



15. Carrot candy

Type: New
Date: 2019
Patent: NA

Name of Inventor

Dr. Abdul Rouf, Dr. Syed Zameer & Prof. A. H. Rather

Description of Technology

Standardized processing conditions:

- **Slice thickness:** 15-20 mm
- **Time for dipping in syrup:** 24 hours
- **TSS of syrup:** 70°Brix
- **Drying temperature:** 55±5°C
- **Final moisture content:** 25±2%

Proximate composition of the product:

- **Moisture:** 25%
- **Protein:** 1.20%
- **Fat:** 0.80%
- **Crude fibre:** 1.35%
- **Carbohydrates:** 70.16%
- **Energy:** 292.63 Kcal/100g

Shelf life: 3 months



Carrot Candy

Impact

This technology may prove beneficial for improving the overall health conditions of urban/rural population of union territory of Jammu and Kashmir. Nutritional deficiencies related to Vitamin A can be rectified in a low age group population i.e. school going children as well as people with defects in the vision due to such deficiencies.

Commercial applicability

The technology can be very well exploited by local entrepreneurs for the development of this novel product. The product can be commercially made available using minimum industrial setup and initial capital.