

Demonstration Video on Jackfruit Chips Processing

Jack fruit characteristics

Jack fruit has fibrous texture and some people often use jack fruit flesh as a meat substitute in vegetarian or vegan dishes. Additionally, the crop has many health benefits as well as a highly nutritious crop to millions world wide.

Chips making

Start by carefully harvesting and peeling full mature jack fruits in a clean conducive environment. Thereafter, extract jackfruit buds, remove seeds and slice buds into slices. Furthermore, add required amount of salt, dry the slices for 6 hours and fry until the slices turn light yellow colour. This should be followed by draining off oil. Lastly, collect the prepared jackfruit chips in clean containers, add spices and park.