

**CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE
MYSORE – 570 020**

KOKUM JELLY

Kokum jelly candy is prepared from the extract of the dried kokum rind. The extract has a distinctive acidic flavor, stable color and is strongly acidic. Using this characteristic property of the fruit rind extracts a jelly has been developed. With increasing demand for more natural products, kokum jelly candy has been developed free of synthetic color and synthetic acid would have an added advantage. The product is consumed as a confectionary and is a concentrated source of energy.

RAW MATERIAL

Dried kokum rind, sugar, liquid glucose, pectin and sodium benzoate

EQUIPMENTS

Coolers, filtration unit, Stainless steel preparation tables, SS blending tank with agitator, SS steam jacketed kettles, Boiler (steam generator), Jelly cutting and Packing machine

PRODUCTION CAPACITY - (estimate)

Fruit jelly candy – 500 kg /day

100 working days.

The plant can also alternatively run for the preparation of kokum RTS beverage and squash

PROJECT COST (in Rs. lakhs)

(Estimate for a model project)

a) Land & Land development = (500 m²)

b) Building & civil construction = (200 m²)

c) Plant and machinery = 10 L

d) Pre-operative expenses = 3 L

Total Project cost = **30 L (approximate figures)**

TECHNOLOGY/MANUFACTURING PROCESS – Availability

The technology for the manufacture of Kokum jelly candy has been developed at CSIR-CFTRI, Mysore, using appropriate equipment for optimal product recovery of right quality. The CFTRI has the necessary expertise to provide technical assistance and guidance for setting up the project. The CFTRI can offer further technical assistance for project implementation under technical consultancy arrangements.