

Minimal Processing of Fresh Cut Vegetables

Salient features

- Machines for minimal processing of cut vegetables like carrot slices/shreds/cubes/grates, cauliflower florets, cabbage shreds etc.
- Mechanized operations for washing, cutting, conveying and post-cutting treatments
- Ozone and UV-C radiation as sanitizing agent
- Machine parts are made up of food grade materials

Advantages

- ✓ The minimally processed cut vegetables can be stored up to 9-12 days under refrigerated conditions
- ✓ Chemical or heat free sanitization of cut vegetables
- ✓ Economic analysis has revealed that a net return of ₹ 60,000 per month can be earned by processing 800 kg vegetables per day

Specifications

Volume of washing-cum-treatment tank: 0.675 m³

Ozone generation: 10 g/h

Power source: 0.75 kW electric motor (each for washing tank; slicer and centrifuge); 0.375 kW motor for cauliflower floret cutter; 1.5 kW motor for UV treatment chamber

Output capacity: 100 kg/h



Machines developed by

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Price / Unit

₹ 5.50 Lakhs

More information

Status of commercialization / Patent / Publication

Technology is ready for commercialization