

- Temporary storage – stacked crates for raw materials, pallets for raw material and finished products, shelves for jars and airtight containers for dried products
- Good ventilation to allow moderate temperature
- Windows with insect proof screens.

ii. Equipments

- Should be properly cleaned before and after use
- Hot water should be used for sterilizing the equipments
- Wooden equipment should be scrubbed
- All utensils should be kept dry by wiping with clean cloth and stored in dust free places.

iii. Personal hygiene

- Health certificates should be acquired (commercial purposes)
- Health status (processing should not be done when one is sick or with open wounds)
- Maintaining personal cleanliness including body and clothes as well as cleaning hands before engaging in the canning.

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**KALRO/NAVCDP FFBS AVOCADO
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I. Introduction

In Kenya, there has been a gradual increase in the establishment of micro, small, and medium-sized food processing enterprises. These enterprises focus on producing a variety of nutritious food products as a means to mitigate post-harvest losses and food wastage, prolong the shelf life of food items, enhance food security, and make significant contributions to both national employment and gross domestic product (GDP).

Canning is an important process of preservation of fruits and vegetables by application of heat. The fruits should be mature, firm, ripe and free from all defects, while vegetables should be tender. Canned avocado is prepared from ripe avocado. It is made by cutting the avocado into desired shapes, boiling for three minutes, then packing in hot jars while leaving 2.5 cm head space.

II. Requirements for Processing of Quality Canned Avocado

i. Equipments

Weighing scale, knives, basins, washing troughs, stirring stick and canning jars.

ii. Ingredients

- Ripe avocados (1 kg)



Ripe Avocados. Source: James Ndambuki, KALRO

III. Procedure

1. Weigh the avocados
2. Clean, trim and sort the avocados
3. Cut into half and slice into small pieces



Cut avocado into half. Source: James Ndambuki, KALRO

4. Fill the cans with the sliced avocado and seal them
5. Heat sterilize the cans
6. Cool the cans
7. Label the cans
8. Store at room temperature.

Uses of Canned Avocado

Used as a snack

IV. Basic Hygiene During Processing

- i. **Processing premises:** spacious to accommodate all required facilities

a) Necessary facilities

- Sanitation area - toilets/latrines, changing rooms, hand washing areas and lunch areas
- Proper flooring
- Cleaning stations
- A floor drainage system.

b) Working rooms should have:

- Easy to clean floors
- Walls painted white for easy detection of insects, dirt and any abnormalities
- Adequate lighting