

PROSPECTS OF VALUE ADDITION IN INDIGENOUS FRUITS OF ASSAM –A MINI REVIEW

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Abstract: The north eastern region of India, particularly Assam is one of the biodiversity hotspots and is considered as the centre of origin of certain crop species like citrus, banana etc. Many of the minor and indigenous fruits are found in Assam which grows wild and found also in homestead (Bari) garden. These fruits are nutritious, possesses medicinal and therapeutic properties. There are immense potentialities of preparation of high nutritive value products from these crops through processing and value addition. Among the different indigenous minor fruits viz., Kordoi (*Averrhoa carambola* Linn.), Outenga (*Dillenia indica* Linn.), Bhimkol (*Musa balbisiana* L.), Rebabtenga (*Citrus grandis* L), Mirikatenga (*Parameria polyneura* Hk.f.), Amlakhi (*Phyllanthus emblica* Linn.), Kujithekera (*Garcinia cowa* Roxb.), Bael (*Aegle marmelos* Correa). Roselle fruit (*Hibiscus sabdariffa* L.) . Borthekera (*Garcinia pedunculata* Roxb.), Jack fruit (*Artocarpus heterophyllus* Lam.), Jamun (*Syzygium cumini* Linn.(Skeels), Nagatenga (*Rhus semialata* Murr.) have high potential for value addition. These fruits are mostly consumed by the local people as fresh as well as processed products. 'Ready to serve' (RTS) beverages can easily be extracted from ripe fruits of Outenga, Kordoi, Bael. Jam, jelly, squash may be prepared from ripe fruits of Kordoi, Outenga, Kujithekera, Roselle, Nagatenga, Bhimkol. Good quality pickles could be made available from Amlakhi, Kujithekera, Borthekera, Mirikatenga. Delicious juices could be prepared from Bael, Kordoi, Rebabtenga. From ripe Jack fruit bulbs jackfruit toffee, lather and jam can be prepared as well as from the seeds of jackfruit; good quality flour can be prepared. Wines can also be prepared from ripe Jackfruit, Jamun and Roselle. Sweet candy may be prepared from Amlakhi, Kujithekera, Mirikatenga. Minimally processed ready-to-cook jack fruit can also be a business venture for the farmers. Thus, value addition in minor and indigenous fruits could be one of the appropriate options to enhance farmer's income in Assam.

Keywords: Minor, Indigenous, Fruits, Value Addition, Income

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