

MANGOSTEEN FRUIT PRODUCTS

INTRODUCTION

As a fruit of the tropics, mangosteen is called “Queen of fruits”. The fruit rind protecting the pulp (aril) is very thick and chemically known to contain a spectrum of compounds, particularly xanthenes/ phenolics/ tannins/ flavanoids. Their implications on health care are more. The present process aims at preparation of beverage and jelly using alcohol extract of the rind, for implied properties of health benefits. The beverage and jelly from mangosteen rind can be supplemented also with natural fruit juices, for fruit flavours like pineapple, mango or lime.

RAW MATERIAL

Mangosteen Fruit

PLANTS AND MACHINERY

Slicer, Drier, Apex mill, Extractor, Rotary flash evaporator, bottle filling unit, etc.

PROJECT COST – FIXED COST – WORKING CAPITAL (in Rs. ‘000) (Estimate for a model project)

a)	Rented Building per annum	300.00
c)	Plant and machinery	6300.00
d)	Miscellaneous fixed assets	500.00
e)	Pre-operative expenses	450.00
	Total fixed capital	7550.00
	Working capital margin	1500.00
	Total Project cost	9050.00

PRODUCTION CAPACITY- (estimate)

The installed capacity 250Kg of Mangosteen fruit per day and working for 300 days in a year

TECHNOLOGY/MANUFACTURING PROCESS – Availability

CFTRI has standardized the technology and general methods for preparation of Mangosteen fruit products. Apart from this procedure for quality control, packaging and packaging material specifications, equipment details are also provided by the institute.