

Fruit Vinegar

Invention summary:

This is a new vinegar generator, which generates natural vinegar at a higher rate.

Technology overview:

Fruit waste is abundant worldwide. Natural vinegar is a method of value addition to fruit waste. The key ingredient in vinegar is acetic acid. Vinegar typically contains a minimum of 4% (w/v) acidity as acetic acid. Vinegar is used, as a condiment, for making pickles, as a disinfectant and as also has medicinal uses to regulate blood pressure, regulate diabetes and digest absorbed calcium. This vinegar generator was developed to provide a quick process based on simple technology, which would enable the production of vinegar at a higher rate. The working mechanism of this vinegar generator follows the concept of a rotating biological contactor (RBC) where the microbial loads are attached to the discs mounted in a rotating shaft and the aerobic microorganisms utilize sufficient oxygen and perform their metabolic activities similar to the technology used in treating wastewater.

Potential application:

Value addition to fruit wastes in fruit processing industries

Advantages of the Vinegar Generator:

- Minimization of fruit waste
- High rate of production and simple technology
- Easy to handle and operate
- Easy to maintain with a low risk of contamination

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