

FRUIT TOFFEE

Technology:

Process to manufacture fruit toffee

Application and Use:

A confectionery item ready-to-eat and highly nutritious.



Salient Features of Technology:

Fruit toffee is more nutritious than sugar boiled confectionery. It is made from fruit pulp and other ingredients. The process involves cooking the fruit pulp to 1/3rd volume. Other ingredients are added and the whole mass spread as a thin sheet of 0.75 to 1 cm thickness. The cooled sheet is cut with a toffee cutter and dried. The toffee is wrapped individually with cellophane.

Equipment and Machinery : Pulper, SS heating vessel, gas stoves, cabinet drier, homogeniser and handling equipment.

Raw Materials : Fruits (such as pineapple, banana, mango, papaya, apple, guava), sugar, glucose, milk powder and vanaspati.

Status of Commercialization : Commercialized

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