

## ARKA OSMO DRIED PRODUCT (MANGO)

### *Salient features*

- Osmotic dehydration helps in preserving the wholesomeness in terms of colour, nutrient and flavour in the dried mango slices.
- It involves dehydration of mango 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 15%.
- Shelf life of dried of osmo-dried mango is 9-12 months under ambient conditions.
- It can be made from pulpy varieties viz. Totapuri, Alphonso, Dushehari 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 flavor retention, energy saving, more nutritious, less bulky.



### *Process*

Dr. R.B. Tiwari, Division of Post Harvest Technology & Agricultural Engineering,

### *Technology /*

ICAR-Indian Institute of Horticultural Research, Bangalore

### *Product*

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### *developed by*

### *Year*

2010

### *Source of funding*

ICAR funded

### *More*

**Status of commercialization / Patent / Publications**

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*information*

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 Divine Clique Private Ltd, Thane Maharashtra.
3. M/s MCI Agro Industries, Krishnagiri, Tamil Nadu
4. M/s Orbelo Agro Foods Pvt Ltd, Sangli, Maharashtra
5. 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.