

Lapsi (*Choerospondias axillaris*): Processing and Product Information



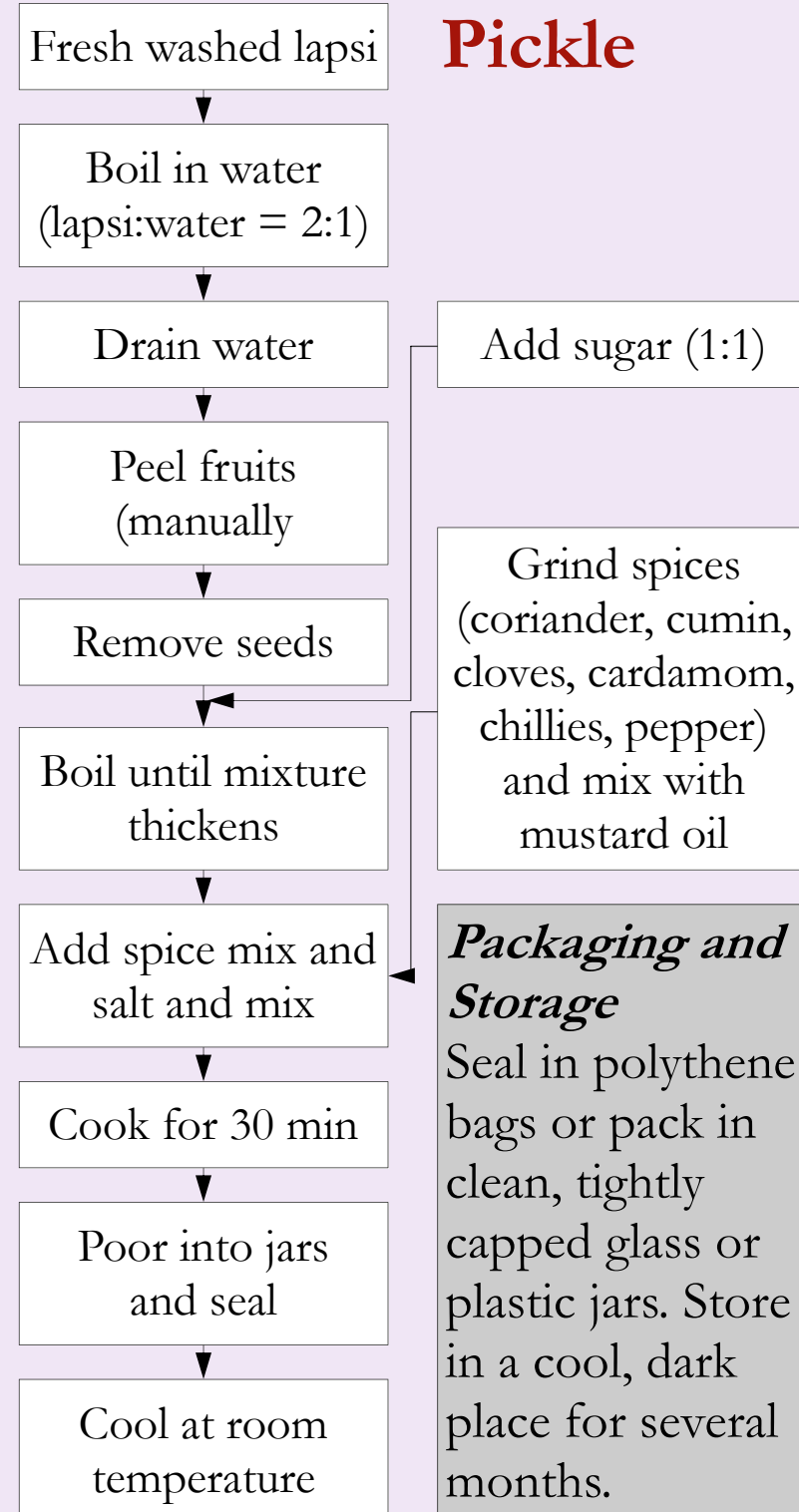
Why process lapsi fruits?

