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

### Potential processed products

<table>
<thead>
<tr>
<th>Pulp</th>
<th>Pickles</th>
<th>Candy</th>
<th>Fruit leather</th>
<th>Powder</th>
</tr>
</thead>
</table>

### How to process lapsi fruits?

#### 1. Pre-processing into pulp

1. Fresh washed lapsi fruits
2. Boil in water (*lapsi:water = 2:1*) until peel splits
3. Drain water
4. Mash peeled fruits
5. Remove seeds
6. Add salt and mix
7. Place in containers and seal
8. Store

#### 2. Processing methods

**Pickle**

- Fresh washed lapsi fruits
- Boil in water (*lapsi:water = 2:1*)
- Drain water
- Peel fruits (manually)
- Cook for 30 min
- Mash peeled fruits
- Add sugar (1:1)
- Spices
- Cool at room temperature
- Place in containers and seal
- Store

**Powder**

- Fresh washed lapsi fruits
- Boil in water (*lapsi:water = 2:1*)
- Drain water
- Peel fruits (manually)
- Mash peeled fruits
- Add spice mix and salt and mix
- Spread in a thin layer on trays
- Dry for 4-5 days
- Dust with starch
- Cut into pieces
- Roll over sugar powder
- Pack + seal
- Store

**Leather**

- Fresh washed lapsi fruits
- Boil in water (*lapsi:water = 2:1*)
- Drain water
- Peel fruits (manually)
- Mash fruits with peel
- Remove seeds
- Spread in a thin layer on trays
- Dry for 2-3 days
- Dust with starch
- Cut into pieces or strips
- Roll like a scroll (optional)
- Pack + seal
- Place into containers and seal
- Store

**Candy**

- Fresh washed lapsi fruits
- Boil in water (*lapsi:water = 2:1*)
- Drain water
- Peel fruits (manually)
- Mash peeled fruits
- Add sugar (1:1)
- Spices
- Cool at room temperature
- Place into containers and seal
- Store

### Packaging and Storage

- **Pickle**: Pack in polythene bags, jars, tins or cardboard containers and seal. Store in a dark, cool place for several months.
- **Powder**: Pack in heat-sealed 400 gauge polythene bags and store in a dark, cool place for up to 9 months.
- **Leather**: Pack in heat-sealed polythene bags or in clean, well sealed glass or plastic containers. Store in a cool, dark place for several months.
- **Candy**: Pack in polythene bags, jars, tins or cardboard containers and seal. Store in a dark, cool place for several months.

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