

Canned Rambutan With Pineapple

Invention summary:

A product of deseeded rambutan flesh containing pineapple pieces, preserved in acidified sugar syrup.

Technology overview:

Fruit pieces preserved in sugar syrup are popular among consumers of all ages. It avoids the cumbersome process of preparation by the consumer. Canning extends shelf life of both commodities and enables exporting.

The product is prepared by deseeding and cutting rambutan into the desired shape and then mixing pineapple pieces. The product is pasteurized in acidified sugar syrup after packaging. Glass bottles are an optional packaging method.

Potential application:

To be used by consumers of all ages

Advantages of the product:

- Suitable for children, elderly and active population
- Saves preparation time
- The product is free of artificial preservatives, colors and flavors

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