

Jamun Fruit Products

[Process code: CFV-3310]

INTRODUCTION

Jamun (*Syzygium Cumini. L*), a fruit of great antiquity is highly liked for its pleasing flavour. The juicy fruit pulp contains resin, gallic acid and tannin; it tastes usually from acid to fairly sweet. It is also valued for its several medicinal properties. The sweetened Jamun juice is a delicious fruit beverage. Jamun RTS beverage alone or as blended beverage with other fruit juices can also find good acceptability. Jamun squash/syrup are the other products that can be made commercially.

MARKET POTENTIAL

The product has excellent market potential considering the increase in its production, availability and growing popularity; there is considerable interest in processing the fruit into value added products.

RAW MATERIAL

Jamun fruits, Sugar, Citric acid & Sodium benzoate. All the raw materials are indigenously available in the market.

Under the know-how standardized at CFRTI, we provide technology for Jamun juice, Jamun beverage, syrup & squash.

PROCESS

Jamun fruits → Pulping → Enzyme treatment → Pressing → Filtering → Clarification → Packing

PLANT & MACHINERY

Major equipments required are Fruit washer, Pulper, Fruit mill, Steam Jacketed Kettles, Boiler, Refractometer, Pasteuriser, Bottle washing machine, Sealing machine, Hot air drier, Platform & Counter scale.

PROJECT COST – FIXED COST – WORKING CAPITAL (in Rs. '000)
(estimate for a model project)

a)	Land & Land development (1000 m ²)	172.00
b)	Building and civil works (200 m ²)	723.00
c)	Plant and machinery	2300.00
d)	Miscellaneous fixed assets	420.00
e)	Pre-operative expenses	356.00
	Total fixed capital	3971.00
	Working capital margin	1792.00
	Total Project cost	5763.00

Means of finance

- Promoters contribution	2784.75
- Term loan	2978.25

PRODUCTION CAPACITY- (estimate)

Suggested economic capacity: 2.22 T/day
Products : Jamun juice, RTS beverage, Squash & Syrup
Working : 1 shift/day, 90 working days/year
Capacity : 200 MT /annum
Optimum utilization capacity: 70%

TECHNOLOGY/MANUFACTURING PROCESS – Availability

The technology for the manufacture of Jamun fruit products has been developed at CFTRI, Mysore, using appropriate equipment for optimal product recovery of right quality. The CFTRI has the necessary expertise to provide technical assistance and guidance for setting up the project. The CFTRI can offer further technical assistance for project implementation under technical consultancy arrangements.

Note: CFTRI does not guarantee the performance of the machine. Indenter may kindly confirm the performance, etc., from the fabricator of the machine, before a decision is taken to purchase the same.