

DESIGN AND DEVELOPMENT OF FRUITS AND VEGETABLES PROCESSING EQUIPMENTS

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ABSTRACT

Fruits and vegetables processing equipments are very well used and needed for every type of industry nowadays. Processing of the fruits and vegetables is important for their use for direct consumption or as a food ingredient. During processing, the emphasis is there on preserving the color, taste, texture and nutrition of the food product with improvement in its shelf life. Some of the basic processes used in the processing industry are grading, freezing, washing, peeling, slicing, size sorting and reduction, canning, packaging, dehydration etc. In the selection of the processing method that can be used in a particular situation, the type of produced outcome, the cost associated with it and the market demand of the produce, all are considered. Hence, the aim of the present paper is to study and analyze the factors that play a crucial role in designing and development of different equipments that can be used for the processing of fruits and vegetables of different types and for different applications.

KEYWORDS: *Fruits, Vegetables, Processing Equipments, Shelf Life, Produced Outcome, Cost Associated, Market Demand*

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