

Dehydrated fruits make good business for Sri Lanka mango growers

Detail Introduction :

"New venture Mangifera from Sri Lanka is dehydrated fruits to the global market. We plan to introduce products to various countries in the US, Europe, and Dubai." In addition to dehydrated mangoes, banana, and papaya.

The company produces TGC mango variety. This variety originates from Sri Lanka. It's available year-round. The fruit is juicy, good for pulping, and lasts well in storage and transportation.

"Our current fresh mango business is challenged because of high freight prices and fewer transport options. This is why we invested in dried and dehydrated fruits and related products. The risks are smaller, and returns are higher. Our company purchased heat pump dryer technology from AIM. We started this expansion under Covid-19. At the end of 2020, we ordered the first machines from AIM."

"With AIM's heat pump technology, we produce better looking, colorful dried fruits with better nutritional qualities. The machines are fully automated. Previously, we used standard dryers, which were noisy, and final products did not look too appealing. Nutrition and having a natural color are two very important factors for the final product."

"The important factor is that now we can store the products for longer periods. Typically, after harvest, a lot of produce goes wasted. With dehydration methods, we can minimize wastage and increase our profits and returns. Our current range is 250kg per day. We recently placed another order for two machines to increase our capacity from 500 kg a day to 750kg a day."

"Another big advantage of AIM's heat pump drying technology is that it saves up to 75% electricity compared to traditional drying machines. Secondly, it is good for the quality of dried products. Because we can control the temperature and the humidity, the end products are better quality. Humidity is important for shape. Temperature is lower than for traditional drying machines, at +80 degrees, to preserve the nutrition. It's much better. Our mangoes are dried at 45-55 degrees, at a relatively low temperature, and gentle drying helps to protect nutrition, color, and shape. Our main markets are the US, Europe, and Dubai.