

Generation of fruit waste among selected juice outlets and local venders

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Fruit waste like peel, pith, rind are recognized as essential components of our diets as it contains many vital nutrients and non nutrient compounds, which play an important in well being. The main objective was to conduct the survey among fruit juice outlets and venders to calculate the waste generated. Twelve fruit juice outlets of Dharwad city were selected for the study. Mosambi, pine apple, watermelon and mango were most popular fruits consumed in te form of juice and were available at all the outlets surveyed. The total waste generated per day from each shop was in the range of 8 to 35 kg and on an average 20 kg from each outlet which goes waste as animal feed and contributing to environmental pollution. The part of fruits which is thrown as waste also comprises of edible part which contains natural antioxidants, phytochemicals, fiber, polyphenols flavonoids and also possesses antimicrobial activity. Hence it can be used in the development of value added products to increase the therapeutic value of the product and to facilitate improvement in the health of the consumers. In turn, these value added products help to reduce the risk of diabetes mellitus, cardiovascular diseases and metabolic syndrome. Development of value added products can act as the employment opportunity for the self-help groups or the interested entrepreneur which enhances the utilization of fruit waste and contribute to food security as a whole.

Key Words : Fruit waste, Local venders, Juice outlet

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