Production of Fruit Pulp.
Mango Pulp, Guava Pulp, Pomegranate Pulp, Papaya Pulp Manufacturing Project.
Fruit Processing Plant.
Pulp can either mean the soft, moist part of a fruit or is a technical term from the fruit industry. Pulp is a mass of pressed fresh fruit or vegetable matter and not meant for immediate consumption. Pulp is mushy but can contain fruit parts or sometimes even whole fruits.

Pulp is used for the production of jams, marmalades, jellys, sweets, drinks and fillings of baked goods. For preservation pulp can be treated with formic acid, sorbic acid or sulphuric acid. For short-time preservation pulp is sometimes frozen.
Fruit Pulp is processed fruit products which are useful in the preparation of various food, beverages, cosmetics and other products. The production of Fruit Pulp requires extraction of juice with the crushing of membranes of the fruit which contains juice and then processing it to make it a thick paste. Fruit Pulps helps in maintaining the underlying basis for organic agriculture and interaction of the ecological effects of the inputs into our food supply. Fruit Pulps retains most of the nutrients of fruit and thus preferred in various food and beverage products. Fruit pulp consists of more fiber due to the presence of crushed membrane of the fruit and hence is more beneficial as compared to juice concentrate. However, fruit pulp carries an intense flavor of the fruit which limits its use in the beverage industry.
Growing demand for fruit pulp in baby food and organic food products to boost revenue growth of the global fruit pulp market.

Main factors driving increasing adoption of fruit pulp across the globe. The shelf life of fruit pulp is longer than fresh fruit. Frozen or chilled fruit pulp retains all the vitamins, minerals, and proteins obtained after processing the pulp. A longer storage life without much alteration to the natural content and flavor is a main factor boosting global market demand for fruit pulp.
A longer shelf life also means reduced transportation and storage costs, and this factor encourages manufacturers to increase production of fruit pulp. Also, fruit pulp possesses the same properties (taste, texture, flavor, color) as fresh fruit – in fact, fruit pulp imparts an enhanced color and taste to the finished product. This is another main factor driving the demand for fruit pulp in the global market. Pulp/puree is used as a sweetener in various food products such as snacks, juices, yogurt, and baby food, and also in ready-to-drink smoothies. Food producers are moving towards producing fruit pulp based food products owing to the enhanced properties of fruit pulp. This factor is also fueling revenue growth of the global fruit pulp market.
Global Fruit Pulp Market Value, By Fruit Family Type, 2017 (US$ Mn)

- Exotic Fruit: 645.3 (US$ Mn)
- Berry Fruit: XX.X
- Orchard Fruit: XX.X

CAGR of 5.8% (2017-2025)
A growing demand for super fruits has been observed in some parts of Europe. Several processors of fruits are developing new fruit pulp products made from super fruits. Also, in some countries of the Asia Pacific, fruit extracts in the form of pulp and puree are being witnessed in great demand across multiple applications. The global demand for fruit pulp from manufacturers of fruit based beverages has increased over the years, owing to the growing use of fruit pulp in beverages to enhance the taste and flavor. All these factors are acting in favor of the global fruit pulp market and boosting both global market demand and subsequently revenue generation.
Consumers prefer a smooth texture globally, and hence the application of fruit pulp is confined to developing countries. A wide range of fruit juice made from fruit pulp is present in emerging markets such as China, India, Indonesia, the Philippines, etc. Also, a significant range is available in Developed regions which are not widely accepted in developed countries due to strong taste and thick texture of fruit pulp. The fruit pulp is widely used in North America and Western Europe in bakery industry due to its features. In other regions, Fruit Pulp consumption is limited.
Fruit Pulp market will face a surge in demand as many food producing companies started focusing on Organic foods. Fruit pulp has a longer shelf life than the fruit itself due to which Fruit Pulp market is expected to grow during the forecast period.

