

READY TO SERVE FRUIT BEVERAGE

Technology:

Process for manufacture of Ready-to-serve (RTS), pasteurized and bottled fruit based beverages.

Application and Use:

Chilled soft drink.

Salient Features of Technology:

The fruit pulp / juice from mango, orange, grape, lime, banana, passion fruit or amla along with sugar syrup, citric acid, preservative, colour, flavour, are blended according to specific formulations, homogenized, bottled and pasteurised.

Equipment and Machinery: Pulper, SS heating vessels, mixing tanks, steam boiler, bottle washing machine, crown corking machine and pasteurizing tank.

Raw Materials: Fruit pulp/juice and sugar.



Status of Commercialization : Commercialized

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