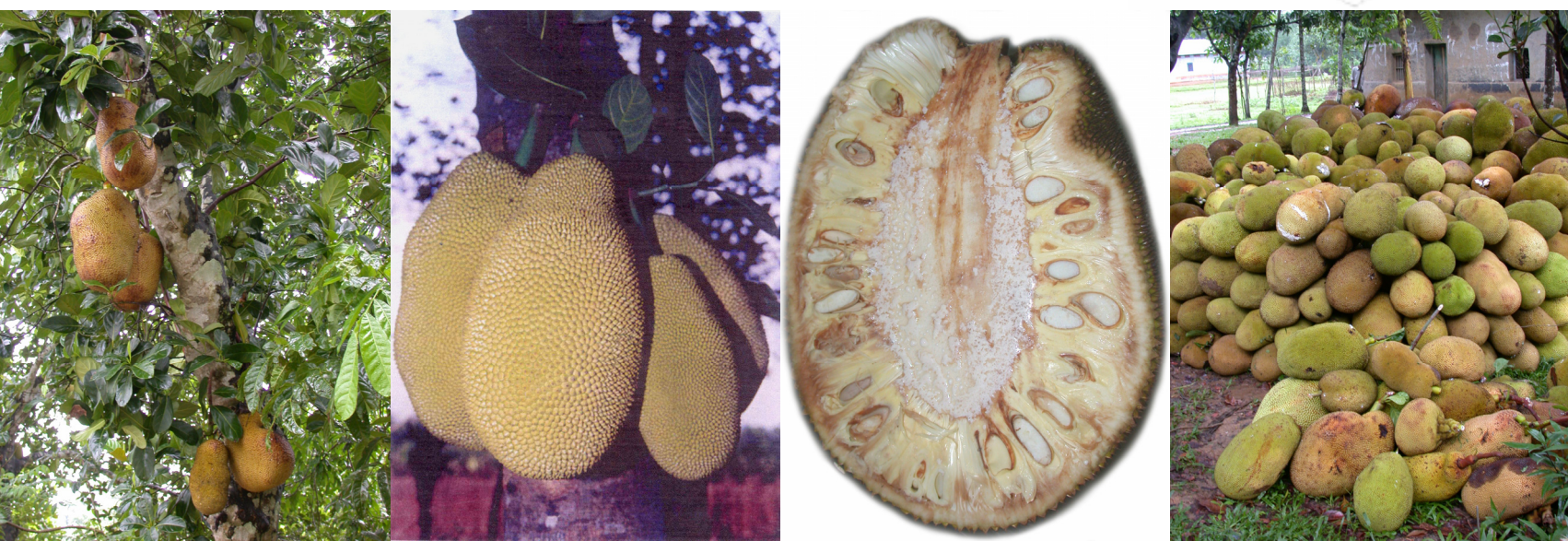
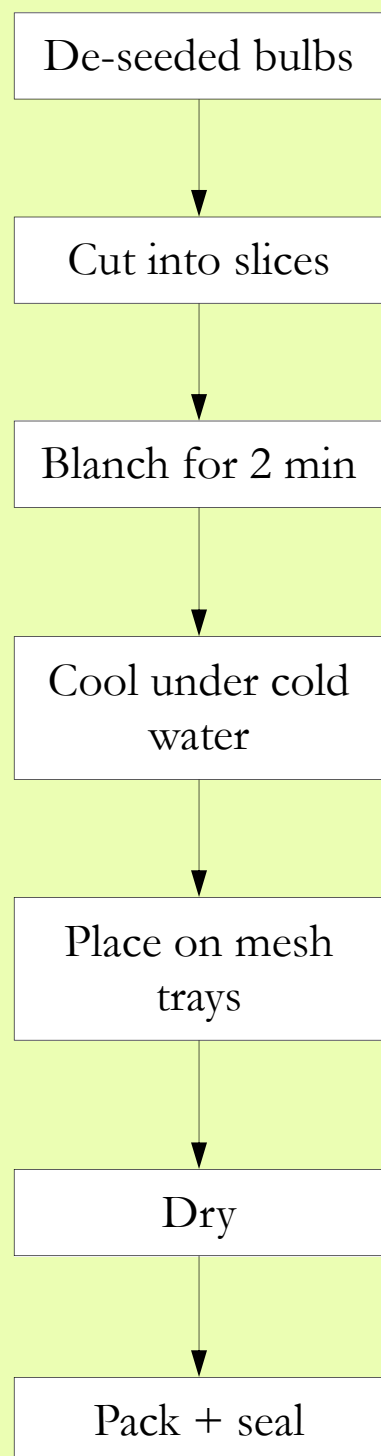


