Raw Materials

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

Production Equipment

- Weighing scale
- Gas stove
- Cooking vessel

Process Flow for the

Nutrient Content per 100 grams

- 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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Nutritious Tropical Fruit