

ARKA NUTRI BAR (GUAVA)

Salient features

- Guava fruit bar is a concentrated fruit product with good nutritive value.
- The product is a dehydrated one and can be packed in pouches and possess a good shelf life.
- The process is simple and involves operations like extraction of pulp from ripe fruits/ use of stored pulp, mixing of sugar and citric acid to pulp and drying in hot air dryer at 55 -60°C temp. to a moisture content around 15%.
- Shelf life of guava bar is 6 (white) to 12 (Pink) months under ambient conditions.
- It can be made from using commercial guava varieties including Arka Rashmi and Arka Kiran and final product yield is about 25-30 %.

Advantages

- ✓ This is a dehydrated nutritious product suitable for manufacture under micro/ small and medium size industries.
- ✓ It can be consumed as a confectionary product.
- ✓ This is highly suitable for children, mountaineers, defense forces in difficult areas where carrying and delivering bulky and perishable



Process Technology / Product developed by

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Year

2017

Source of funding

ICAR funded

**More
information**

Status of commercialization / Patent / Publications

Licensing fee Rs.50,000/- + GST + Demonstration Fee (5000/-)

Technology transfer

Technology transferred to

1. M/s Orbela Agro Foods Pvt. Ltd, Sangli, Maharashtra
2. Mr. Prashanth G S, HossaGabbadi, Ramanagaram
3. M/s Sunsip Agro Processors, Bangalore

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