

AWARD - Improvement of microbiological and biochemical characteristics of pineapple juice from Rwanda

PERSPECTIVES

It was concluded that processing washed and disinfected pineapple fruits can successfully lead to production of pineapple products with an extended shelf-life. Small scale pineapple fruit processors in Rwanda should stick on the hygiene of processing equipment as well as the raw pineapple fruit to be processed. They need to make sure that disinfection of the fruits prior to processing will sensibly reduce the microbial load in the final product.

Responsable :

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Montant :

