

Fresh cut/ Minimal Processing Technology of Fruits and Vegetables

Technology summary:

Minimal processing of fruits and vegetables is important to keep products fresh without losing its nutritional quality. The product should have a shelf life sufficient for distribution of feasible time duration within the region of consumption.

Technology overview:

Freshly harvested fruits and vegetables are transported under cold conditions to pack house and undergoes a few steps to clean and cut according to consumer preference, hygienically packed in suitable packaging and transported under cold conditions to the market. In the market-place, minimally processed products should be stored under suitable low temperature conditions to maintain freshness and quality. Cold chain management throughout the supply chain is important with fresh cut products.

Potential application:

- Food that is convenient , ready to cook and/or eat is available at super market shelves
- Can be used in catering, hotels, restaurants
- On the go / drive through options

Advantages:

- Convenience, freshness, nutrition and safety
- May reduce meal preparation time
- Provide more uniform and consistent quality
- May increase access to healthy F&V products
- Require less storage space and reduce wastage handling
- Produce little waste at a reasonable price

Technology Developed by:

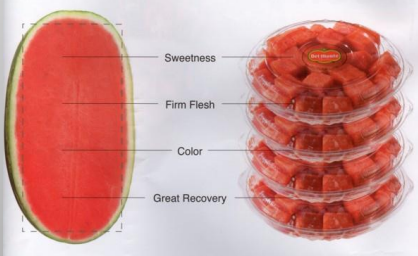
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More taste, Less waste!



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