



CSIR-TECHNOLOGY BRIEFS

FRUIT DRYING TECHNOLOGY

This technology adds value and increases the shelf-life of fruits by drying. Fruit drying technology presents fruit availability in all seasons.

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THE CHALLENGE

Why 'drying of fruits?

A high percentage of fruits produced in Ghana go bad because of their high perishability. Due to the seasonality of fruits they are not accessible all year round. These are few reasons for the need for fruit drying interventions. Dried fruits have gained much recognition on the market but owing to the technical nature and cost of fruit drying, Ghana resorts to imported dried fruits.

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FRUIT DRYING TECHNOLOGY

THE TECHNOLOGICAL SOLUTION

Fruits are dried whole, sliced or chopped. Different drying methods such as sun drying, solar drying and cabinet drying have been used to effectively to dry fruits. Studies carried out in CSIR-FRI have succeeded in reducing water activity to appropriate levels, thereby producing dried fruits which can stay on the shelf for longer periods of time. For sustainability, CSIR-FRI uses cost effective methods of drying including the development of a wooden gas cabinet dryer. The Institute houses an equipped fruit drying incubation plant. Drying of fruits has been shown to produce energy dense fruit snacks which are rich in fiber, vitamins and minerals. Dried fruits can be preserved for a longer time compared to fresh fruits.

BENEFITS – TECHNICAL, SOCIAL & ECONOMIC

- Provides an energy dense snack.
- Low cost and energy efficient drying technologies available.
- High market niche, locally and internationally.
- Improves fruit post-harvest losses.

POTENTIAL UPTAKE PATHWAY

- Fruit farmers
- Fruit processors.
- Entrepreneurs
- Exporters