Fruit Pulp market has an opportunity to replace raw fruit consumption due to changing food preferences. Fruit Pulp market can be segmented on the basis of type which includes mango, strawberry, apple, guava, citrus fruit, berries, grape and others (pear, kiwi fruit, passion fruit, etc.).
The Fruit Pulp market can be segmented on the basis of form which includes liquid and powder. The Fruit Pulp market can be segmented on the basis of form which includes brine, syrup and water. Fruit Pulp market can also be segmented on the basis of the application which includes Food (bakery and confectionary, dairy and condiments, desserts and others (concentrate, etc.)), Beverage (Juice and Others (Cocktails, mocktails, etc.))
Mango

Mango pulp is used as a major food ingredient in the making of mango juice, nectars, juice blends, dairy, bakery, baby food manufacturing, ice-creams etc. However, in recent years the popularity of mango has spread to the western markets with consumers showing interest in the taste. The US juice industry and fresh market has shown consistent interest in both fresh mango and its processed products. The US juice industry has been making more and more use of mango pulp in its orange juice blends.
Mango Pulp is prepared from selected varieties of Fresh Mango Fruit. Fully matured Mangoes are harvested, quickly transported to the fruit processing plant, inspected and washed. Selected high quality fruits go to the controlled ripening chambers; Fully Ripened Mango fruits are then washed, blanched, pulped, deseeded, centrifuged, homogenized, concentrated when required, thermally processed and aseptically filled maintaining sterility. The preparation process includes cutting, de-stoning, refining and packing.
In case of aseptic product the pulp is sterilized and packed in aseptic bags. The refined pulp is also packed in cans, hermetically sealed and retorted. Frozen pulp is pasteurized and deep-frozen in plate freezers. The process ensures that the natural flavour and aroma of the fruit is retained in the final product.

Mango Pulp/Concentrate is perfectly suited for conversion to juices, nectars, drinks, jams, fruit cheese and various other kinds of beverages. It can also be used in puddings, bakery fillings, fruit meals for children and flavours for food industry, and also to make the most delicious ice creams, yoghurt and confectionery.
India is also a major exporter of Mango Pulp in the world. The country has exported 1,35,621.22 MT of Mango Pulp to the world for the worth of Rs. 864.97 crores / 129.29 USD Millions during the year 2016-17.

Fruit pulp industry is having great demand in India as well as having export market. India is the home of mango fruit. A large number of varieties are found in almost all parts of the country.
Guava

Guava Puree is produced from fresh highest quality guava fruits, maintaining commercial sterility. The Guava pulp obtained is pure and creamy white in texture, assuring highest quality standards. The selected white guava fruit is then processed hygienically through cold extractor grinding, followed by an enzymatic deactivation, evaporation and sterilization.

Guava Pulp is made from select variety of white and pink Guavas, ripened under controlled atmospheric conditions. The preparation process includes washing, cutting, de-stoning, refining and packing.
In case of aseptic packing the pulp is sterilized and packed in aseptic bags. The refined pulp is also packed in cans, hermetically sealed and retorted. Frozen pulp is pasteurized and deep-frozen in plate freezers. The process ensures that the natural flavour and aroma of the fruit is retained in the final product.

There is a growing demand of Guava pulp in local and international markets. Guava pulps are important value added products having demand in both local and export markets. The local market of fruit juices, nectars and drinks has been growing at a very high rate during the past five years. Consequently, the demand for fruit pulps has also increased during this period.
Papaya

Papaya (Carica papaya) is a tropical fruit having commercial importance because of its high nutritive and medicinal value. Papaya cultivation had its origin in South Mexico and Costa Rica. Total annual world production is estimated at 6 million tonnes of fruits. India leads the world in papaya production with an annual output of about 3 million tonnes. Other leading producers are Brazil, Mexico, Nigeria, Indonesia, China, Peru, Thailand and Philippines.
The market demand for tropical fruits has been growing steadily over the past two decades. Global production of tropical fruits (excluding bananas) reached 73.02 million (M) metric tonnes (t) in 2010. Gaining in popularity worldwide, papaya is now ranked third with 11.22 Mt, or 15.36 percent of the total tropical fruit production, behind mango with 38.6 Mt (52.86%) and pineapple with 19.41 Mt (26.58%). Global papaya production has grown significantly over the last few years, mainly as a result of increased production in India. Papaya has become an important agricultural export for developing countries, where export revenues of the fruit provide a livelihood for thousands of people, especially in Asia and Latin America. Papaya exports contribute to the growing supply of healthy food products on international markets.
Pomegranate

Global demand is good for Indian pomegranates, especially in the German and Dutch markets, where they are known for good quality. An Indian trader attributes this to having the edge over other producing countries when it comes to keeping up on investments in production technology, along with more experience.

