

ARKA OSMO DRIED PRODUCT (PAPAYA)

Salient features

- Osmotic dehydration helps in preserving the wholesomeness in terms of colour, nutrient and flavour in the dried papaya slices.
- It involves dehydration of papaya 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 15%.
- Shelf life of dried of osmo-dried papaya is 9-12 months under ambient conditions.
- It can be made from papayavarieties viz. Red Lady, Arka Prabhat and about 7-8kg 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

Dr. R.B. Tiwari, Division of Post Harvest Technology & Agricultural Engineering,
ICAR-Indian Institute of Horticultural Research, Bangalore
rb.tiwari@icar.gov.in

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. 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 Orbela Agro Foods Pvt Ltd, Sangli, Maharashtra
5. M/s Devataru Food & Homes Pvt Ltd, Vishakhapatnam.
6. M/s Green Apron, Bangalore
7. 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.