

SOHIONG POWDER

TECHNOLOGY

Process for Preparation of Sohiong Powder

BENEFITS

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

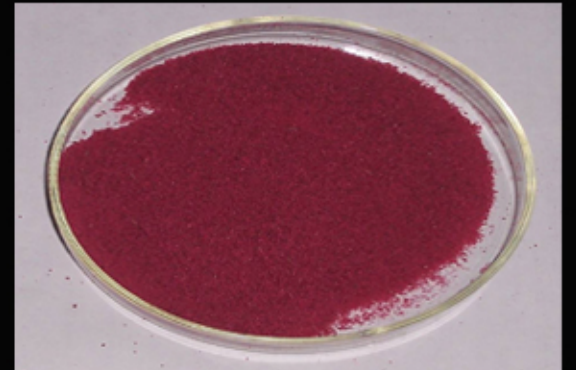
REQUIREMENT

2.25 l juice (2.5-3 kg fruits) to produce 1 kg powder

PRODUCTION COST

Approx. ` 600/- per kg of Prunus powder

BIO-CHEMICAL PROPERTIES OF PRUNUS FRUITS



| Quality Parameters | Average Value |
|---------------------|----------------------|
| Pulp content | 48.83-75.98 % |
| Dry matter | 16.02-24.19 % |
| TSS | 16-23.20 % |
| Acidity | 0.13-0.77 % |
| Vitamin C | 608.90 mg % |
| β-carotene | 257.10 μg % |
| Total sugar | 3.53-10.37 % |