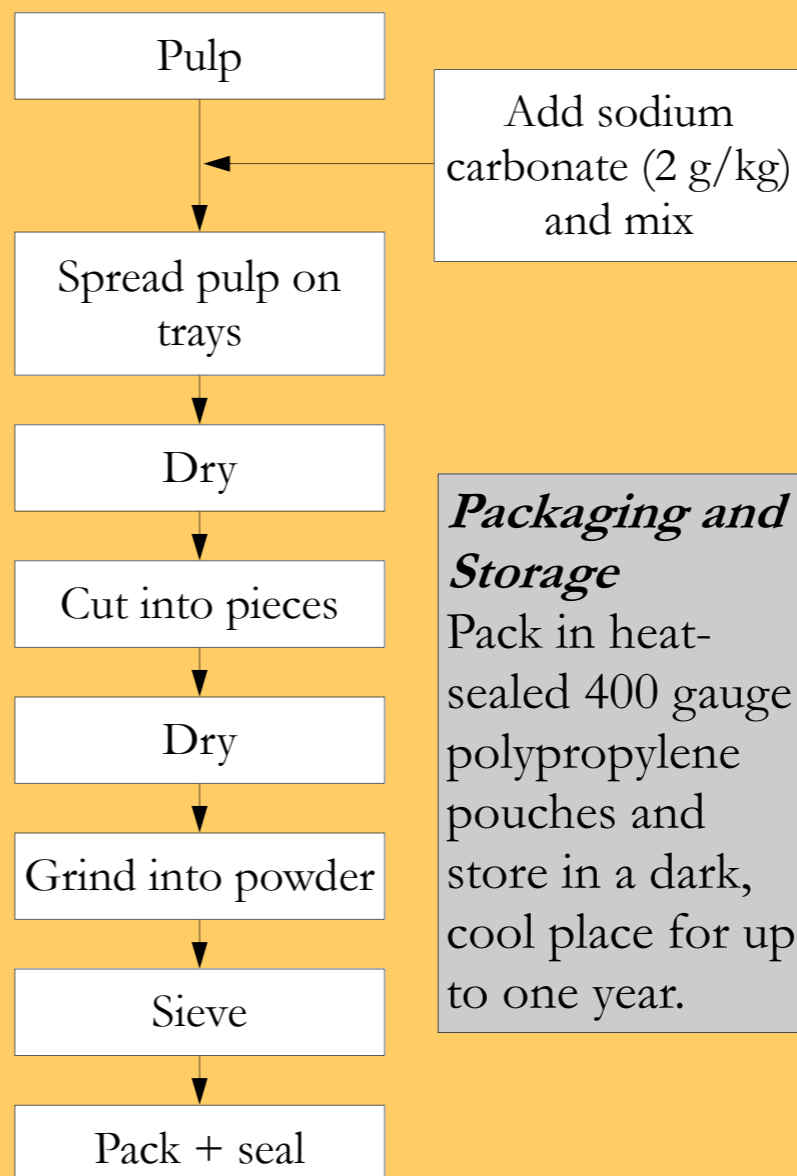


# Bael (*Aegle marmelos*): Processing and Product Information

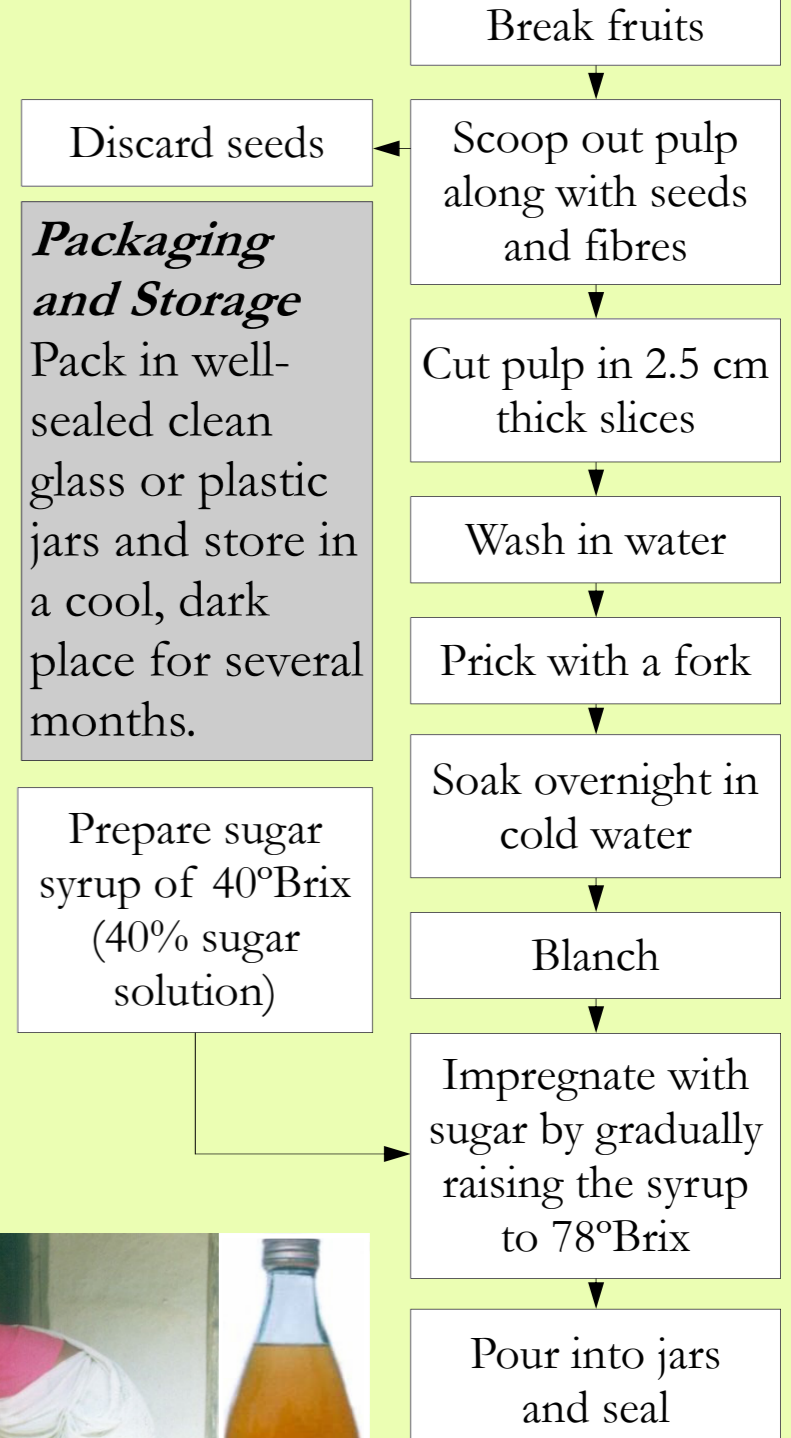


## 2. Processing methods

### Powder



