

POMEGRANATE PEEL POWDER

INTRODUCTION



Pomegranate peel is rich in antioxidant of polyphenolic class which includes tannins and flavonoids. Antioxidant activity has been proposed to play vital role in various **pharmacological activities such as antiaging, anti-inflammatory and anti-atherosclerotic**

RAW MATERIALS

Dried and roasted Pomegranate peel

FSSAI STANDARDS

Composition	Content
Moisture content	5.40%
Total solid	94.50%
Total Sugar	17.70%
Reducing sugar	4.34%
Crude fiber	16.30%

PROCESS FLOWCHART

Selection of fruits



Washing



Separation of rind and arils



Cutting rind into small pieces



Drying in tray drier at 60° C to reduce moisture below 6%



Powdering



Sieving (60 Mesh)



Packaging



Storage

PACKAGING AND STORAGE



Glass Jar



Plastic Bag



Aseptic Pack



Plastic Bottle

EQUIPMENTS AND MACHINERIES



Washer



Aril Separator

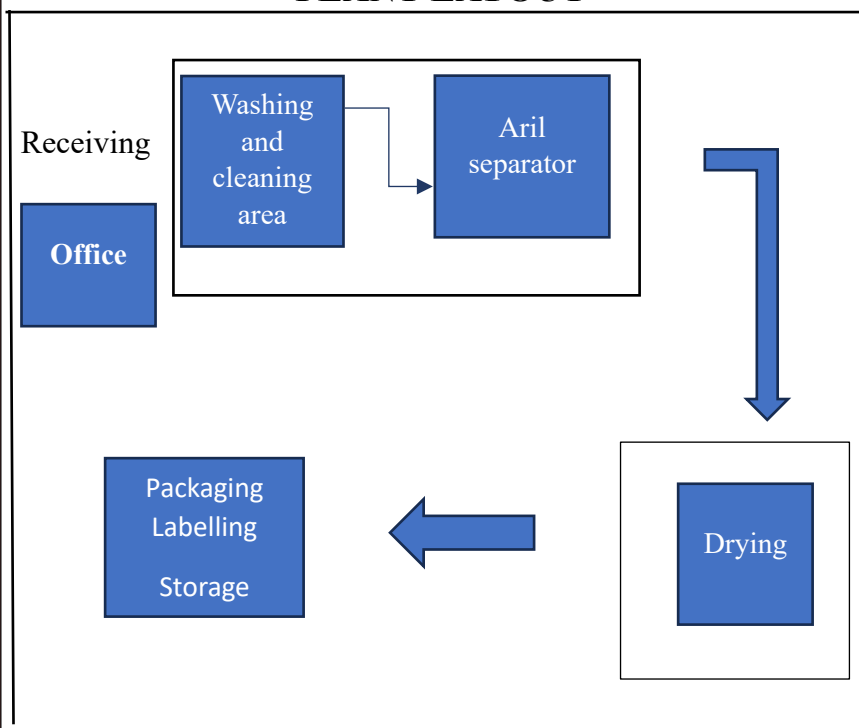


Cabinet dryer



Grinding machine

PLANT LAYOUT



IMPORTANT LINKS

Video links: For more information

<https://youtu.be/GMcIuM9-nt0?si=84YWbhyIg9R1-IFl>

(Pomegranate peel powder machineries)

<https://youtu.be/R98nhntKKa4?si=V7KZ5befy6PMWIZg>

(Peeling of pomegranate in processing industry)

Research paper:

<https://doi.org/10.3390/foods10061359>

(Pomegranate peel powder as preservative)