



Minimal Processing of Fruits and Vegetables

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Tamil Nadu Technology Development & Promotion Center

An autonomous society of Government of Tamil Nadu and Confederation of Indian Industry

A decorative graphic on the left side of the page consists of a vertical column of thin, light green horizontal lines. To its right, there are two solid olive green vertical bars. A dark blue horizontal line spans across the top of the page, starting from the left edge and ending at the first olive green bar. A second dark blue horizontal line is positioned lower down, starting from the right edge and ending at the second olive green bar.

WELCOME



MINIMAL PROCESSING

- ◆ HURDLE TECHNOLOGY

PH CONTROL

TEMPERATURE CONTROL

DISINFECTANT

WAXING



PH CONTROL

- ◆ BY ACID TREATMENT

CITRIC ACID

TARTARIC ACID

ASCORBIC ACID

ACETIC ACID (VINEGAR)



DISINFECTANT



- ◆ CHLORINE DOSAGE
- ◆ OTHER SPECIFIC DISINFECTANT



TEMPERATURE CONTROL



- ◆ CONTROL ENVIRONMENT
TEMPERATURE
- ◆ CHILLED WATER CONSUMPTION
- ◆ COLD CHAIN
- ◆ COLD STORAGE



WAXING




- ◆ EDIBLE WAXING

IMPROVE SHELF LIFE

AVOID SHRINKAGE

GOOD APPEARANCE



CUT FRUITS & VEGETABLES

- ◆ CUTTED /SLICED/DICED F & V
CLEANED AND PACKED IN HYGIENIC
UNDER CONTROLLED CONDITION
FURTHER STORED AT CONTROLLED
CONDITION



PROCESS STEPS

- ◆ SELECTION OF FRUITS AND VEGETABLES
- ◆ GRADING AND SORTING
- ◆ PRE CLEANING
- ◆ PRE WASHING



◆ CUTTING THE F & V UP TO REQUIRED
SHAPE AND SIZE

◆ WASHING IN CHILLED WATER 5 ° C

◆ DRAINING/CENTRIFUGING THE
WATER



- ◆ CLING WRAPPING/POUCH PACKING

- ◆ STORAGE IN CHILL CONDITION

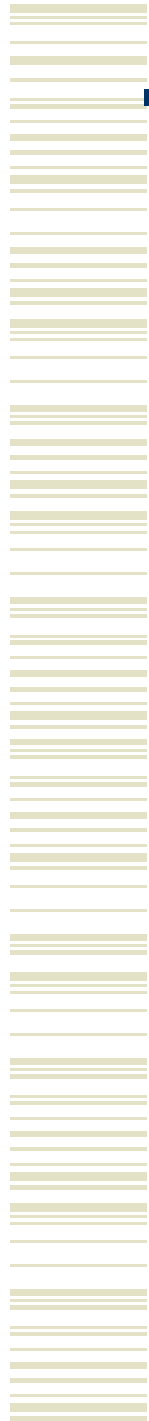
- ◆ COLD CHAIN TRANSPORTATION 5 ° C

- ◆ STORAGE AND SELL IN CHILLERS

CLING WRAPPING M/C













THANK YOU



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