



Research Paper

## Economics of value addition in *Kokum* (*Garcinia indica*) fruits processing

■ P.J. KSHIRSAGAR, J.M. TALATHI, S.R. TORANE AND V.G. NAIK

See end of the paper for authors' affiliations

Correspondence to :

**P.J. KSHIRSAGAR**  
Department of Agril.  
Economics, College of  
Agriculture, Dr. Balasaheb  
Sawant Konkan Krishi  
Vidyapeeth, Dapoli,  
RATNAGIRI (M.S.)  
INDIA

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**ABSTRACT :** The value addition to the *Kokum* fruits through processing assumes an important activity because raw/ripe fruits need to be processed before their consumption. In this context, *Kokum* crop has attained the status of commercial importance. The product wise capital investment per processing units viz., *Kokum* syrup, *Kokum agal*, *Kokum* rind and *Kokum* RTS was found to be Rs. 1962014.31, Rs. 374814.95, Rs. 62749.89 and Rs. 77371.38, respectively. In these productwise capital investment, the working capital investment for *Kokum* syrup, *agal*, *rind* and *RTS* was observed to be 86.70 per cent, 87.16 per cent, 73.77 per cent and 84.05 per cent, respectively. In *Kokum* processing unit, gross return obtained from the *Kokum* syrup was Rs. 26,41,076.00, from *Kokum agal* Rs. 4,86,998.00, from *Kokum* rind Rs. 1,66,635.00 and from *Kokum* RTS Rs.200000.00. After deducting the total cost from gross return, the net return amounted to Rs. 683434.87 in *Kokum* syrup, Rs. 111380.11 in *Kokum agal* unitRs.112092.27 in *Kokum* rind, andRs.124968.28 in *Kokum* RTS. The value addition in *Kokum* fruit processing by preparing *Kokum* syrup was Rs. 33.81 per liter, which was observed to be maximum when compared with *Kokum* rind (Rs. 27.00 per kg), *Kokum agal* (Rs. 18.55 per liter) and *Kokum* RTS (Rs. 3.72 per 200 ml of packet). Therefore, in *Kokum* raw material based processing activities, the value addition needs to be encouraged to process raw material into *Kokum* syrup. The major constraints experienced in the processing of *Kokum* in the study area were, irregular supply of electricity and water expressed by 90.00 per cent of the sample processors, respectively.

**KEY WORDS :** Capital investment, Cost and returns, Value addition, *Kokum* fruits

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## INTRODUCTION

The major and minor fruits are being termed as protective foods, since they are rich sources of vitamins and minerals. On the other hand, these are markedly differentiated based on the shelf -life from food grains and grouped under highly perishable commodity category. In addition to this, fruits have the short harvesting season which forced to divert all the produce to the markets. To take the advantages of *Kokum*, the value addition to the *Kokum* fruits through processing assumes an important activity because raw/ripe fruits need to be processed before their consumption. In this context, *Kokum* crop has attained the status of commercial importance.

## MATERIALS AND METHODS

The number of *Kokum* processing units in the Taluks

was selected by quota sample method. Finally, 20 *Kokum* processors were randomly selected with quota sample method at the rate of 2 processing units from each Taluks. The selected units were observed to produce different processed products from *Kokum* fruits viz., *Kokum* rind, *Kokum* syrup, *Kokum agal* and *Kokum* RTS.

## RESULTS AND DATA ANALYSIS

The experimental findings of the present study have been presented in the following sub heads:

### Capital investment made in *Kokum* fruits processing unit :

The capital investment made in *Kokum* processing unit includes fixed capital and working capital is furnished in Table1.

It was observed that, in the study area, the productwise