- ⇒ The fruit is rich in vitamin C
- ⇒ Processing reduces post-harvest losses
- ⇒ Processing increases the shelf-life of the fruit
- ⇒ Processing adds value and increases income

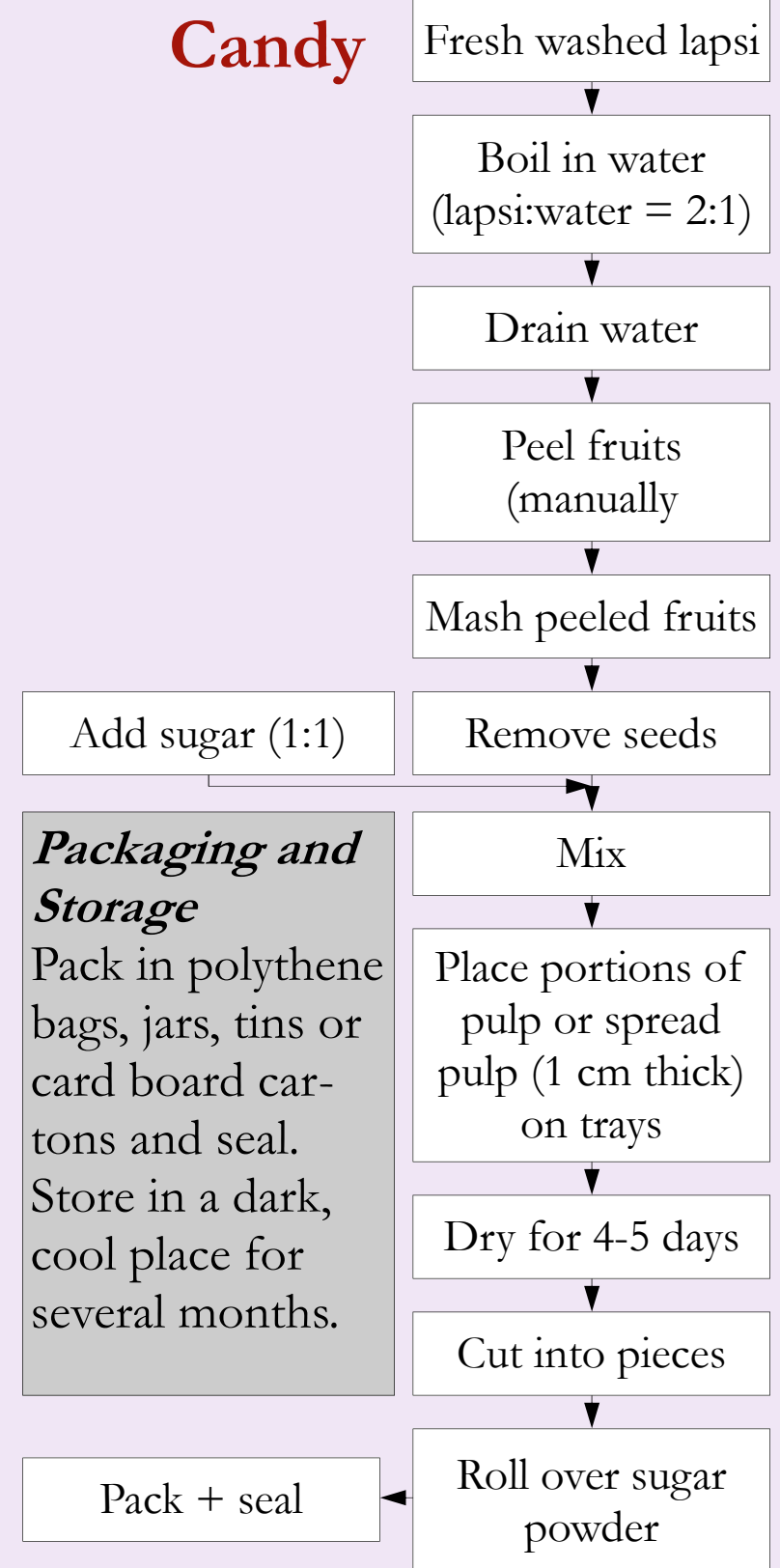
Pulp	Potential processed products	Candy
Pickles	Fruit leather	Powder

