CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE, MYSORE

LITCHI PRODUCTS - CANNED & SQUASH

PROCESSING OF LITCHI

Litchi fruit is a delicacy fruit grown abundantly in Bihar and Eastern U.P. Punjab, Haryana, West Bengal and Tripura has also been successful in growing litchi. Due to its characteristic pleasant flavour and soft texture, the fruit is in great demand. Unfortunately, the season of this fruit is hardly for 30 days and requires proper processing for future use.

<u>Litchi squash/syrup</u> is an easy to prepare beverage based and ready for use by dilution, pack, store and consume. The product is packed in 700 ml net (840g) bottles.

<u>Canned litchi</u> in sugar syrup is a delicacy which can be prepared in factory scale by adopting canning methods as in case of other fruits.

Commercial production can be taken up to manufacture large quantity either as part of diversification of pulp making/canning unit or as a new enterprise.

In case of squash one part of the product is diluted with 3 or 4 parts of water and consumed. The energy value of 200 ml or glass of diluted squash is 100-120 k cal. The canned product can be consumed as it is with syrup.

RAW MATERIAL

Litchi fruit, Sugar, Colour, Flavour & Preservative etc

PROCESS

Pulp preparation

Litchi fruit \rightarrow Washing/peeling \rightarrow De-stoning \rightarrow Crushing \rightarrow Mincing \rightarrow Heating \rightarrow Hot filling in bottle \rightarrow Processing \rightarrow Cooling \rightarrow Storage

Squash & syrup

Litchi pulp → Mixing → Bottling → Labeling → Packing

Canning of litchi in syrup

Litchi fruits \rightarrow Washing \rightarrow Pealing \rightarrow De-stoning \rightarrow Blanching \rightarrow Filling cans \rightarrow Sealing \rightarrow Processing \rightarrow Cooling

PLANT AND MACHINERY

<u>Principle Equipment</u>: Fruit mill, Hydraulic press, Exhaust box, Fruit pulper, Fruit washing tank, Cane seamer, Can reforming unit, Can flanger, Bottle washing unit, Cap sealing machine.

<u>Auxiliary Equipment</u>: Preparation table, Syrup making unit, Steam jacketed kettle, Pulp storage container etc

PROJECT COST - (in Rs. '000)

	T 101 11 1 (0400 2)	270.00
a)	Land & land development (2400 m ²)	270.00
b)	Building & civil construction (200 m ²)	800.00
c)	Plant and machinery	1300.00
d)	Miscellaneous fixed assets	400.00
e)	Pre-operative expenses	400.00
	Total fixed capital	3170.00
	Working capital margin	920.00
	Total Project cost	4090.00

Means of Finance

-	Promoters contribution	1712.5
_	Term loan	2377.5

PRODUCTION CAPACITY

Working days : 115 Shifts : 1 shift/day

Bottled litchi squash : 100 tonnes per annum (100 days) Canned litchi in syrup: 75 tonnes per annum (15 days)