

Indigenized Lyophiliser for Fruits and Vegetables

Introduction

CSIR-CSIO has developed Indigenized Lyophiliser for preservation of Indian Fruits and Vegetables. The developed unit is suitable for application in domestic industries that are involved in the freeze drying processing of Indian fruits and vegetables. The freeze drying setup also exhibits significant export potential as it is customizable and the process controls are programmable as per the processing requirements of the specific fruits and vegetables all around the world.

Features

- **Compatible with:** Wide range of Fruits and Vegetable
- **Cooling system:** Inbuilt Hot Cycle and Cold Cycle, Customisable thermodynamic Cycles, Scalable
- **Vacuuming:** Industrial grade High Vacuuming,
- **Positioning:** Horizontal Door Opening,
- **Condenser:** Hybrid water and air cooled

Specifications

- Volume of main Chamber: 500 Ltr.
- Vacuum level: 0.05 Torr
- Temperature: - 40 °C
- RAC Type: Cascade
- Refrigerant: R404A

Benefits

- Fruits and Vegetables can be stored for long time
- No preservative required
- Natural colour and taste retains
- No damage of Nutrition
- Machine is scalable
- Large variety of Fruits and Vegetables can be processed
- Wastage of fruits and vegetables can be reduced and supports food security



Applications

The System can be used to preserve fruits and vegetables even Fish meat etc. at $-40\text{ }^{\circ}\text{C}$ under High Vacuum. The preserve fruits and vegetables can be stored for long time after Lyophilisation.

INDIGENIZED LYOPHILISER FOR FRUITS AND VEGETABLES

