

## FRUIT SQUASH AND SYRUP

### Technology:

Process for manufacture of fruit squash, crush, cordial and syrup from orange, mango, lime, pineapple, grape and ginger- amla.



### Application and Use:

Fruit based refreshing, beverages, consumed after dilution with water.

### Salient Features of Technology:

Fully sound ripe fruits are washed, peeled and destoned. The juice/pulp is extracted and is mixed with sugar syrup, citric acid, preservatives, colour and flavour. The product is bottled.

**Equipment and Machinery:** Fruit pulper/crusher/extractor, SS vessels, gas stoves, bottle washing machine, cap sealing machine, handling vessels and baby boiler.

**Raw Materials:** Fruit and sugar.

**Status of Commercialization** : Commercialized

**Minimum Economic Unit Size (MEUS)** : 250 kg/day

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