

Fruits Dehydration and Processing Business

Description:

Fruits Dehydration and Processing Business. Opportunities in Setting up Fruit Processing Industry. Start a Dehydrated Fruits Business

Fruits are an important source of nutrition. Fresh fruits having short lifespan have added advantage to its substitute market of dried fruits. Additionally, increasing health awareness among consumers have a positive impact on the dried fruit market. Moreover, growing R&D to bring innovations regarding its applications in various product lines is adding fuel to market growth. They are highly used in the dairy as well as bakery industry owing to their flavor enhancing-ability. On the other hand, owing to their nutritional value, application of dried fruits in snacks and breakfast cereal is widely focused.

Dehydration of fruit is one of the oldest forms of food preservation techniques known to man and consists primarily of establishments engaged in sun drying or artificially dehydrating fruits and vegetables. Although food preservation is the primary reason for dehydration, dehydration of fruits also lowers the cost of packaging, storing, and transportation by reducing both the weight and volume of the final product.

Drying (dehydrating) food is one of the oldest and easiest methods of food preservation. Dehydration is the process of removing water or moisture from a food product. Removing moisture from foods makes them smaller and lighter. Dehydrated foods are ideal for backpacking, hiking, and camping because they weigh much less than their non-dried counterparts and do not require refrigeration. Drying food is also a way of preserving seasonal foods for later use.

Preserving fruit to extend its shelf-life, with ensuring its safety and quality, is a central preoccupation of the food industry. As a result, there has been a steady stream of new 'minimal' preservation techniques. At the same time, the development of the hurdle concept has led to renewed interest in the use of more traditional preservation methods and the ways they can be combined with newer technologies.

For more details download PDF file.

Keywords: #Fruit_Dehydration_Plant, #Dried_Fruit_Processing, #Business_Opportunity_in_Dehydrated_Fruits_Business, Food Drying, Dehydration of Food, How to Dehydrate Fruits, #Dried_Fruit_Processing_Plant, #Dried_Fruit_Processing_Unit, Dehydrated Fruits Plant, Fruit Drying Process, Drying Fruit, Dried Fruit Business Plan, Dehydration of Fruits, How is Dried Fruit Made, Dehydration Process, #Drying_and_Dehydration_of_Fruits, How to Dehydrate Fruits, Dehydration of Fruits PPT, Dehydration of Fruits Project Re

Created At: 17 Dec, 2018