



# Value Added Crispy Fruit

CSIR-IHBT

## Introduction:

The food processing industry is one of the largest industry in India, it is ranked fifth in terms of production, consumption, export and expected growth. The Indian food market is estimated at over \$ 200 billion likely to grow from around \$ 70 billion in 2008 to \$ 150 billion by 2025.

## Nutritional Facts

Source: UN FAO SAVE FOOD Initiative 2012

Composition in (%)	Banana	Apple	Papaya	Mango
Moisture	69.65±0.32	84.3±0.44	89.56±1.02	80.66 ±1.11
Protein	1.72±0.40	0.43±0.21	0.81±0.33	0.77 ±0.29
Fat	0.32±0.02	0.26±0.04	0.65±0.05	0.51 ±0.01
Minerals Matter (%)	0.86 ±0.09	0.34±0.05	0.56±0.07	0.46 ±0.09
Dietary Fiber (%)	0.49 ±0.07	0.26±0.04	0.85±0.05	0.73 ±0.01
Vitamin C (mg/100g)	8.0	1.50	66.9	18.5
Carotene (mg/100g)	79	9	452	2447
Calories Kcal	116	59	32	75

Drying Techniques	Approximate Nutrients loss %
Sun Drying	45-50%
Tray Drying	35-40%
Our Technology	12-15%

## Technology advantage:

- Fruits & vegetables can be dried at low temperature
- Without damaging their physical and nutritional value
- Not need to be refrigerated after processing
- Preserved without chemicals
- Can be reconstituted quickly
- Shelf life up to six months



Crispy Apple

Crispy Banana

Crispy Sapota



Crispy Orange

Crispy Mango

Crispy Corn

## Major production of Turmeric & Ginger in India

Major producing State	Ginger	Turmeric
Assam	1,22,310 MT	15,000 MT
Karnatka	50,710 MT	65,410 MT
Kerala	21,250 MT	6,910 MT
Meghalaya	62,990 MT	12,530 MT
West Bengal	25,000 MT	42,000 MT



Freeze dried Ginger & Turmeric

## Leading Apple producing states

