

ABSTRACT

PROCESS OF PRODUCING BIGNAY (*Antidesma buni*) FRUIT CONCENTRATE

The present utility model discloses a process for producing bignay (*Antidesma buni*) fruit concentrate to address the issue of postharvest spoilage and limited market availability of this highly perishable and seasonal fruit. The process involves extracting juice from crushed ripe bignay fruits using cheesecloth, mixing the extract with sugar, followed by pasteurization, bottling, steaming, cooling, sealing, and labeling. This method effectively extends the shelf life of bignay while preserving its nutritional value and natural flavor. Bignay fruit concentrate is composed of two key ingredients: bignay fruit juice and sugar. By transforming bignay into a stable, ready-to-use fruit concentrate, the utility model enables year-round utilization and consumption of the fruit, supports value-adding activities in rural communities, and provides an alternative, health-oriented beverage ingredient. The resulting product has demonstrated high consumer acceptability and offers potential for commercial distribution in both local and export markets.