

MODIFIED ATMOSPHERE PACKAGING OF MINIMALLY PROCESSED VEGETABLES

Technology:

Process for packaging of minimally processed vegetables in modified atmosphere conditions.



Application and Use:

Vegetables maintaining freshness and quality are available in ready-to-cook form with shelf life extended by 3-5 folds (10-60 days), reduction in bulk for easy packaging and storage.

Salient Features of Technology:

The process involves washing, grading, peeling, trimming, slicing, pre-treatment, surface drying, modified atmosphere packaging in suitable film pouch and storage at optimum low temperature.

Equipment and Machinery: Dicing machine, walk-in-cooler, display cooling cabinets, hot air drier and sealer.

Raw Materials: Beetroot, beans, carrot, cabbage, cauliflower, mint, coriander, fenugreek, spinach, gourds, okra, onion, tomato and turnip.

Status of Commercialization : Commercialized

Minimum Economic Unit Size (MEUS) : 200 kg/day
