

ARKA OSMO DRIED PRODUCT (JACKFRUIT)

Salient features

- Osmotic dehydration helps in preserving the wholesomeness in terms of colour, nutrient and flavour in the dried jackfruit slices.
- It involves dehydration of jackfruit 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 moisture content around 14-15%.
- Shelf life of dried of osmo-dried product is 12 months under ambient conditions.
- It can be made from fleshy commercial varieties and about 12-13kg 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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Technology /

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Product

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developed by

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. M/s Pee Pee Appliances Private Limited, Chennai,
2. M/s Tata Coffee Limited, Medikeri
3. KVK, Pathanamthitta, Kerala
4. M/s Green Apron, Bangalore