

Sugar apple (*Annona squamosa*): Processing and Product Information



Why process sugar apple fruits?

- ⇒ The fruit is an excellent source of energy as it is high in carbohydrate
- ⇒ The fruit contains vitamin C and minerals such as calcium, phosphorus and potassium
- ⇒ Processing increases the shelf-life of the fruit considerably
- ⇒ Processing adds value and increases income

Potential processed products

Juice

Wine/liquors

Ice cream/milk

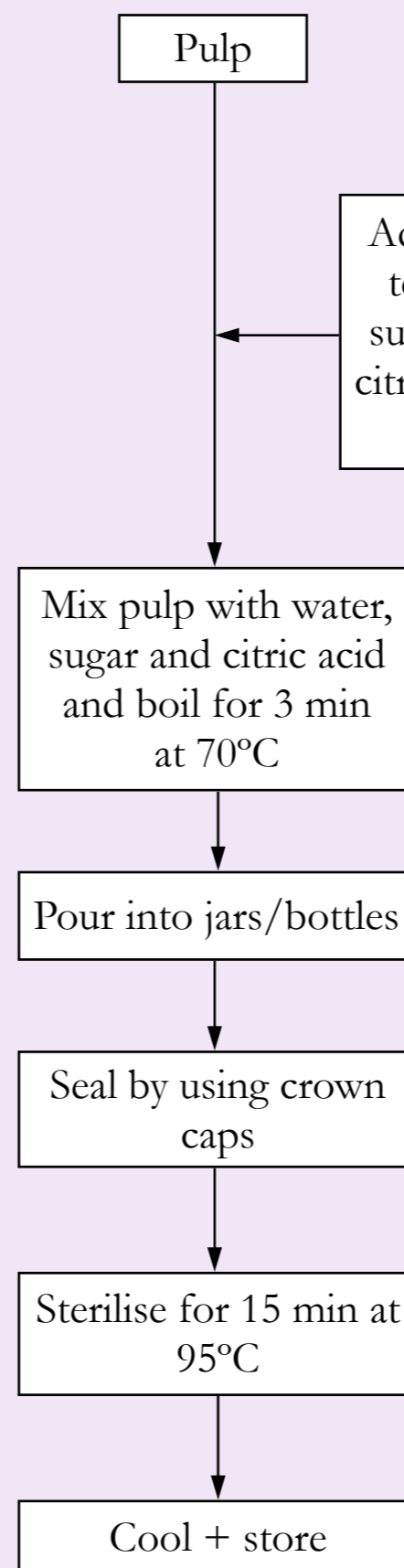
Nectar

Jam

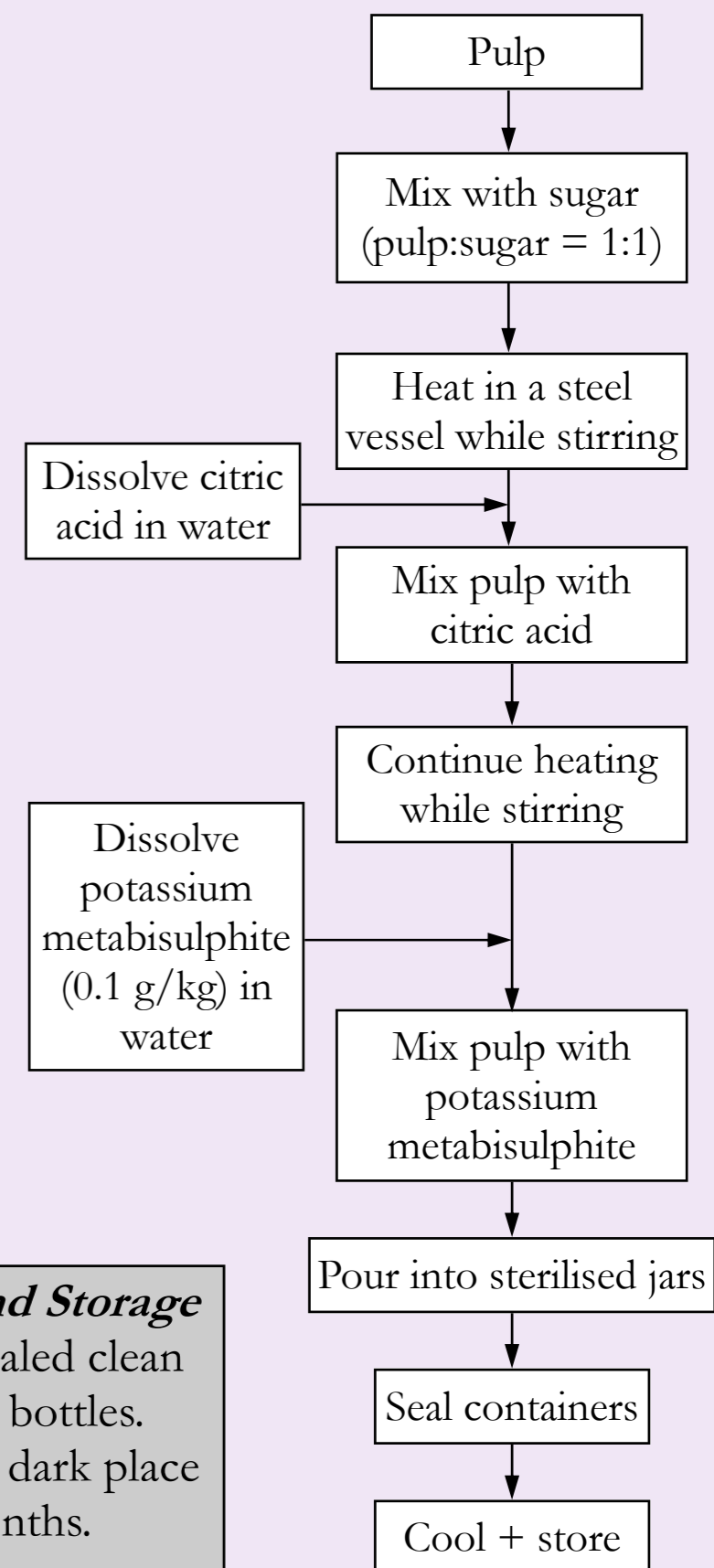
Frozen pulp

2. Processing from the pulp

Nectar



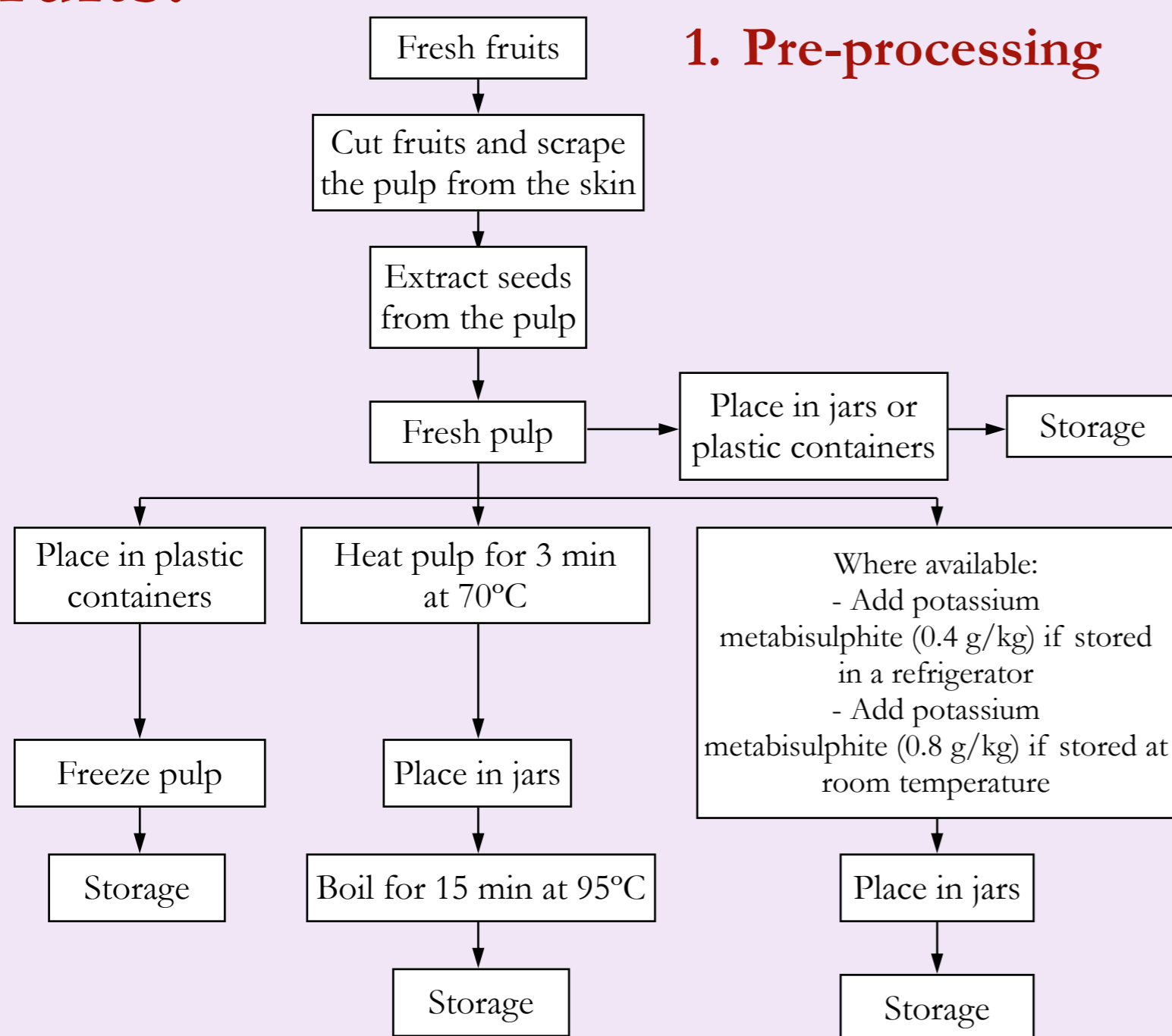
Jam



Packaging and Storage
Pack in well-sealed clean glass or plastic bottles. Store in a cool dark place for up to 5 months.

How to process sugar apple fruits?

1. Pre-processing



How to store fresh sugar apple fruits or pulp?

- ⇒ **Fruit:**
 - store for 2 days at room temperature in straw or dried grass
 - store between 15-20°C and 85-90% relative humidity to delay ripening
 - store for 5-6 weeks at 4.5°C in good condition for consumption, however, the skin shows chilling injuries and becomes brown
- ⇒ **Pulp:**
 - store for 6 months at room temperature when treated with potassium metabisulphite (0.5 g/kg)
 - store for 5 months at 27°C pasteurised and sealed in jars



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Fruits for the Future



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