

## ARKA OSMO DRIED PRODUCT (PINEAPPLE)

### *Salient features*

- Osmotic dehydration helps in preserving the wholesomeness in terms of colour, nutrient and flavour in the dried pineapple slices.
- It involves dehydration of pineapple 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 pineapple is 9-12 months under ambient conditions.
- It can be made from commercial varieties and about 11-12kg 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*

2010

### *Source of funding*

ICAR funded

### *More information*

#### **Status of commercialization / Patent / Publications**

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

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## **Technology transfer**

Technology transferred to

1. M/s. Pee Pee Appliances Private Limited, Chennai,
2. KVK, Pathanamthitta, Kerala
3. KVK, CPCRI, Kasargod
4. M/s Orbela Agro Foods Pvt. Ltd, Sangli, Maharashtra
5. M/s Sunsip Agro Processors, Bangalore
6. M/s Krusha Premium Industries Pvt. Limited, Sonipat, Haryana
7. M/s NJ Traders, Build Art, Trade Centre