

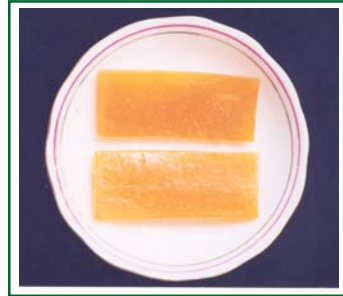
FRUIT BAR

Technology:

Process to manufacture fruit bar, a concentrated fruit product.

Application and Use:

Ready-to-eat and refreshing fruit based confection.



Salient Features of Technology:

The fruit pulp is mixed with sugar. The blend is dried in thin layers in trays. The leathery product is cut into suitable size and packed like chocolates/sweets.

Equipment and Machinery : Pulper, SS kettle/boiling vessel, gas stoves, tray drier.

Raw Materials : Pulpy fruits (mango, guava, pineapple, papaya, banana, jackfruit, apple etc.), sugar and preservatives.

Status of Commercialization : Commercialized

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