

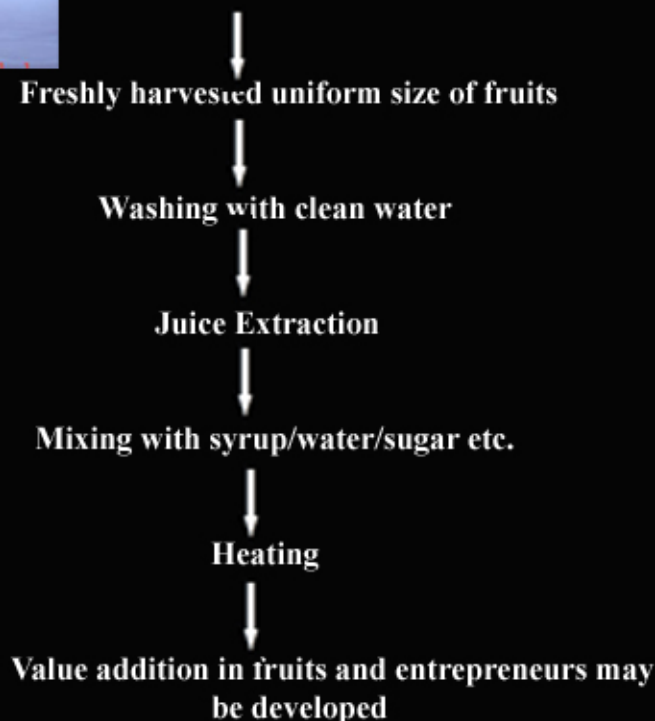
Production of Passion fruit and Sohiong fruit Jam and RTS beverages



Description of technology

Fruits were washed with clean tap water and surface moisture was removed with tissue papers. Fruit juices/ pulp (at different concentrations within 50-100%) were mixed with desired quantity of sugar and water to obtain best quality jam. Final product qualities were evaluated in terms of final TSS (%) and overall acceptability (OAA). Likewise, different percentages of fruit juices/pulp (10, 15, 20, 25, 30%) were mixed with desired syrup strength to obtain RTS with final TSS of 13-17% in the products. Final product qualities were evaluated in terms of final acidity (%), TSS (%) and overall acceptability (OAA). Best jam product was obtained at 80% and 90% juice content for passion fruit and sohiong fruit respectively while, best RTS was obtained at 15% and 25% juice content for passion fruit and sohiong fruit respectively.

Flow chart of technology/process



Equipment required	Machinery: Washer, juice extractor, heating kettle
Space requirement	100X100 feet room
Plant set up cost	Rs. 5.0 lakhs (approx.)
Raw material and production cost	Total production cost of Rs. 30-45.00 per kg final product
Cost of available alternate technologies to similar products	Not commercially available in the market
Expected cost of technology (Royalty/Equity/Revenue mode)	Rs. 1.0 lakh