



# FRUIT PROCESSING

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**LOCATION:** ARC-INFRUTEC-NEITVOORBJI, Helshoogte Road, Stellenbosch, RSA  
**SCHEDULED DATES:** On request  
**COURSE FEE:** R 8900 pp  
**BOOKS/ MANUALS:** Forms part of the stationary pack  
**COURSE DURATION:** Five (5) days

## COURSE DESCRIPTION & OUTLINE

### To introduce prospective farmers to deciduous Fruit production

- Fruit juice extraction
- Clarification and preservation
- Jam making
- Packaging

### LEARNING OUTCOMES

- Basic skills in fruit sorting, choosing suitable varieties for juice making
- Extraction and juicing methods for cottage industry
- Extraction for industrial purposes
- Packing and preservation of fruit juice to extend shelf life
- Business skills to manage juicing plant/ business

**WHO SHOULD ATTEND?** Fruit farmers, extension officers, entrepreneurs

**DELIVERY MODE:** Presentation, Practical and demonstrations

**ENTRY REQUIREMENTS:** Basic literacy