

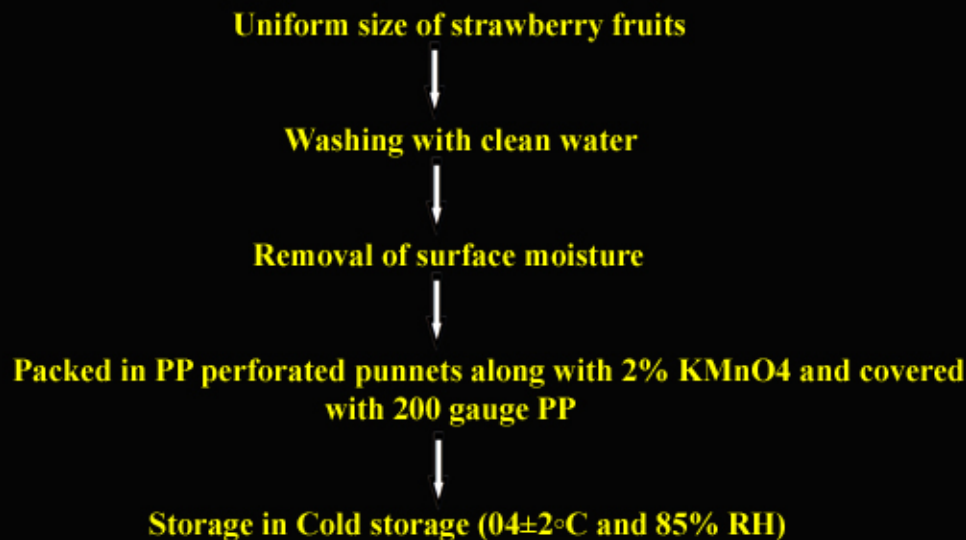
Shelf life Extension of Strawberry Fruits

Description of technology

Fully matured fruits were washed with clean tap water and surface moisture was removed with tissue papers. These were then packed in PP perforated punnets and put in different plastic packaging materials with or without perforations. To each of these packets pouches containing 1-2% KMnO_4 were added. These fruits were kept at room temperature ($18 \pm 2^\circ\text{C}$ and 80% RH) and cold storage ($04 \pm 2^\circ\text{C}$ and 85% RH). Maximum shelf life of 30 days was obtained in strawberry fruits packed in PP perforated punnets along with 2% KMnO_4 covered with 200 gauge perforated PP sealed bag stored at cold storage.



Flow chart of technology/process



Area of application	Value addition in Peach fruits and entrepreneurs may be developed.
Equipment required	Machinerry:Washer, and sealing machine
Space requirement	100X100 feet room
Plant set up cost	Rs. 5.0 lakhs (approx.)
Raw material and production cost	Total production cost of Rs. 4.0-5.0 per kg final product
Cost of available alternate technologies to similar products	Not popular in this part of country
Expected cost of technology (Royalty/Equity/Revenue mode)	Rs. 1.0 lakh