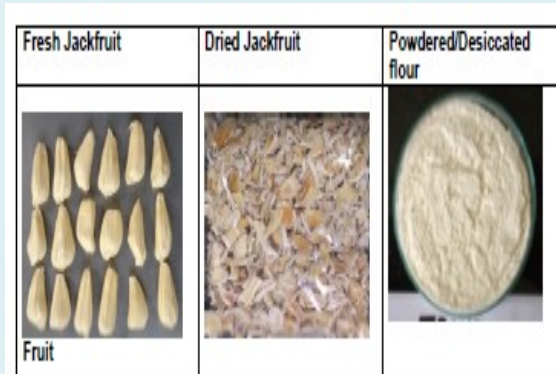


Sustainable Technologies for Value Chain Development of Jackfruit

<i>Salient features</i>	<ul style="list-style-type: none">➤ A machine for peeling and coring of jackfruit based on the physical and textural properties of the jackfruit.➤ The major components of the jackfruit peeling machine are, shaft, handle, blade and table.➤ Gadgets for the on-farm and industrial level pre-processing of freshly harvested Jackfruit.➤ Protocols and technologies for extending the shelf life of pre-processed and processed Jackfruit and its value addition.➤ Extraction of nutraceuticals components from seed and fruit byproduct.➤ Bread from a composite mix of jackfruit and wheat flour.➤ The composite mix rich in Lanosterol, Betulin and Squalene.
<i>Advantages</i>	<ul style="list-style-type: none">✓ Easy and fast peeling of jackfruit using the jackfruit peeling machine.✓ Functional components from different parts of jackfruit can be used in bakery and food products.✓ Cancer preventive effects (Lanosterol), anti-tumor and anti-inflammatory properties (Betulin), and anti-tumor, cancer preventive and anti-bacterial properties (Squalene) in various nutraceutical components of jackfruit.
<i>Process Technology / Product developed by</i>	Dr. R. Jagan Mohan, Department of Food Tech/Nutrition Indian Institute of Food Processing Technology (IIFPT), Thanjavur, Tamil Nadu jagan@iicpt.edu.in, jagan@iifpt.edu.in, Jagan.iicpt@gov.in Dr. Ashish Rawson, Er. Sandeep Janghu, IIFPT, Thanjavur, Tamil Nadu
<i>Year</i>	2015-16
<i>Source of funding</i>	MoFPI
<i>More information</i>	Status of commercialization / Patent / Publication Naik, M., Rawson, A. and Rangarajan, J.M. 2020. Radio frequency-assisted extraction of pectin from jackfruit (<i>Artocarpus heterophyllus</i>) peel and its characterization. Journal of Food Process Engineering, 13389.



Fresh, Dried and Dissected of jack fruit

Formulation and Development of Value Added Products

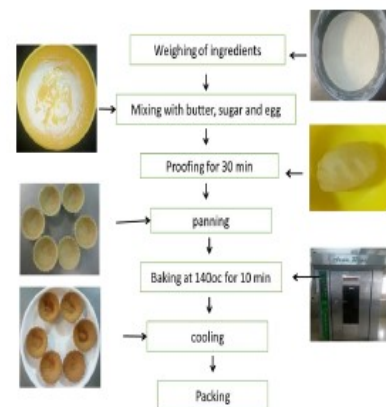
A. Chapathi



B. Composite flour Pasta



C. Jackfruit Tart



Vasantha Kumari, Naik, M., Jagan Mohan, Rawson, A. Janghu, S. 2016. Quality evaluation of jackfruit flour and formulation of convenience food. international Conference on Food, Nutrition and Health (ICFNH 2016), Indian Dietetic Association, Kilakarai Chapter and Department of Food and Nutrition Research Center, Thassim Beevi Abdul Kader College for Women.

Vasantha Kumari, Naik, M., Jagan Mohan, Rawson, A. and Janghu, S. 2016.

Comparison of phytochemicals and antioxidant properties of different parts of jackfruit *Artocarpus heterophyllus* species. 48th Annual National Conference of Nutrition Society of India, St. John's Research Institute St John's National Academy of Health Sciences, 4-5 Nov.