2. Processing methods

Pickle

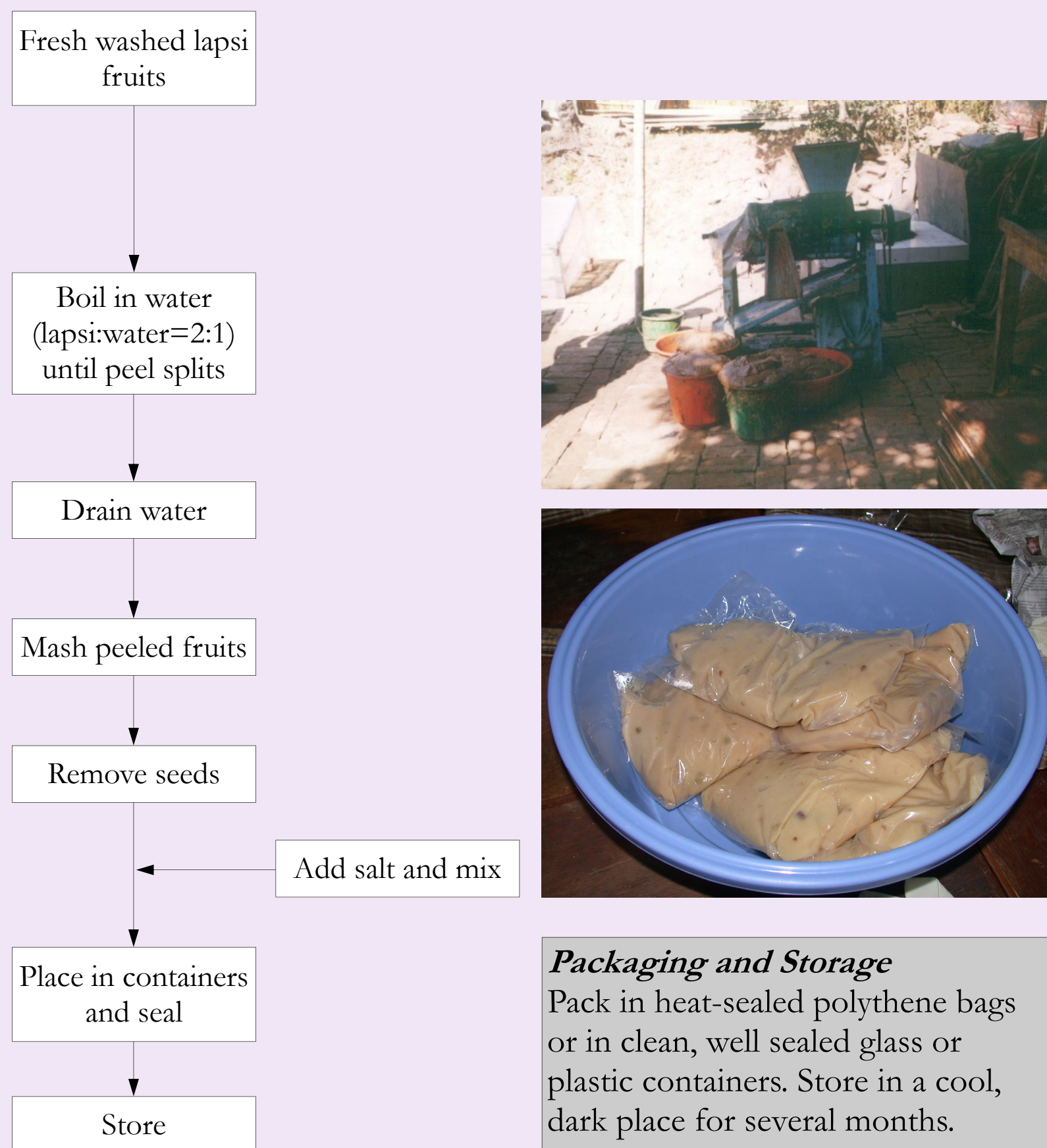


Candy

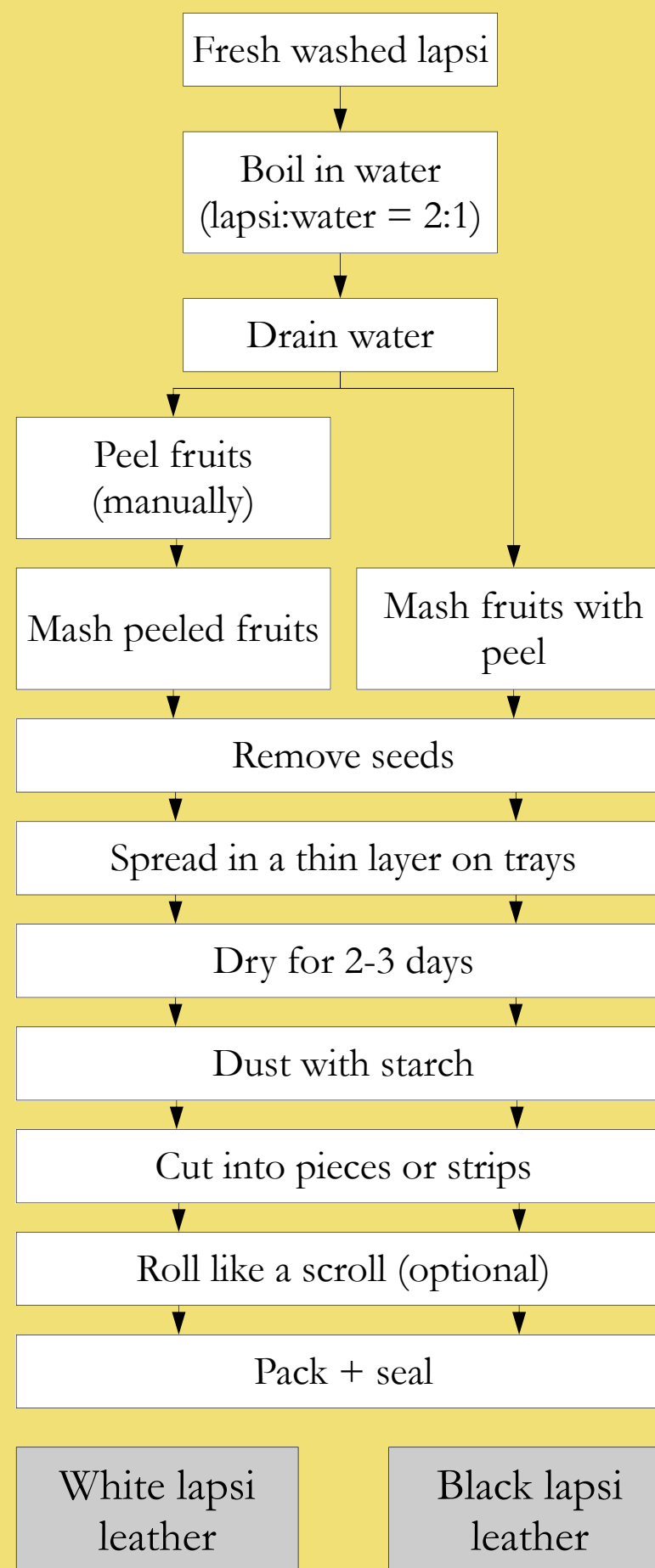


How to process lapsi fruits?

1. Pre-processing into pulp



Leather



Packaging and Storage
Pack in heat-sealed 400 gauge polythene bags and store in a dark, cool place for up to 9 months.



Fruits for the Future



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