paan.

Salient Features of Technology:

Raw papaya and carrots are largely used to make tutti-fruity. The material is peeled, washed and diced. The diced product is boiled with sugar solution till the concentration of sugar attains 65-70° brix. Colour and preservatives are added and sugar syrup is drained off. The tutti-fruity thus obtained is packed.

Equipment and Machinery : Dicer, SS sugar boiling vessels, gas stoves or bhatti, sugar curing vessels and handling gadgets.

Raw Materials: Raw papaya/carrots and sugar.

Status of Commercialization : Commercialized

Minimum Economic Unit Size (MEUS) : 50 kg/day
