

ARKA OSMO DRIED PRODUCT (BANANA)

Salient features

- Osmotic dehydration helps in preserving the wholesomeness in terms of colour, nutrient and flavour in the dried banana slices.
- It involves dehydration of banana 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 14-15%.
- Shelf life of dried of osmo-dried product is 9-12 months under ambient conditions.
- It can be made from commercial varieties such as Robusta and about 5-6kg 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

2012

Source of funding

ICAR funded

More information

Status of commercialization / Patent / Publications

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

Technology transfer

1. M/s. Pee Pee Appliances Private Limited, Chennai.
2. M/s. Krusha Premium Industries Pvt. Limited, Sonipat, Haryana

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

Thippanna, KS and Tiwari, RB (2015) Quality changes in osmotically dehydrated banana var. 'Robusta' and 'Ney Poovan' as affected by syrup concentration and immersion time J. Food Sci & Technol, 51(1):399:406 (<http://link.springer.com/article/10.1007/s13197-013-1008-9>)