

## ARKA OSMO DRIED PRODUCT (AONLA) & KOKUM AONLA

### Salient features

- Osmotic dehydration helps in preserving the wholesomeness in terms of colour, nutrient and flavour in the dried *aonla* slices.
- It involves dehydration of blanched aonla slices in two stages. The first phase is the removal of water using sugar syrup as an osmotic agent. The second phase is dehydration of osmosed slices in hot air drier at 55 -60°C temp. to a moisture content around 13-14%.
- Kokum- Aonla slices are of red colour which are made by infusing kokum juice.
- Shelf life of dried of osmo-dried product is 6-9 months under ambient conditions.
- It can be made from aonla varieties viz. NA-6, NA-7, NA- 10, Krishna and about 5-7kg fresh fruits are required to make one kg dried product.

### Advantages

- ✓ Osmo-air dried fruit products can be used alone as dried fruit (snack).
- ✓ Better color and flavour retention, energy saving, more nutritious, less bulky.



### Process Technology / Product developed by

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### Year

2010

### 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. M/s Pee Pee Appliances Private Limited, Chennai,
2. M/s Devataru Food & Homes Pvt Ltd, Vishakhapatnam.
3. M/s Green Apron, Bangalore
4. M/s Orbela Agro Foods Pvt Ltd, Sangli, Maharashtra ( Kokum aonla)

Tiwari, R.B. (2005). Application of osmo-air dehydration for processing of tropical fruits in rural areas. Indian Food Industry 24(6):62-69.

Sumitha N, Tiwari RB, Patil RA (2015) Suitability of packaging and storage conditions for Osmo-air dried aonla segments. Proceedings of National Academy of Science, India, Section B. Biological Sciences, 85: 203-209 (NAAS id: P134, IF: 6.00)