Why process jackfruits?
⇒ The fruit is rich in vitamins A, B and C, potassium, calcium, iron, proteins and carbohydrates
⇒ Processing reduces post-harvest losses
⇒ Processing increases the shelf-life of the fruit
⇒ Processing adds value and increases income

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

How to process jackfruits?
1. Pre-processing into bulbs and pulp
   - Ripe jackfruit
     - Cut in half
     - Carve out the core
     - Scoop out the bulbs
   - De-seeded bulbs
     - Crush bulbs
     - Add 40-45 g sugar per 100 g pulp and mix
     - Dry
     - Pack
     - Freeze pulp
     - Store
   - De-seeded bulbs
     - Pack + store
   - Sorghum
     - Remove seeds

Pickles
- Peel skin
- Cut into slices
- Place slices in a container and cover with brine solution
- Brine for 24 hours
- Drain + wash to remove excess salt
- Add spice mix and vinegar (10 ml/kg)
- Cook for 30 min
- Pour into jars and seal
- Cool at room temperature

Beverage
- Add pectin-degrading enzyme
- Brine for 30 min
- Grind + mix spices: turmeric, coriander, chilli powder, salt, sugar
- Cook for 30 min
- Pour into jars and seal
- Cool at room temperature

Leather
- De-seeded bulbs
- Blend
- Concentrate mixture in a steam-jacketed pan
- Spread concentrate on trays
- Dry
- Dust with starch
- Cut into pieces
- Roll (optional)
- Pack + seal

How to store jackfruit?
⇒ Fresh fruits: - for 4-5 days at 25-35°C
   - for 2-6 weeks at 11-13°C
⇒ Bulbs: - for 3 weeks at 2°C, when packed in heat-sealed polythene bags
⇒ Pulp: - for more than one year at -20 to -22°C, when packed in heat-sealed polythene bags

Packaging and Storage
Seal in polythene bags or pack in clean, tightly capped glass or plastic jars/bottles. Store in a cool, dark place for several months.

Potential processed products
- Pickles/chutney
- Canned jackfruit
- Fruit leather
- Jam
- Powder
- Dried jackfruit flakes
- Pulp


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