

Centurion University of Technology and Management

MS Swaminathan School of Agriculture

Parlakhemundi

Odisha



Subject name: Post harvest management & value addition of fruits and vegetables

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Sec – D

Topic name: Preparation of canned product (Tutti Frutti)

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Tutti Frutti

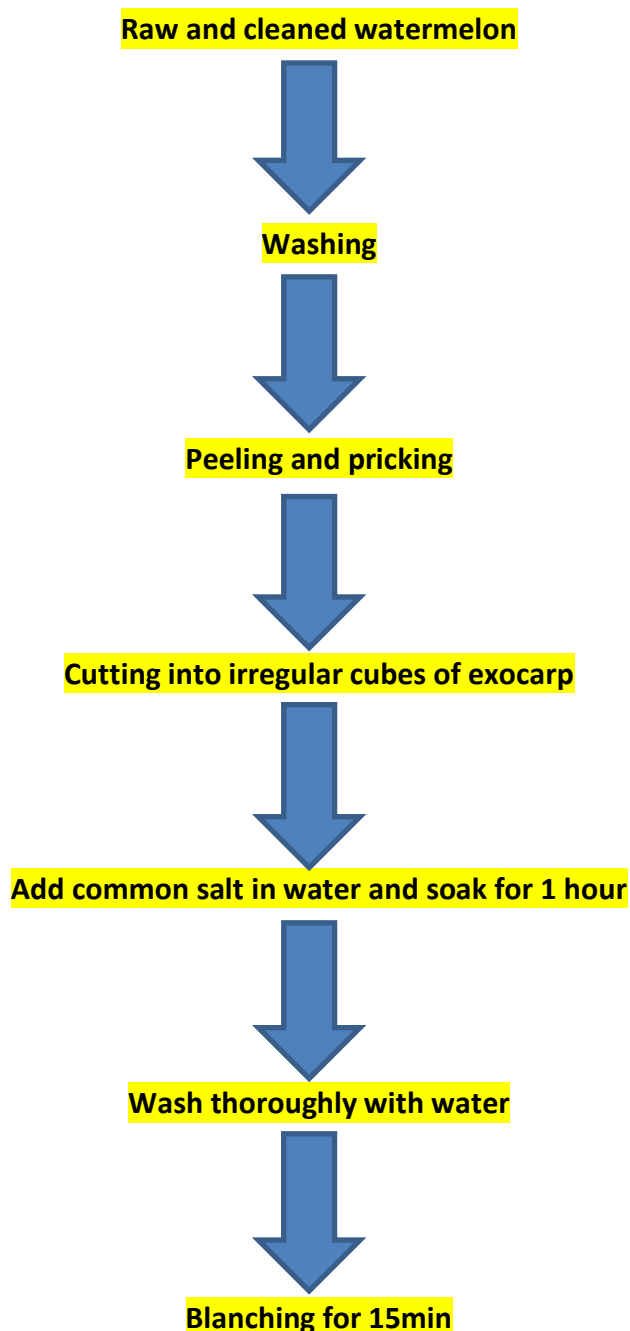
tutti frutti



Introduction

Tutti frutti is a colourful confection containing variously chopped and candied fruits or and artificially created flavouring simulating the combined flavour of different fruits. Papaya is the second most nutritive food. Tutti frutti is made from unripe papaya fruit and contains a good amount of sugar. It is generally used for toppings in ice creams, desserts or cakes without any individual recipes from it. Generally, these candied fruits come in bright red colour, green and yellow colour.

Preparation of Tutti frutti: (with watermelon exocarp)





Cooling them with fresh water



Steeping of watermelon cubes in sugar syrup with citric acid (6-8hrs)



Flavouring and colouring



Draining



Drying of cubes (shade drying)



Packing of watermelon candies in polythene pouches



Storage

Ingredients:

- Watermelon (exocarp 30g)
- Water (2cups)
- Salt and sugar (1 tb of salt and 1.5 cup of sugar)
- Flavours (vanilla essence)
- Food colours (red, green)
- Final product (20g) after drying.

Some glimpse while preparation of Tutti frutti



Preparation of sugar syrup



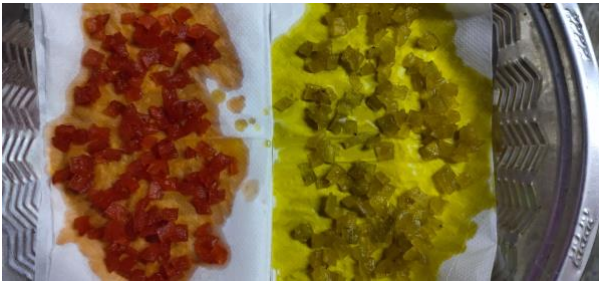
Adding of watermelon cubes in syrup



Staining of cubes from syrup



Adding of colors into the cubes



Drying



Final product

Thank you!!