

Passion Fruit Powder

Description of technology

Process for Preparation of Passion Fruit Powder

BENEFITS

- * Value added product of passion fruit
- * Refreshing, delicious and unique in taste
- * Good for health
- * Easy to pack
- * Increase the storability
- * Easy to carry
- * No synthetic colour and flavour
- * No chemical preservative

REQUIREMENT

3.0 l juice (9-10 kg fruits) to produce 1 kg powder

PRODUCTION COST

Approx. ₹ 600/- per kg of passion fruit powder

FOOD VALUE OF PASSION FRUIT (PER 100 g EDIBLE PORTION)

Quality Parameters	Average Value	Quality Parameters	Average Value
Moisture	75.1 g	Vitamin A	700 I.U.
Protein	2.2 g	Riboflavin	0.13 mg
Fat	0.7 g	Niacin	1.5 mg
Carbohydrates	21.2 g	Ascorbic acid	30 mg
Ash	0.8 g	Juice (%)	33.12
Calcium	13 mg	TSS (°Brix)	16.00
Phosphorus	64 mg	Acidity (%)	5.09
Iron	1.6 mg	Reducing sugars (%)	6.25
Sodium	28 mg	Total sugars (%)	12.50
Potassium	348 mg	Calories	90