Pomegranates include hundreds of ruby-red edible seeds. The seeds, called arils, are surrounded by a sack filled with a tartly sweet juice. Mashing a pomegranate into pulp removes the juice for drinking or for use as a cooking ingredient. A single pomegranate can provide as much as a half cup of juice when mashed effectively.
Benefits of Pomegranate Pulp:

- Protect Blood Vessels
- Protect Lowering of Blood Pressure
- Prevent Thickening of Arterial Walls
- Inhibit the growth of Diseases Causing Bacteria

Maharashtra is the leading producer of pomegranate followed by Karnataka, Andhra Pradesh, Gujarat and Tamil Nadu. Ganesh, Bhagwa, Ruby, Arakta and Mridula are the different varieties of pomegranates produced in Maharashtra. In India, pomegranate is commercially cultivated in Solapur, Sangli, Nasik, Ahmednagar, Pune, Dhule, Aurangabad, Satara, Osmanabad and Latur districts of Maharashtra; Bijapur, Belgaum and Bagalkot districts of Karnataka and to a smaller extent in Gujarat, Andhra Pradesh and Tamil Nadu.
The total production of pomegranate is concentrated mainly in the Western Maharashtra, Karnataka, Gujarat, Andhra Pradesh, Tamil Nadu and Rajasthan in India. Maharashtra is the leading State with 82 thousands hactor area under pomegranate cultivation, followed by Karnataka and Gujarat with 13.6 thousand ha and 5.8 thousand ha respectively, Andhra Pradesh and Tamil Nadu stood at fourth and fifth position with 2.8 and 0.5 thousand ha of pomegranate cultivation in India.
The Indian pomegranate production is growing by 20 to 25% every year. Demand is on the rise, both at domestic level and in the export market. India is the only country able to deliver pomegranates all year round thanks to its climate. The best-known variety in India is the Bhagwa, a huge sweet variety of really good quality. India is a big player and exports to destinations in Europe, the Middle East and Asia. The country is also expecting to enter the U.S. market. India competes with various players in the world, but it manages to stand out with unique varieties. The trend in India is convenience; pomegranates are widely appreciated and the seeds are really popular amongst consumers.
Machinery Photographs

FRUIT WASHING MACHINE

FRUIT MILL/CRUSHER

TRANSFER PUMP TO HOMOGENISER
AIR COMPRESSOR

SUGAR SYRUP TRANSFER PUMP

PULP PACKING MACHINE
Few Indian Major Players are as under:

- Canfruit Export India Ltd.
- Capricorn Food Products India Ltd.
- Enkay Texofood Industries Ltd.
- Fortune Foods Ltd.
- Navaras Food Products Ltd
- Tricom Fruit Products Ltd.
## PROJECT AT A GLANCE

### COST OF PROJECT

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<th>Particulars</th>
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**TOTAL** 0.00 378.83 378.83
## Project at a Glance

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## Project at a Glance

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## Project at a Glance

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<th>BEP</th>
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<td>IRR, PAYBACK and FACR</td>
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1. What is Fruit Pulp Manufacturing industry?

2. How has the Fruit Pulp Manufacturing industry performed so far and how will it perform in the coming years?

3. What is the Project Feasibility of Fruit Pulp Manufacturing Plant?

4. What are the requirements of Working Capital for setting up Fruit Pulp Manufacturing plant?
5. What is the structure of the Fruit Pulp Manufacturing Business and who are the key/major players?

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7. What are the operating costs for setting up Fruit Pulp Manufacturing plant?

8. What are the machinery and equipment requirements for setting up Fruit Pulp Manufacturing plant?
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1.1.4. Rainfall
1.1.5. Climate
1.1.6. Demographics
1.1.7. Culture and Attitudes
1.1.8. Map
1.1.9. Transport
1.1.10. Administration
1.1.11. Economy

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4.5. HEALTH BENEFITS OF GUAVA AND GUAVA LEAVES
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4.7. HEALTH BENEFITS OF POMEGRANATE
4.8. PAPAYA
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21. COMPLETE MACHINERY SUPPLIERS OF FRUIT PULP

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  Equity Capital
  Preference Share Capital

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• Export-Import Market Potential
• Raw Material & Manpower Availability
• Project Costs and Payback Period

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Our Approach

Requirement collection

Thorough analysis of the project

Economic feasibility study of the Project

Market potential survey/research

Report Compilation
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