

Protocols for the industrial production of snacks and fruit bars

COLOMBIA / SPAIN

 Webstory



The technological solution

The fruits of second and third quality, which do not meet the size or appearance conditions to be marketed fresh, are the input of the processing companies. The development of new products can add value to the production, improve farmers' income and create sources of employment.



Description

Protocols were generated for the elaboration of gelled fruit bars, extruded fruit bars, dehydrated fruit snacks and fruit encapsulates that are used as carriers and stabilizers of the aromas and antioxidants of the fruits.



Results

- Construction of a sustainable and sustainable innovation model for the blackberry, lulo, passion fruit, guava and tree tomato chain.
- Value was added to the residues of fruit production.
- Prototypes of food and non-food products were developed based on different types of waste.
- Two fruit bars (blackberry and guava) were launched on the commercial market.

1200

Benefited families

1276

Trained people

14

Papers

18

Training events

PARTICIPATING ORGANIZATIONS



CORPC

INIA

ABOUT FONTAGRO

FONTAGRO is a unique cooperation mechanism for agricultural innovation in Latin America and the Caribbean (ALC) and Spain, that works through regional platforms. It is composed of 15 countries that have contributed capital exceeding 100 million dollars and the Inter-American Development Bank (IDB), which is its legal representative.

ORIGIN OF RESOURCES



Counterpart contribution
93.177.555

FONTAGRO
28.989.468

IDB
9.922.700

Other agencies
9.809.078

PARTICIPATION AND ROLE IN CONSORTIUMS SINCE 1998



FONTAGRO IN NUMBERS

193 Number of projects approved

141.9 Approved total amount US\$
MILLONES

9.8 Contribution from other agencies
MILLONES

32 Benefited countries

63 Generated technologies

15 New technologies for ALC

8 Technology of global relevance

MEMBER COUNTRIES

