

Raw Materials

- Kamias
- Brown sugar
- Glucose
- Potassium sorbate
- Salt
- Water

Production Equipment

- Weighing scale
- Gas stove
- Cooking vessel

Process Flow for the

Production



Serving size: 2 pieces (grams)
Nutrient Content per 100grams

Nutrient	Nutrient Content per serving
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Energy	
Total Carbohydrates (g)	
Total Fat (g)	
Total Protein (g)	
Vitamin	
Iron	

PACKAGING

Packed in plastic contains can be stored in a dry place at room temperature.

Product Description

Chocolate Coated Dried Candied Kamias is a value-added product made from Kamias, brown sugar and chocolate to give a sweet , sour, cherry that appeals to consumer taste.

Market Potential

Today's fast-paced life leaves people with limited time to prepare a heavenly diet. This makes it important to produce healthy foods that are convenient and ready to eat with this emerging trend, there is a growing demand in both local and export markets for new products made from tropical fruit such as dehydrated candied.



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Chocolate-coated
Dried Candied
Kamias

Nutritious Tropical Fruit