
Shelf Life Enhancement of Sapota (*Manikara Zapota*) by Value Addition

<i>Salient features</i>	<ul style="list-style-type: none">➤ Shelf life enhancement of sapota by osmotic dehydration by sucrose in combination with microwave drying.➤ Design and fabrication of Air assisted microwave dryer.
<i>Advantages</i>	<ul style="list-style-type: none">✓ Value addition to the commercial method of sapota drying.✓ Enhancement storing up to 6 months✓ Can be taken up by farmers at field level.
<i>Process Technology / Product developed by</i>	Dr. V. Sivakumar, Department of Food Technology Kongu Engineering College, Erode, Tamilnadu drvsivakumar@yahoo.com, drvsivakumar@kongu.ac.in
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