

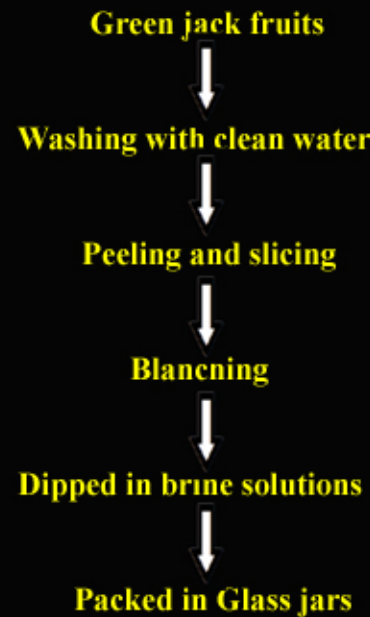
Technology Profile for Production of minimally processed Ready-to-Cook Green Jack fruits

Description of technology



45-60 days old fruits were peeled manually and made into slices. Slices were blanched for 20 minutes and dipped in different conc. of brine solutions with or without addition of potassium metabisulphite (KMS). This fruit slices along with brine solutions were packed in glass jars and stored at room temperature ($24\pm 5^{\circ}\text{C}$ and 70% RH) for six months. These slices were evaluated at 30 days interval for six months for its quality and shelf life. Best quality slices were recorded at 8% NaCl + 0.2% KMS during storage at ambient condition.

Flow chart of technology/process



Area of application

If patent is not filed, mention in which year the technology was developed?

Equipment required

Space requirement

Plant set up cost

Raw material and production

Cost of available alternate technologies to similar products

Expected cost of technology (Royalty/Equity/Revenue mode)

Value addition in jack fruits

Technology was developed in the year 2010

Machinery: Washer, juice extractor, heating kettle and sealing machine

100X100 feet room

Rs. 5.0 lakhs (approx.)

Total production cost of Rs. 20-25.00 per kg cost final product

No such products are available

Rs. 1.0 lakh