FRUIT AND VEGETABLE POWDER

Fruit and vegetable powders are made by dehydrating whole fruits and vegetables and then grinding them into a fine powder. These powders can be used as a convenient and nutrient-dense way to incorporate fruits and vegetables into your diet.

- Often used as an ingredient in smoothies, baked goods, and other recipes to add flavor, color, and nutrition. They can also be added to water or other liquids to make a quick and easy fruit or vegetable juice.

- Vegetable powder is a versatile ingredient that can be used in a wide variety of food products, including soups, sauces, dips, smoothies, and baked goods. It can also be used as a natural food coloring agent.

- A good source of vitamins, minerals, and antioxidants, which can help support overall health and well-being. However, it should not be considered a substitute for fresh fruits and vegetables in the diet.

- Some of the popular vegetable powders in the market include spinach powder, beetroot powder, kale powder, broccoli powder, carrot powder, and tomato powder.

Major market players

1. Nestle S.A.
2. Archer Daniels Midland Company
3. General Mills Inc.
4. Conagra Brands Inc.
5. Olam International Limited
6. Dohler GmbH
7. Kerry Group plc
8. Sensient Technologies Corporation
9. DMH Ingredients Inc.
10. FutureCeuticals Inc.

Commercial production

1. Harvesting: Fresh vegetables are harvested at their peak ripeness and transported to the processing facility.

2. Washing and sorting: The vegetables are thoroughly washed to remove any dirt or debris, and then sorted to remove any damaged or diseased parts.

3. Blanching: The vegetables are briefly blanched in hot water to stop enzyme activity and preserve their color and flavor.

4. Dehydration: The blanched vegetables are then dehydrated using a variety of methods, such as air-drying, freeze-drying, or spray-drying. This removes all the moisture from the vegetables and leaves them in a dry, powdered form.

5. Grinding: The dehydrated vegetables are then ground into a fine powder using a grinder or a mill.

6. Sieving and packaging: The vegetable powder is then sifted through a fine mesh to remove any lumps or impurities, and then packaged into airtight containers.

- The process must be carefully controlled to ensure that the vegetables are processed at the right temperature and humidity levels and that the finished product meets all regulatory requirements for food safety and quality.