Jackfruit (*Artocarpus heterophyllus*): Processing and Product Information



2. Processing methods

Dried jackfruit flakes



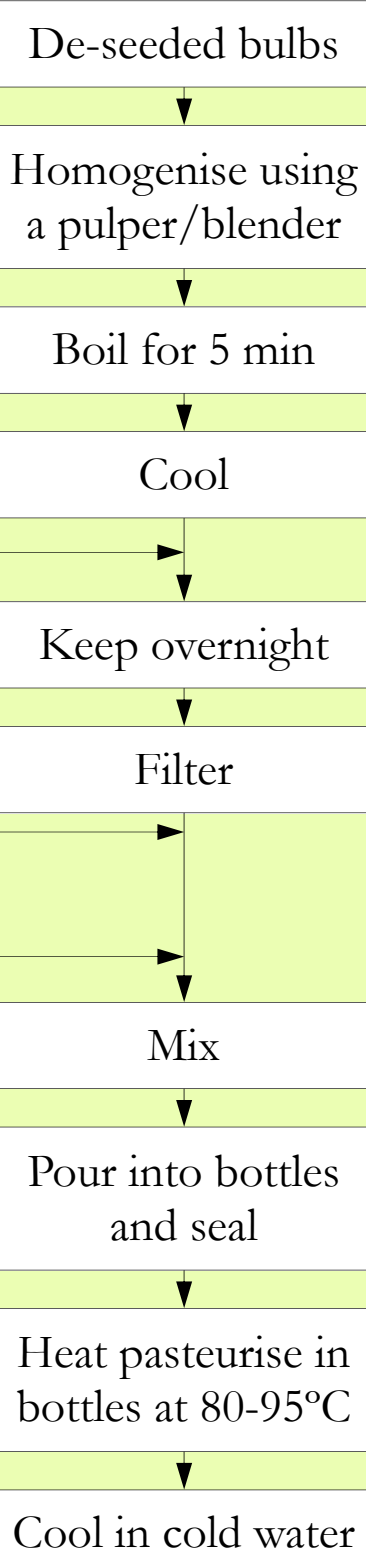
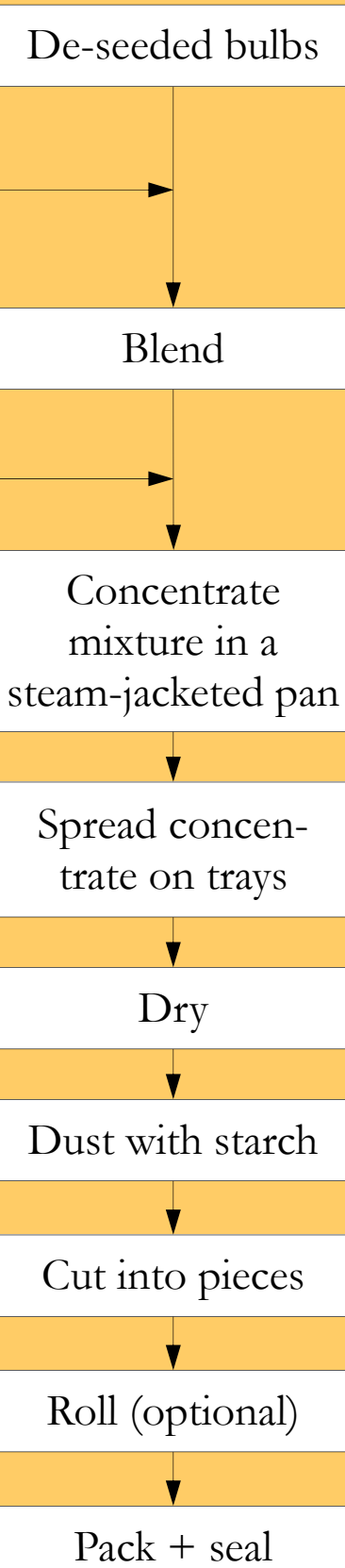
Packaging and Storage
Pack in heat-sealed 400 gauge polythene bags and store in a dark, cool place for several months.



