

Dragon Fruit Processing in India

B. Manjula¹, R. Aruna², P. Jayamma² and Sindhumathi

¹Assistant Professor, Department of Processing and Food Engineering, College of Agricultural Engineering, Madakasira

²Assistant Professor, College of Food Science and Technology, Pulivendula, Acharya N.G. Ranga Agricultural University, Lam, Guntur, 515 301 (A.P.).

*Corresponding Author: b.manjula@angrau.ac.in

The Dragon Fruit Market is forecast to grow at a 3.9 percent annual rate. The dragon fruit market is increasing as a result of rising demand for fresh dragon fruit. Furthermore, demand for exotic tropical fruit has risen in recent years as a result of a variety of health benefits as well as an overall increase in consumer disposable income, particularly in developing countries. Despite the fact that the dragon fruit is still relatively new and not well-known in Europe, the market is quite promising and attracting a growing number of customers. These are the most important factors driving the dragon fruit market ahead. The dragon fruit is gaining popularity among health-conscious clients, especially in the United States. Dragon fruit is abundant in iron, magnesium, vitamin B, phosphorus, protein, calcium, and fibre, as well as a good supply of water. The fruit's edible seeds are also healthy and have been demonstrated to lower the risk of cardiovascular disease. Dragon fruit is a low-calorie fruit that also has a lot of fibre and a lot of vitamins and minerals. As a result of the aforementioned benefits, as well as a changing food pattern among the Chinese people, demand for dragon fruit is increasing, leading in a rise in imports.



Dragon Fruit Products Processing

The fruit can also be processed into a variety of items, increasing its value. Energy and fruit bars, ice cream, jelly, marmalade and preserves, juice, croissants, pulp, and yoghurt are among the processed foods. Processing is necessary to create value-added products from both edible and non-edible sections of

the fruit and plant while also reducing perishability and waste disposal issues. To improve wine production from fruit pulp, betacyanin and jam production from fruit peel, soft drink production from plant stems, and tea production from flowers.

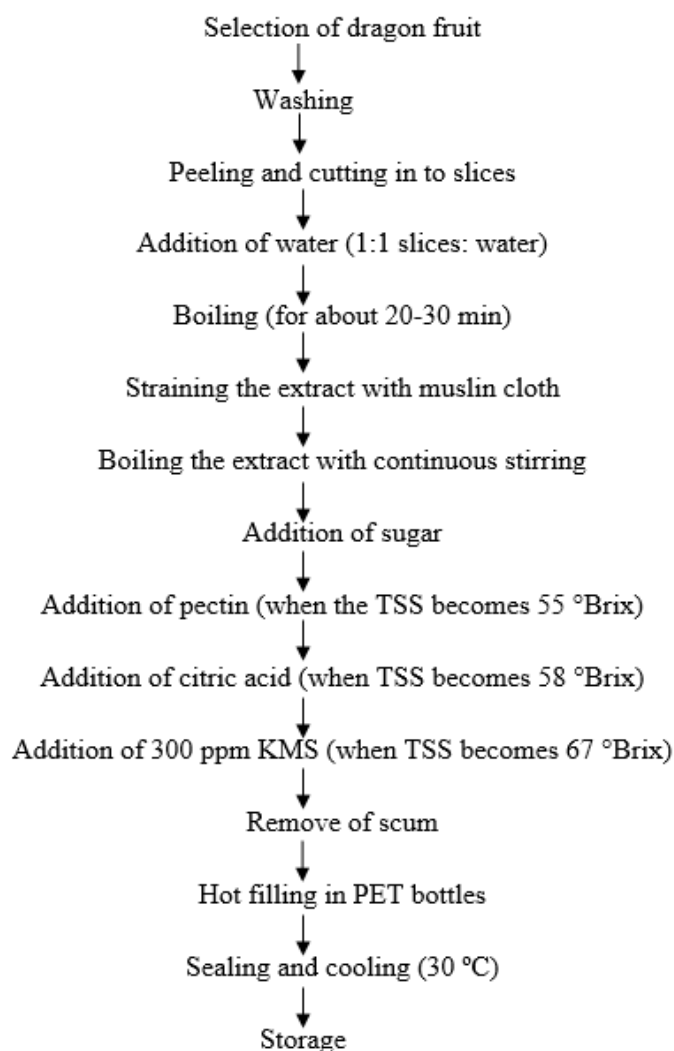


Fig. Process flowchart for the preparation of jelly from dragon fruit

Dragon Fruit Market in India

Farmers in Maharashtra, Gujarat, Andhra Pradesh, Karnataka, and Tamil Nadu have been aggressively farming the fruit in recent years, and the industry in India is gradually improving. Because of the multiple benefits associated with it, domestic production of this fruit is extremely encouraging in

various parts of the country. Growing dragon fruit and doing business with it has various advantages. For starters, it can thrive in any sort of soil. Second, the plant requires very little maintenance and water. Third, Dragon Fruit has the ability to resist the climate in India. Another advantage is that commercial returns can be expected as early as the second- or third-year following planting. There aren't many businesses that pay off their debts immediately. Cuttings from the plant can be sold or used for further

growth. On the worldwide and international markets, the product is in high demand. The fruit of the plant has a good flavor, so there is a lot of demand for it. Because it has a specialist market and is high in vitamin C, dragon fruit is in great demand for a specialized segment. It contains betalains, which are beneficial anti-oxidant elements for the body. The fruit is also high in magnesium, iron, calcium, and phosphorus, all of which are essential for the correct functioning of the immune system.

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