### Preserve



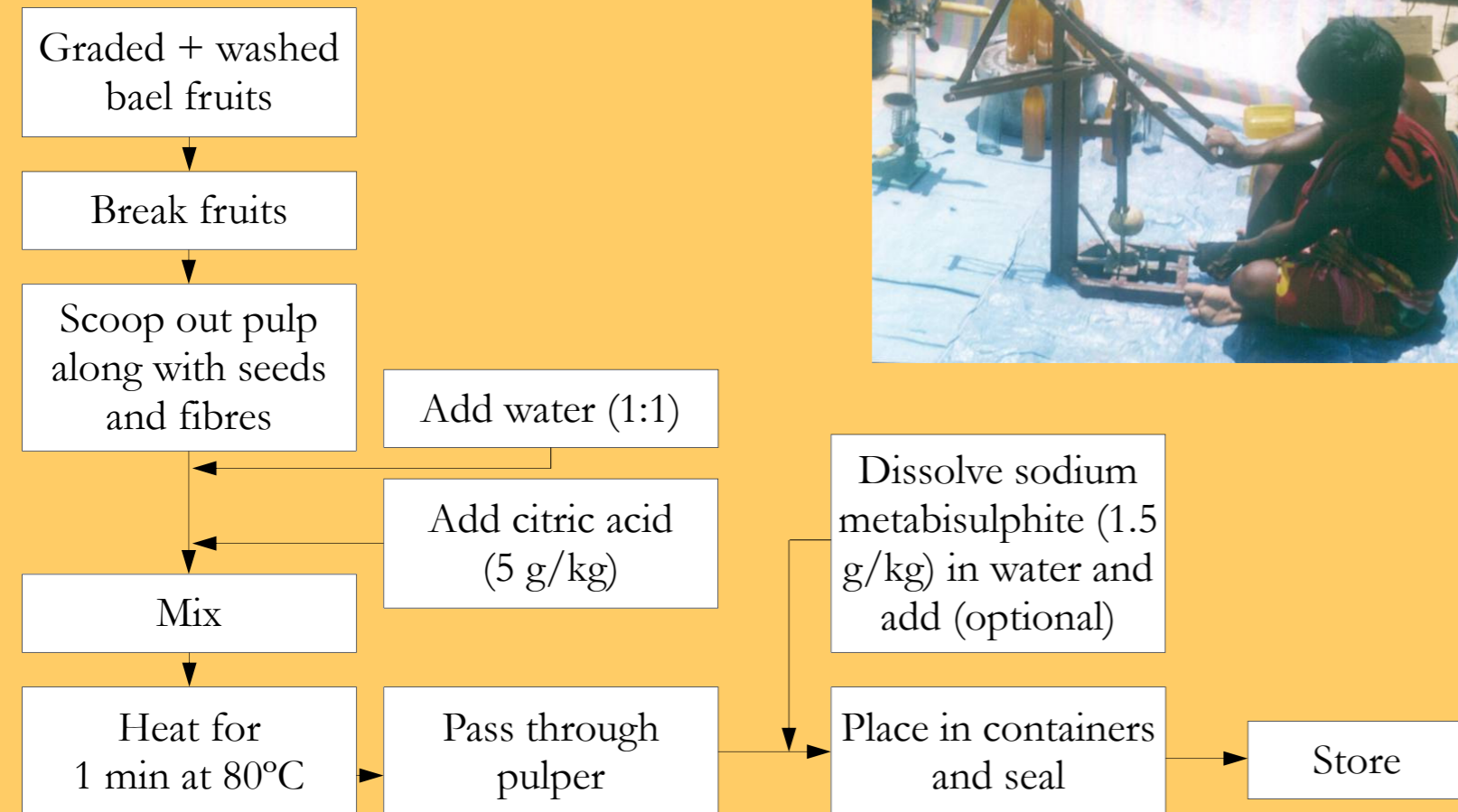
## Why process bael fruits?

- ⇒ The fruit is rich in protein, carbohydrates and minerals and is a source of carotene, thiamine, riboflavin, niacin and vitamin C
- ⇒ Processing reduces post-harvest losses
- ⇒ Processing increases the shelf-life of the fruit
- ⇒ Processing adds value and increases income