Leather

Add sugar
(100-150 g per kg
bulbs)

Dissolve
potassium
metabisulphite
(0.1 g/kg) in
water and add



Beverage

Add pectin-degrading enzyme

Add 50% sugar
syrup solution

Add sodium
metabisulphite
(0.5 g/kg)
(optional)

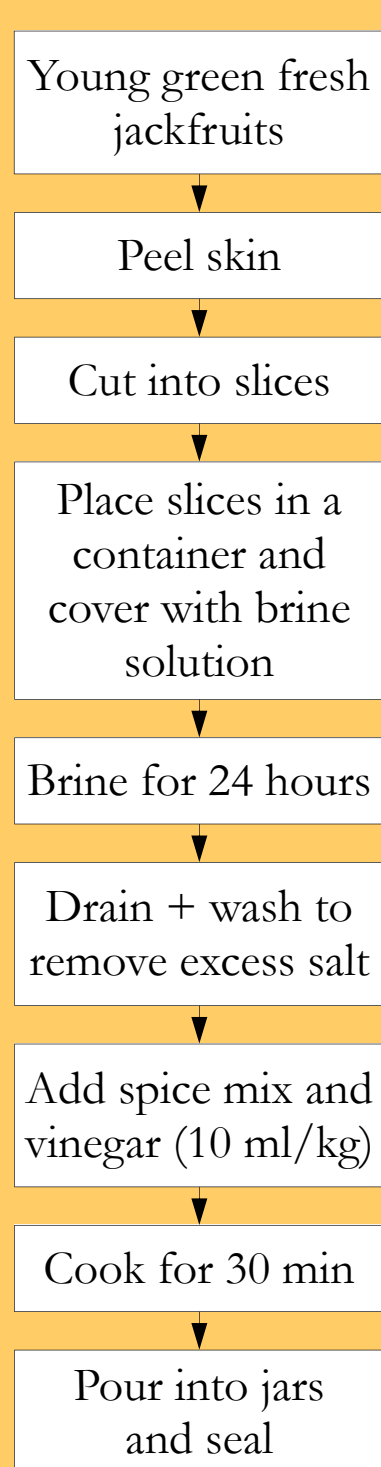
Packaging and Storage
Pack in well-sealed clean glass or plastic bottles and store in a cool, dark place for several months.

Pickles

Prepare 5% brine
solution

Grind + mix
spices: turmeric,
coriander, chilli
powder, salt,
sugar

Cool at room
temperature



Packaging and Storage
Seal in polythene bags or pack in clean, tightly capped glass or plastic jars/bottles. Store in a cool, dark place for several months.

Why process jackfruits?

