

Nutmeg Pericarp Taffy

Background:

Nutmeg fruit has about 80–85 % of pericarp and trees of high yielding nutmeg varieties produce about 75-100 kg of fresh pericarp per tree, besides the economic yield of spice products, nutmeg seed and mace.

This biomass of nutritious pericarp is simply left behind in the garden for rotting after collecting the seeds and mace. Therefore, the pericarp is worth processing for a number of value-added food products.

Description:

The Nutmeg Taffy is a product prepared by using nutmeg pericarp or rind.

The product stores well at room temperature for about 12 months with simple packing without any synthetic preservatives.



Potential Beneficiaries: Farmers, agri-entrepreneurs, Self-help Groups, small and medium scale food industries, agro-eco tourism projects.

Impact of technology:

the product is commercially acceptable and the process is commercially feasible, Nutmeg Pericarp Taffy is one such potential technology to earn additional income from the same nutmeg tree besides income from yield of spice products

Potential Income increase after technology/technique adoption:

Status of Patent details: An application for patent has been filed vide Application No. 201621012414 and has been published Indian Patent Journal on 13/10/2017.

Status of commercialization: Technology and licensing terms have been evaluated by Agrinnovate India Ltd. and is being popularised. The technology has been commercialized with a small-scale agri-entrepreneur (M/s Tanshikar Spice Farm, Netravali) through a non-exclusive licensing agreement.