Technology Profile for Production of Passion fruit and Sohiong fruit Jam and RTS beverages

1	**Name of the Institute**	ICAR Research Complex for NEH Region, Umiam, Meghalaya-793103
2	**Address**	Street: Umroi Road City: Shillong Pin Code:793103 Telephone: 0364-2570678 Fascimile number: Electronic mail: bidyutdeka@yahoo.com
3	**Description of technology**	Fruits were washed with clean tap water and surface moisture was removed with tissue papers. Fruit juices/ pulp (at different concentrations within 50-100%) were mixed with desired quantity of sugar and water to obtain best quality jam. Final product qualities were evaluated in terms of final TSS (%) and overall acceptability (OAA). Likewise, different percentages of fruit juices/pulp (10, 15, 20, 25, 30%) were mixed with desired syrup strength to obtain RTS with final TSS of 13-17% in the products. Final product qualities were evaluated in terms of final acidity (%), TSS (%) and overall acceptability (OAA). Best jam product was obtained at 80% and 90% juice content for passion fruit and sohiong fruit respectively while, best RTS was obtained at 15% and 25% juice content for passion fruit and sohiong fruit respectively.
4	**Flow chart of technology/process**	Freshly harvested uniform size of fruits ⇩ Washing with clean water ⇩ Juice Extraction ⇩ Mixing with syrup/water/sugar etc. ⇩ Heating ⇩ Filling into Bottles/jars
5	**Area of application**	Value addition in fruits and entrepreneurs may be developed.
6	**Patent number & Date of filing**	Not filed
7	**If patent is not filed, mention in which year the technology**	Technology was developed during 2009-2010

	was developed?	
8	**Did any entrepreneur has shown interest on this technology? If yes, please provide the name, address of the entrepreneur**	So far not
9	**Eqipment required**	Machinery: Washer, juice extractor, heating kettle and sealing machine
10	**Space requirement**	100X100 feet room
11	**Plant set up cost**	Rs. 5.0 lakhs (approx.)
12	**Raw material and production cost**	Total production cost of Rs. 30-45.00 per kg final product
13	**Risks/opportunities involved in adopting the technology**	
14	**Cost of available alternate technologies to similar products**	Not commercially available in the market
15	**Expected cost of technology (Royalty/Equity/Revenue mode**	Rs. 1.0 lakh
16	**Any suggestion from Project leader for commercializing this technology**	Very simple technology which does not required much technical skills
		

Persons involved in technology development (names, designation & Signature)

1. Amit Nath, Sr. Scientist, Div. of Horticulture

2. Bidyut C. Deka, PS & Head, Div. of Horticulture

3. Miss Bandita Bakshi, Research Associate