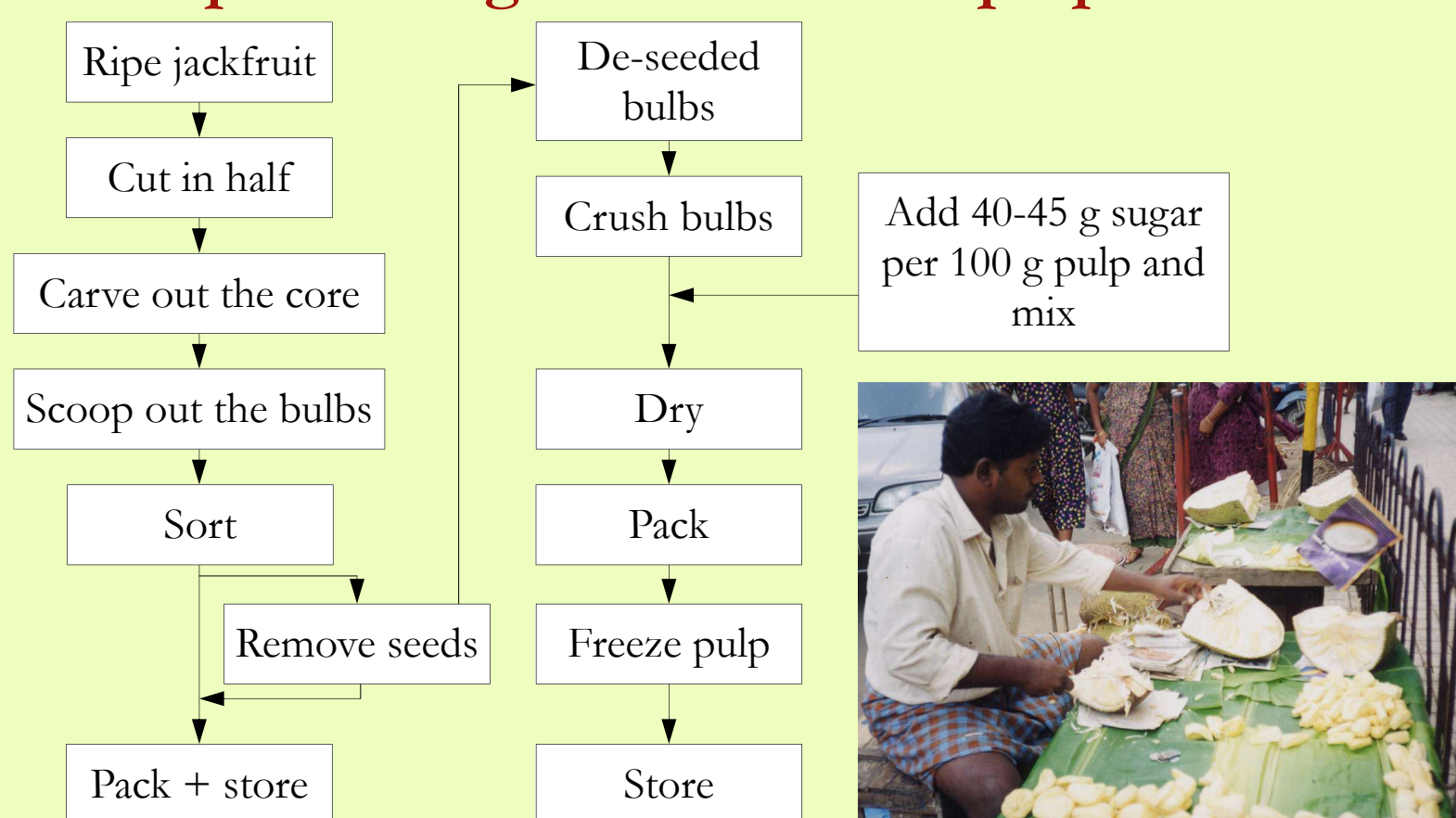
- ⇒ The fruit is rich in vitamins A, B and C, potassium, calcium, iron, proteins and carbohydrates
- ⇒ Processing reduces post-harvest losses
- ⇒ Processing increases the shelf-life of the fruit
- ⇒ Processing adds value and increases income

Potential processed products

Pickles/chutney	Canned jackfruit	Fruit leather
Jam	Candy, toffee, biscuit	Beverage
Powder	Dried jackfruit flakes	Pulp

How to process jackfruits?

1. Pre-processing into bulbs and pulp



How to store jackfruit?

- ⇒ Fresh fruits: - for 4-5 days at 25-35°C
- for 2-6 weeks at 11-13°C
- ⇒ Bulbs: - for 3 weeks at 2°C, when packed in heat-sealed polythene bags
- ⇒ Pulp: - for more than one year at -20 to -22°C, when packed in heat-sealed polythene bags



Fruits for the Future



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Morton, J. (1987) Jackfruit (*Artocarpus heterophyllus*). In: Fruits of warm climates. Editor: J.F. Morton, Miami, Florida, USA: 58-64.
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Please contact ICUC for further references.

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