

ARKA NUTRI BAR (MANGO)

Salient features

- Mango 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 drier.at 55 -60°C temp. to a moisture content around 15%.
- Shelf life of mango bar is 9-12 months under ambient conditions.
- It can be made from using commercial mango varieties viz. Totapuri, Alphonso, Dushehari *etc.* 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

Dr. R.B. Tiwari, Division of Post Harvest Technology & Agricultural Engineering,
ICAR-Indian Institute of Horticultural Research, Bangalore
rb.tiwari@icar.gov.in

Year

2010

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ICAR funded

More

Status of commercialization / Patent / Publications

information

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

Technology transfer

Technology transferred to

1. M/s. Pee Pee Appliances Private Limited, Chennai.
2. M/s Divine Clique Private Ltd, Thane Maharashtra
3. M/s MCI Agro Industries, Krishnagiri, Tamil Nadu
4. M/s Sunsip Agro Processors, Bangalore

Tiwari, RB (2019). Advances in Technology for Production of Fruit Bar: A Review Pantnagar Journal of Research, 17(1): 11-18.