

Diverse value added products from Jack - RARS Ambalavayal shows the way in jack processing

Jack, the state fruit of Kerala is widely grown in the homesteads of Wayanad. Different varieties of the fruit is abundantly available throughout the district. However, the fruit is mostly consumed as ripened fruit or used to make homely dishes in the raw form. The only familiar value added product is the crispy chips. But what if more than 10 different products can be made from jack? This is exactly what RARS Amabalavayal is doing.



The research station in the hilly region is showing the ways to process the jack into delicious products. This include dried jack, jack rind pickle, jam, pulp, halwa, dry tender jack, toffee, mixture, dry tender jack are the products made in addition to the much famous jack chips. The products have a shelf life up to 6 months. Every year, the station processes around 15 tonnes of jack procured from its own farm. Varikka, Koozha and Thamarachakka are the main varieties used for processing purpose. Skill trained Self Help Group women are carrying out the processing activities in the food processing lab of the station. The FSSAI approved processing lab has high end machineries and other equipments to carry out various value addition activities. Apart from jack, fruits like litchi, mangosteen, avocado, passion fruit, banana etc. grown in the farm are processed here. The activities of processing and value

addition lab are under the supervision of, Mrs. Sreerekha M. V. Assistant Professor (Horticulture), of the station.

Every year, the jack processing will commence with the harvest of the fruit in the month of March. This year also things were going normal till the announcement of the lock down by the end of March. However, strict lock down till the midweek of April made it sure that the processing activities are completely stopped. However, the processing unit of the station was not ready to give up. With strict adherence to the protocols issued with respect to COVID 19, functioning of the unit resumed by the end of April.

Till now more than 4 tonnes of jack is processed by the unit to make 405 kg of chips and 40 kg dried jack. The processing unit is proceeding with its plans to make other products as well in the coming days. The value added products, which are in high demand are sold through the information cum sales center of the station as well as other sales outlets of the farm university. At present, the available products at the sales counter of the sales counter include jack chips (Rs.420/kg), Jack Halwa (Rs. 460/Kg), Dry Jack (Rs.420/Kg), Jack seed powder (Rs. 420/Kg) and Jack powder (Rs. 420/Kg).

For any other details please contact office number of the station: 04936 260421.

