



Fruit Cocktail

Invention Summary:

A canned/ bottled product of tropical fruits preserved in acidified sugar syrup.

Technology Overview:

Fruit cocktails/ salads processed in sugar syrup are popular among consumers of all ages. It avoids cumbersome process of preparation by the consumer. Canning extends shelf life of both commodities and enables exporting. There is a good demand for tropical fruits in foreign markets.

The product contains tropical fruits such as mango, papaya and pineapple; the variety can be increased by including more fruits. The product is pasteurized in sugar syrup after packaging in metal cans or glass bottles.

Potential Application:

To be used by all ages of consumers

Advantages of the product:

- Generates foreign exchange
- Saves preparation time
- The product is free of artificial colors and flavors

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