

# Spray Dried Fruit and Vegetables Juice Powder

## Description:

### Spray Dried Fruit and Vegetables Juice Powder

Vegetables and Fruit Juice Powder (Spray Dried Pineapple Juice Powder, Spray Dried Orange Juice Powder, Dehydrated Beetroot Powder, Dehydrated Carrot Powder)

Manufacturing Plant, Detailed Project Report, Profile, Business Plan, Industry Trends, Market Research, Survey, Manufacturing Process, Machinery, Raw Materials, Feasibility Study, Investment Opportunities, Cost and Revenue, Plant Economics, Production Schedule, Working Capital Requirement, Plant Layout, Process Flow Sheet, Cost of Project, Projected Balance Sheets, Profitability Ratios, Break Even Analysis

Fruit juices are spray dried in order to have a long shelf life, reduces storage place requirement and lower cost of bulk packing. Fruit juice powders have many applications in food industry as additive like for sandwich cookies, instant soup, health food, jellies, puddings, biscuits, ice food mixes, breakfast cereals, confectionery, ready-to-drink mixes, bakery, milk powder mixes, flavorings in medicine, dietetic food & nutritional food etc. Fruits are important sources of vitamins and carbohydrates. They are naturally sweet and low in calories.

Nowadays, the fast economic development has changed the trend of food consumption from calories assurance to diet nutrient enrichment. The consumers today are well aware of the importance of vitamins. This scenario has increased the global market demand towards the fresh fruits. In order to handle the market demand throughout the year, the fresh fruits are preserved using different techniques. There are many drying techniques have invented such as spray drying, freeze drying, tray drying have invented to increase the productivity and achieve the better control of a process to increase the product quality. Among the drying techniques, spray drying is usually applied to produce the fruit juice powder.

In India, as a part of diet, milk and milk products are consumed by more than 80 per cent people, coffee and soft drinks by less than 60 per cent, bottled water by less than 40 per cent and fruit juices by less than 20 per cent.

**For more details download PDF file**

**Keywords:** Manufacturing Process of Vegetables Powder, Fruit and Vegetable Powders Production, Fruit and Vegetable Processing, Vegetable Powder Processing, How to Make Vegetable Powder, Vegetables Powder Manufacture, Production of Vegetable Powder, Fruits Processing Plants, Vegetables Processing Plants, Dehydrated Vegetables and Powders, Small Scale Fruit and Vegetable Processing and Products, Small Scale Vegetable Powder Processing, Vegetables Powder Manufacturing Process, Juice Powder Process, Vegetable

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