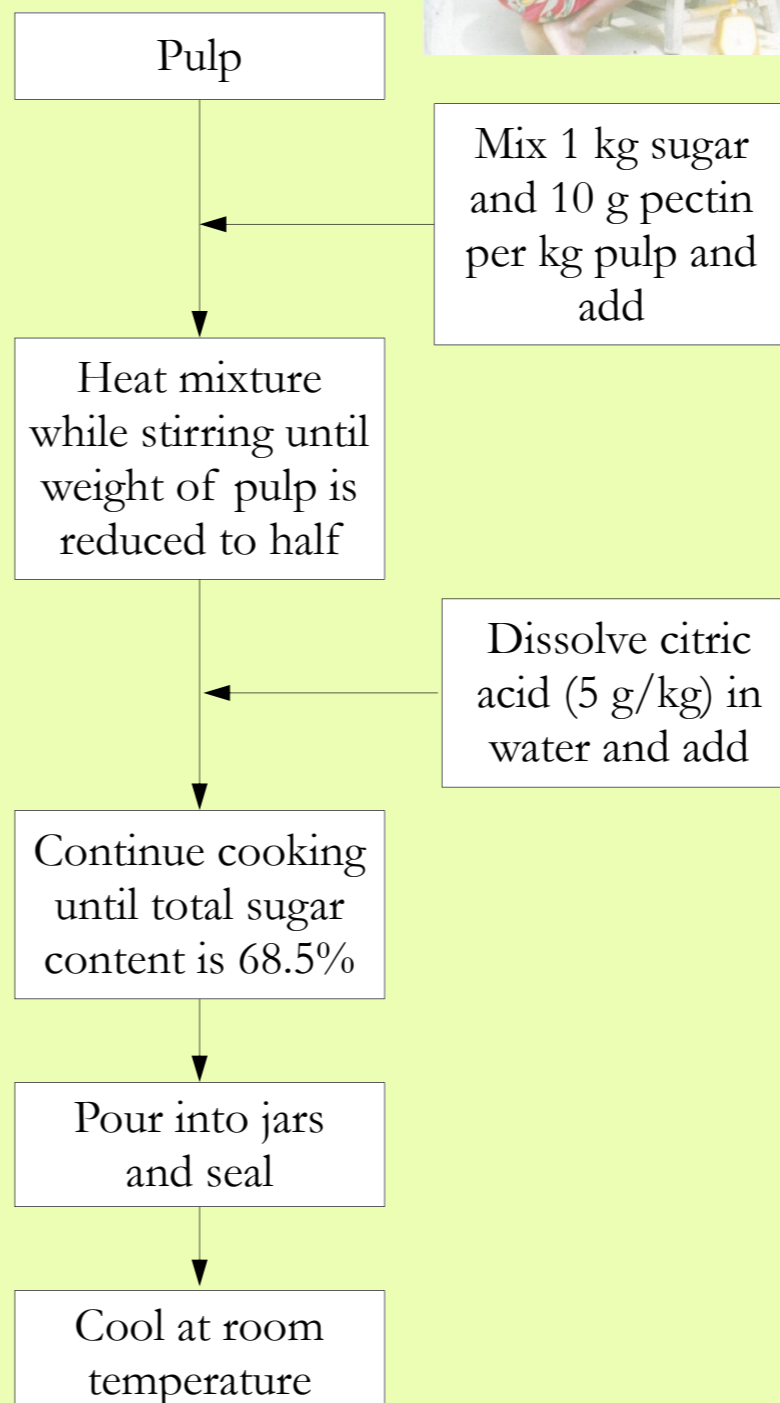
Potential processed products		
Pickles/chutney		Fruit leather
Jam/jelly	Candy/toffee/preserve	Beverage/squash
Powder	Dried fruits	Pulp

