

CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE, MYSORE – 570 020

FRUIT-BARS (Mango, Banana, Guava, Apple)

INTRODUCTION

Fruits and vegetables are important factors in the human diet because they supply vitamins and minerals in a natural and easily assimilable form. They are also valued for their refreshing relishing aroma and taste, fruit can be preserved either in the fresh state or processed form. Fruit bar is concentrated products with good nutritive value, it is very appealing and consumed readily as a confectionery product, it can be packed and sold in attractive pouches. The product is hygienic and has a good shelf-life.

MARKET POTENTIAL

Fruits bar are confectionery products and can find a good market in the urban as well as rural area for its taste, aroma and convenience in use. A dynamic marketing network can boost of this product in India and abroad.

RAW MATERIALS

Raw materials required for fruit bar are fruits, sugar and potassium metabisulphite.

EQUIPMENTS

Major Equipments are Fruit Mill, Pulper, Boiler, Drier, Heat Sealer, Strapping Machine and Counter Balance.

PROCESS

Fruits → Washing → Cutting → Pulp Extraction → Addition of Sugar → Heating → Cooling → Drying → Cutting → Packing

PROJECT ECONOMICS

Capacity of production	75 Tonnes /Annum
Land (1250 Sq/m)	Rs.2.39 Lakhs
Building (310 Sq/m)	Rs.10.8 Lakhs
Cost of plant and equipments	Rs.22.0 Lakhs
Other fixed assets	Rs.7 Lakhs
Working capital	Rs.7 Lakhs
Total project cost	Rs.49.19 Lakhs

For Technology and Technical assistance please contact

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