

Apple pomace powder for enrichment of bakery products (bun, muffin and cookies)

Use: Apple production in our country is estimated to be ~2 million tonnes. Most of it is crushed for juice that is processed for consumption all over the country and in off seasons. A mega residue of apple juice industry is the solid pomace (~25% of fresh weight of apple) that has no pertinent economic use. The present invention, based on the chemistry of apple pomace generated, bakery products are developed that are labeled for bio-functional properties. The process of preparation of dry apple pomace for enriching bakery products through supplementation that adds bio-functional value. Thus, the invention emphasizes on useful conversion of residue into upgraded bakery products.

Shelf life of the product is about 4 months.

Raw material : Apples

EQUIPMENTS REQUIRED: Cabinet drier, Hammer mill, Dehumidifier etc.

PROJECT REQUIREMENT (an estimate) :

Land (Approx. in Sq. Metres)	500
Building (Approx. in Sq. Metres)	242
Plant & Machinery (Approx. Rs. in '000)	1500
Total Project cost (Approx. Rs. in '000)	6300

CAPACITY :

Capacity: 800 kg of fruits/day