

## ARKA RAW MANGO SLICE PRESERVATION IN BRINE

### Salient features

- Brine preservation process for raw mango slices for subsequent pickling use
- No desalting required before pickling
- Quality preservation till 9 months storage at room temperature

### Advantages

- ✓ Prevents mold growth & thus safety from mycotoxin contamination assured



### IIHR Process Vs Traditional dry salting process

### 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.15,000/-each + GST + Demonstration Fee (2000/-)

#### Technology transfer

Technology transferred to

Mrs. Anagha S. Apte, Dr. SS Apte, Ratnagiri road, Maharashtra

M/s. Sun Foods, Coimbatore, Tamil Nadu

M/s. Sudha Pickles, Hubli, Karnataka

M/s. Aahar Foods, Nagpur, Maharashtra