PRESERVED FRUITS

Preserved fruit refers to fruits that have been processed and preserved using various techniques, such as canning, drying, freezing, or pickling. The preservation process helps to extend the shelf life of the fruit and maintain its flavor and nutritional value.

- Canned fruits: The canning process involves heating the fruit and syrup or juice to a high temperature to kill any bacteria and create a vacuum seal.
- Dried fruits: Preserved by removing most of the water content from (Dryer) the fruit, which helps to prevent spoilage.
- Frozen fruits: Preserved by freezing the fruit at a low temperature, which helps to prevent spoilage and maintain its flavor and nutritional value.
- Pickled fruits: Preserved by soaking the fruit in vinegar or brine, which helps to enhance the flavor and extend the shelf life of the fruit.

Market scope

- One of the major drivers of the preserved fruit market is the increasing awareness of the health benefits of fruits. Fruits are a good source of vitamins, minerals, fiber, and other important nutrients, which makes them a healthy and nutritious food choice.
- Moreover, there is a growing trend towards convenience and ready-to-eat food products.
- In addition, the use of preserved fruits in the food service industry is expected to grow, as they are a popular ingredient in many dishes and desserts. The rising popularity of fruit-based desserts and baked goods is expected to drive demand for preserved fruits.
- The market scope for preserved fruit is significant, and it is expected to continue to grow due to the increasing demand for healthy and nutritious food products, the rising trend of convenience and ready-to-eat food products, and the increasing demand for natural and organic food products.

Major players in Market

1. Dole Food Company, Inc.
2. Del Monte Pacific Limited
3. Conagra Brands, Inc.
4. The Kraft Heinz Company
5. Nestle S.A.
6. Danone S.A.
7. J.M. Smucker Company
8. The Hershey Company
9. General Mills, Inc.
10. The Coca-Cola Company
11. Pinnacle Foods, Inc.

Commercial production

1. Selection: The fruits are carefully selected based on quality, ripeness, and appearance. Fruits that are overripe or damaged are removed from the batch.

2. Preparation: The fruits are washed, peeled, and cut into the desired shape and size using specialized equipment.

3. Preservation: The fruits are preserved using various techniques, such as canning, drying, freezing, or pickling, depending on the desired end product.

4. Packaging: The preserved fruit is then packaged in suitable containers, such as cans, pouches, jars, or bags, to ensure they stay fresh and safe for consumption. Packaging may also involve labelling and branding to help consumers identify the product.

5. Distribution: The final product is distributed to wholesalers, retailers, and other customers, either directly or through intermediaries. Distribution may involve transporting and storing the product to maintain its quality and safety.

In commercial production, large-scale machinery and equipment are often used to handle the fruits and carry out the various stages of production. Quality control measures are also put in place to ensure that the final product meets safety and quality standards.