

ARKA OSMO DRIED PRODUCT (GUAVA)

Salient features

- Osmotic dehydration helps in preserving the wholesomeness in terms of colour, nutrient and flavour in the dried guava slices.
- It involves dehydration of guava 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 6 (white) to 12 (Red fleshed) months under ambient conditions.
- It can be made from commercial varieties white or pink such as Allahabad Safeda, Lucknow-49, Arka Poorna, Arka Kiran, Arka Rashmi and about 7-8 kg 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

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Product

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developed by

Year

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Source of funding

ICAR funded

More

Status of commercialization / Patent / Publications

information

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

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

Anitha P., Tiwari R.B. and Singh A.K. (2014). Effect of different osmotic pretreatments on sensory quality of osmotically dehydrated guava slices. *HortFlora Research Spectrum*, 3(1): 21-28