

PRODUCTS FROM CUSTARD APPLE

INTRODUCTION

Custard Apple (Sitaphal) is a tropical fruit grown mainly in the tropical climate. The fruits are well known for their delicious taste and are heart shaped with light green skin, a soft creamy white flesh. Nutritionally, the fruit is rich in carbohydrates, minerals and excellent source of vitamin C. It is said to contain the qualities of the rejuvenating drugs. It has been found to be very useful to the brain and the nervous system. It also enhances muscular strength and tones up the heart.

RAW MATERIAL

Raw materials used freshly harvested custard apple fruits, etc.

PLANTS AND MACHINERY

Fruit pulper, pulp collection tank with transfer pump, blast freezer, deep freezer, mixing tank with agitator, microfiltration unit, bottle washer, sterilizer & drier, bottle filler, bottle crown corking unit, bottle pasteurizer, bottle inspection conveyor, label gumming machine, printing and marking machine, steam jacketed kettle, bottle lug capping unit, boiler, etc.

PROJECT COST – FIXED COST – WORKING CAPITAL (in Rs.‘000)

(Estimate for a model project)

a)	Rented Building	120.00
b)	Plant and machinery	3400.00
c)	Miscellaneous fixed assets	500.00
d)	Pre-operative expenses	290.00
	Total fixed capital	4310.00
	Working capital margin	1600.00
	Total Project cost	5910.00

PRODUCTION CAPACITY- (estimate)

The installed capacity is 1000 Kg frozen pulp, 1000 L RTS beverage and 500 Kg Jelly per day and working for 300 days in a year.

TECHNOLOGY/MANUFACTURING PROCESS – Availability

CFTRI has standardized the technology and general methods for preparation of value added products from custard apple – shelf stable pulp, micro – filtered beverage and jelly. Apart from this procedure for quality control, packaging and packaging material specifications, equipment details are also provided by the institute.