

PICKLE AND CHUTNEY

Technology:

Production of pickles and chutneys from fruits (lime/ lemon, green mango, green papaya, tender jackfruit) and vegetables (green chilli, cucumber, cabbage, cauliflower, turnip, carrot, bitter gourd).



Application and Use:

As food adjunct.

Salient Features of Technology:

Pickles are salt cured products, which combine salting to selectively control the microorganisms and fermentation to stabilize the treated tissues. The pickle includes a wide variety such as oil pickles, brine pickle, vinegar pickle and sweet pickle. The chutney is a product prepared by boiling the fruit in sugar with spices, salt and vinegar.

Equipment and Machinery : Peeler, slicer, steam jacketed kettle and roasting pan, gas stoves and baby boiler.

Raw Materials : Fresh fruits and vegetables, oil, vinegar, sugar, salt and spices.

Status of Commercialization : Commercialized

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