

Fruit Leather

Invention summary:

A partially dehydrated product, containing fruit pulp, sweetener and food acids

Technology overview:

Fruit leathers are popular among school children in countries such as Thailand, and they have successfully reduced the usage of sugar based confectionery. The product contains fruit extract and less sugar compared to most sugar based confectionaries in the market.

The mixture of fruit pulp, acidulant and sweetener is dehydrated to a pre-determined moisture content to obtain the desired temperature. It is packaged in a moisture barrier packaging material that also acts as a moisture barrier and presented to the market. Preservation is achieved by acidification, permitted preservatives and dehydration.

Potential application :

To be used by all ages of consumers especially children, as a healthy snack

Advantages of the fruit leather:

- Replaces high sugar containing snacks
- Provides benefits of fruits through a snack
- Avoids adverse effects of synthetic flavors and colors

Inventor /s :

Ms. Shashika Hewwamanna

Ms. Malini Malawarachchi

Ms. Udayani 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