## How to process bael fruits?

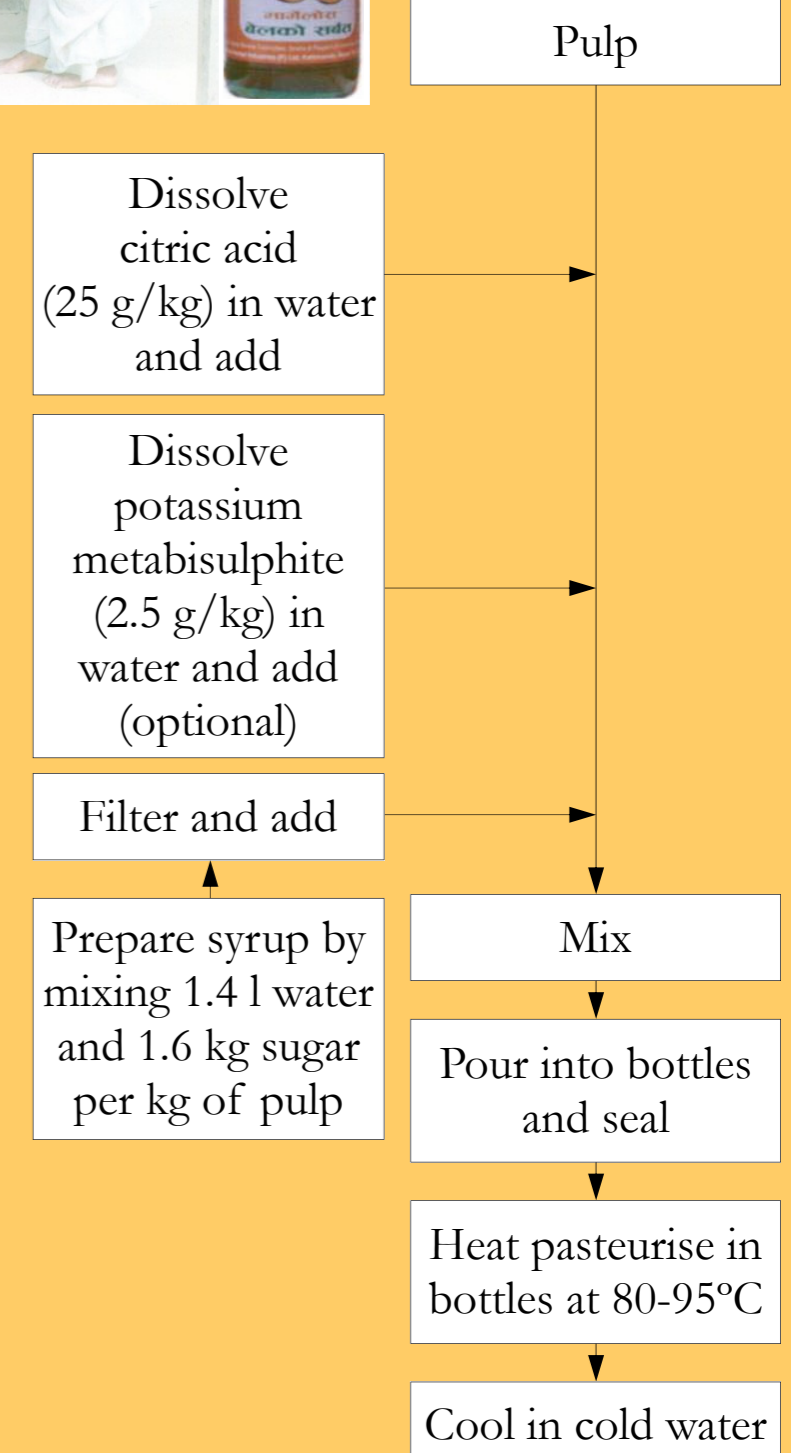
### 1. Pre-processing into pulp



### Jam



### Squash



## How to store bael fruits?

- ⇒ Fresh fruits:
  - for 15 days at 30°C, when harvested at full maturity (light green)
  - for only 1 week at 30°C, when harvested ripe
  - for 3 months at 9°C
- ⇒ Pulp:
  - for up to 6 months, when packed in heat-sealed containers

### Packaging and Storage

Pack in clean, well sealed glass or plastic jars. Store in a cool, dark place for several months.

### Packaging and Storage

Pack in clean, well-sealed glass or plastic bottles and store in a cool, dark place for several months.



Fruits for the Future



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Please contact ICUC for further references.

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