180. Puree Manggis
Mangosteen Puree

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Mangosteen puree is a half treated material made from mangosteen fruit that has been processed to fruit porridge. Puree can be further processed into other needed processed products like fresh juice. Mangosteen puree from West Sumatra has been exported to some countries because it has a distinctive taste and freshness; therefore it is favored by people who like fresh juice in foreign countries.

Besides its specific taste, mangosteen puree contains Xanthone, a vitamin C with high Calcium and minerals for maintaining the health of its consumers, thus it can be categorized as an alternative healthy drink.

The manufacturing of mangosteen puree provides a promising business chance in the agribusiness field especially for the investor in establishing mangosteen puree industry as well as increasing mangosteen’s farmer living standard. The technology of processing puree is economically feasible giving a BC ratio of 1.73. At the moment, the manufacturing of mangosteen puree has been joint-ventured with Ratu Salju business group facilitated by Sawah Lunto Regency Government in this case Agricultural and Horticultural Local Service.