

PRODUCTS FROM PEAR FRUIT

INTRODUCTION

Pears (*Pyrus communis*, Rosaceaea family), is a deciduous fruit, grown under a wide variety of climatic regimes, ranging from cold dry temperature hilly conditions to warm humid subtropical conditions. It is found grown in many places of India like Karnataka, Tamil Nadu, Kerala, Uttarpradesh, Jammu and Kashmir and Himachal Pradesh. The fruit has a milk flavor rich in phenolics. Its low acid content and low sugar content contributes to its suitability for consumption by person suffering from acidity and diabetics. The fruit is seasonal occurring for about three months in a year. The present process serves to demonstrate the conditions for development of processed products from pear such as dehydrated slices, juice and powder as value added products and for extended storage life.

RAW MATERIAL

Raw materials used are pear fruit, preservatives, etc.

PLANTS AND MACHINERY

Hot air drier, fruit washing machine, bottle washing unit, spray drier, colloidal mill, hydraulic press, boiler, kettles, crown corking machine, weighing scales, sealing machine, etc.

PROJECT COST – FIXED COST – WORKING CAPITAL (in Rs.‘000)

(Estimate for a model project)

a)	Land & land development (1000 Sq. M)	500.00
b)	Building & Civil Construction (500 Sq.M)	2000.00
c)	Plant and machinery	5000.00
d)	Miscellaneous fixed assets	50.00
	Pre-operative expenses	390.00
	Total fixed capital	7940.00
	Working capital margin	1000.00
	Total Project cost	8940.00

PRODUCTION CAPACITY- (estimate)

The installed capacity is 100 Kg of dehydrated slices & pear fruit powder and 500 Kg juice/ beverage per day and working for 100 days in a year.

TECHNOLOGY/MANUFACTURING PROCESS – Availability

CFTRI has standardized the technology and general methods for preparation of pear fruit products: dehydrated fruit, juice and powder. Apart from this procedure for quality control, packaging and packaging material specifications, equipment details are also provided by the institute.