

CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE

DEHYDRATED FRUITS AND VEGETABLES ***(Onion, Banana, Grapes, Potatoes, Peas, Green chilli)***

INTRODUCTION

The drying of perishable foods in order to preserve them during seasons of abundance, for making them available during off seasons and seasons of shortage is the most economic and safe method for preservation, The process reduce the water content and water activity of the products and hence remains stable packed in suitable types of packing and shipping containers. The application of dehydrated products are in convenience as fast foods, soups, noodles, instant curry mixes, pickles, chutneys, instant foods and to use as salad after reconstitution.

MARKET POTENTIAL

Dehydrated fruit and vegetables find a good place in Indian homes. There is a better scope in the export market also provided quality product can be supplied and the price is competitive. International market for dehydrated vegetables products traded worldwide include onion powder, cabbage, potato, cauliflower, beans, tomato, garlic and certain herbs of medicinal important, the main markets being Europe, USA and Japan.

RAW MATERIALS

Fruit and vegetables (suitable variety /optimum maturity and quality)

PLANT & EQUIPMENTS

Major Equipment are Peeler, Slicer, Huller, Grader, Boiler, Drier, Heat Sealer, Blancher, Pricking Machine, De-Humidifier and Counter Balance.

PROCESS

Fruits & Vegetables → grading/sorting /washing → peeling/trimming
/slicing /dicing → blanching → dehydration → packing → stored

PROJECT ECONOMICS

Capacity of production	168 Tonnes /Annum
Cost of plant and equipments	Rs.30.0 Lakhs
Total project cost	Rs.55.0 Lakhs

Note: CFTRI does not guarantee the performance of the machine. Indenter may kindly confirm the performance, etc., from the fabricator of the machine, before a decision is taken to purchase the same.