

DEHYDRATED FRUIT AND VEGETABLE PLANT

Project Description: As fruits and vegetables are high in moisture and get decayed in few days, these are dehydrated to increase their shelf life and make them available throughout the year. Although food preservation is the primary reason for dehydration, dehydration of fruits and vegetables also lowers the cost of packaging, storing, and transportation by reducing both the weight and volume of the final product.

Raw Material: Apples, Oranges, Pineapple, Amla, Pear, Papaya, Mango, Strawberry, Guava, Okra, Peas, Carrot, Tomato, Onion, Beets Pepper, Garlic and Ginger.

Market: The global dehydrated vegetables market attained a valuation of US\$ 54,241.9 million in terms of revenue in 2018, which is expected to expand at a CAGR of 4.8% over the forecast period of 2018-2028. The global dehydrated market is estimated to surpass a value of US\$ 90,636 million by 2028 end.

B2B Market - Breakfast cereals, Energy & Protein bars, Ice-creams, Bakery, Soups, Instant noodles, ready-to-eat snacks, HoReCa etc.

Technology: Air drying, Solar drying, Osmotic with Vacuum drying and Freeze Drying.

Machines & Equipment: Fruit Washer with Elevator – Rod Washer -- SS Working Tables - Cutter/Dicer – Blancher with Cooling Tank – Vibratory Conveyor – Vacuum Tray Dryer/Band dryer – Metal Detector – Packing Machine

Minimum Viable Plant Capacity	—	200 Kg/Hr
Plant and Machinery Cost (approx.)	—	1.5 – 2.5 Cr
Minimum Viable Project Cost (approx.)	—	5-8 Cr
Operational Days	—	300 days with 20Hr/day
Area required (approx.)	—	2000-3000 m ²

NOTE: Above mentioned figures and details are tentative. We recommend going for Techno-Economic Feasibility Study to understand the exact details of the project.

Final Products:

