



Case Study: Tropical Fruit Processing For India (no. 2C91)

Objective:

The client proposed a start-up business for processing mango, paw-paw (papaya), amla and jackfruit in one of the Southern states of India. The group wanted advice on how a process might be devised in a very rural location, the equipment needed, analysis and how the products of processing would be exploited.

Conclusion:

Consultancy and a report detailed all those themes and objectives described in the proposal above. FoodWrite identified opportunities in product development where pulps, manufactured were used in third party contracts for processing into purees and smoothies, especially 'lassi' type products. Between us, we also investigated fruit leather production using the puree and conducting some of the development work in-house using kitchen dehydrators. The processing plant has so far handled 50 Tonnes of papaya and 45 Tonnes of mango (Alphonso).

Aspects of the supply chain, especially transport, handling and storage of each fruit was also covered with a reduction in losses of approx. 45%. Advice on how to monitor fruit quality during this critical phase of the supply chain was the basis for success here, with FoodWrite analysing the data to a standard suited to an early phase of operational excellence (OE).

Report structure:

Executive Summary

Objective

Terms of Reference & Scope

Introduction – outline processing methods, supply chain considerations

Processing – agronomic commercial reports, fruit characteristics,

End-uses for pulps and purees, including details on fruit leather products from small-scale dehydrator

Analysis – operational excellence aspects

Nutritional considerations

Conclusions

Recommendations

Appendices (included potential value-added opportunities)