

## SPRAY DRIED AVOCADO POWDER

### *Salient features*

- This process technology involves spray drying avocado pulp homogenized with acidulant, emulsifier and encapsulating agent, at optimized conditions of inlet temperature, feed flow rate and encapsulator concentration.
- High quality avocado powder, stable for more than three months at room temperature is obtained.

### *Advantages*

- ✓ This product will ensure year round demand for avocado fruits, as also supply of the value added Spray Dried Avocado Powder, which is convenient to use and transport.
- ✓ There is a promising market both within India and abroad for this product.
- ✓ The Cost:Benefit ratio is 1:1.78.



### *Process Technology developed by*

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2019

### *Source of funding*

ICAR

### *More information*

#### **Status of commercialization / Patent / Publication**

Licensing fee of 50,000/- + GST + Training fee (5000/-).

#### **Technology transfer**

M/s. Unique Victuals, Seshadripuram, Bangalore