



# Fruit Pulp

## Invention summary:

Processed extract from the edible parts of the fruit, used as a raw material in processing a range of fruit and vegetable products.

## Technology overview:

Processed fruit pulp is highly preferred by fruit and vegetable product manufacturers due to simplification of preparatory operations. Processed fruit pulps are imported every year to Sri Lanka, by many fruit product industries.

The edible part of a fruit can be extracted using physical methods and processed by heat, with or without preservatives. Sweetened or unsweetened pulp can be presented.

## Potential application:

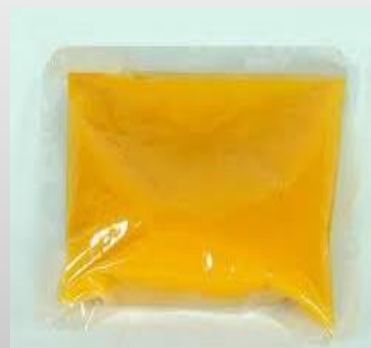
Source of fruit (raw material) for processing fruit beverages jams jellies and fillings.

## Advantages of the Fruit Pulp:

- Reduces cumbersome operations of washing, peeling and cutting and waste generation in individual fruit manufacturing industries
- Reduces risks of cross contamination
- Locally processed fruit pulp save the import expenses and generates employment

## Inventor:

Ms. U. Binduhewa



## Technology Information:

Senior Deputy Director  
Food Technology Section  
Industrial Technology Institute  
503A, Halbarawa Gardens  
Thalahena  
Malabe

Tel: +94112797334

E-mail: [sdd\\_fts@iti.lk](mailto:sdd_fts@iti.lk)