

Canned Kirikos Curry

Invention summary:

A ready to use kiri kos curry, as a canned product.

Technology overview:

Canning is a thermal processing technique which can increase the shelf life up to two years as a microbiologically safe product. Kirikos curry is a famous Sri lankan traditional dish and this technology provides a ready to use way of consuming the this product, which takes time for preparation and is not customary in busy households. Sensory and thermal processing conditions have been optimized by adjusting the formulation of the curry in developeing this product.

Potential application:

As a canned product in canning industry for export purposes/local markets

Advantages of the Canned Kirikos Curry:

- Export products for canning industry
- Can be used in busy Sri Lankan Households
- Value addition to Jack fruit

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