

Apple dehydration technology goes to India

Detail Introduction :

On Thursday, April 28, an apple exhibition was held in Bangalore, India, hosted by the Horticulture Department of the India-China Economic and Cultural Promotion Council (ICECC). The event showcased dehydration technology and focused on the collaboration between Beijing and Bangalore.

This unique dehydration technology will be promoted in this exhibition to better preserve apples. Peel and core apple slices reduce moisture after vacuum packing. And when the package is opened, the dried apple slices will reabsorb the moisture and become fresh apple slices. This unique technology will soon be the future of sliced fruit, said ICECC Bangalore director. "These vacuum-packed fruits with no added preservatives will stay fresh under the influence of air. This will be attractive to an international, health-conscious and fast-paced city like Bangalore."



Another official said: "India and China have different methods of growing apples. Climate is an important factor, India's apple season ends in March, while China's can be extended to June. As a result, Chinese apples have a 10 to 12 percent share of the Indian market. "

Apple growers from China will come to the city to sell their products directly to consumers. The price of apples will be between Rs 120 and Rs 180 per kilo.

At the exhibition, Chinese representatives and the Mayor of Bangalore will discuss how China can take advantage of Bangalore's abundant mango and banana resources, and an exchange program will be established between Indian mango growers and Chinese apple growers. This is the first exhibition at an international level.

to promote business ventures to be held in Bangalore.