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A REVIEW :

Value added products of guava

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SUMMARY : Value addition favours the availability of guava beyond the seasons, geographic areas and provides consumers with innovative and convenient products. Guava is very popular as a fresh fruit because of its excellent taste, high vitamin content and 100% edibility. This fruit is equally important for the processing industry. Several advanced technologies have been developed in guava for value addition and there is immense scope for diversified value added products of guava. Due to presence of rich amount of pectin, a high quality natural jelly is obtained from guava. Processed guava pulp is an excellent raw material for preparation of various other guava products. Guava juice, blended RTS beverages, Guava wine, Guava powder, jam, toffee. Cheese, ice cream topping, nectar are some important products of guava.

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