

# **Central Food Technological Research Institute,**

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## **Kokum RTS Beverages and squash**

(Plain & Spiced ready to serve beverage & Squash from kokum fruit rind)

### **1. INTRODUCTION**

A diverse range of fruit juice beverages are being presently manufactured in the country. The ready to serve beverage (RTS) containing fruit juice/pulp are getting increasingly popular as compared to the synthetic category of RTS beverages. The kokum juice has a distinctive acidic flavor and color. Using this characteristic property of the fruit rind extracts different products have been developed without the use of synthetic color and acid. With increasing demand for more natural products, kokum jelly candy has been developed free of synthetic color and synthetic acid would have an added advantage.

### **2. INSTALLED CAPACITY**

Capacity of the unit: 2500 bottles (200 ml)/day/shift

Working: 150 days per annum

### **3. AVAILABILITY OF RAW MATERIAL – Sources**

The raw material needed for the products include dried kokum rind and sugar. During the season the fruit rind could be procured and dried to a moisture level of 7-10 %.The dried rind could be conveniently stored and the juice extract obtained is used for the manufacture of the RTS beverage and squash. Sugar required for the production of RTS beverages and squashes can be obtained from the local sugar factories or from wholesale dealers. Other raw materials such as spices, bottles (200 ml or 250 ml) are to be obtained periodically depending upon the sales volume. Crown corks are to be procured from standard suppliers.

#### **4. TECHNOLOGY/MANUFACTURING PROCESS - Availability**

Kokum juice extract is obtained from the dried kokum rind after soaking it in water. The extract is blended with sugar and also spice extract in the case of spice beverage according to the formulation, homogenized and bottled followed by Crown Corking. The bottles are then hot pasteurized and cooled carefully. After inspection they are marketed. The returnable bottles are to be carefully washed and inspected before re-use. The unit has to be organized with good manufacturing practices.

#### **5. PLANT AND MACHINERY**

##### 5.1 Principal equipments

Coolers, filtration unit , homogenizer, SS steam jacketed kettle, boiler , bottle washing (brushing) unit, bottle filling machine, crown corking machine,

##### 5.2 Auxiliary equipments

Boiler, working tables, weighing scales, handling vessels, knives, trolleys, etc.

#### **6. PROJECT COST (in Rs. Lakhs)**

- a) Land & land development (500 M<sup>2</sup>)
- b) Building & civil construction (250 M<sup>2</sup>)
- c) Plant and machinery = 14 L
- d) Preoperative expenses = 4 L
- e) Total Project cost = 35 L (approximate figures)

#### **7. ANY OTHER SPECIAL FEATURE**

The plant can be operated in full capacity throughout the year as the raw material is the dried kokum rind. The plant can be utilized to the maximum capacity for other fruit products like jelly, jam, ketchups and sauces with the installed equipments.