

- Cleaning stations
- A floor drainage system

Working rooms should have:

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

Equipment

- 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

Personal hygiene

- Health certificates should be acquired (commercial purposes)
- Health status (processing should not be done when one is sick or with open wounds)
- Illness and injuries (processing should not be done when one has open wounds)
- Personal cleanliness - maintaining personal cleanliness including body and clothes
- Personal behavior - hands should be carefully washed with soap



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**KALRO/NAV CDP/Avocado brochure
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Introduction

There has been a gradual increase in the establishment of micro-small and medium-sized food processing enterprises in Kenya. These enterprises focus on producing 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).

Avocado sauce is processed by blending ripe avocado with sour cream, lime sauce and garlic. These are blended until smooth.

Requirements for Processing of Quality Avocado Sauce

The following are required for processing avocado sauce:

Equipment

Weighing scale, knives, basins, washing troughs, pulper/blender, stirring stick and sufuria/pasteurizer

Ingredients

- Onion medium size
- Ripe avocados (1 kg)
- 375 g brown sugar
- 600 ml cider vinegar
- 1 cup water
- 3 tsp salt
- 1 knob ginger
- 9 cloves
- 12 pepper corns
- Carboxymethyl cellulose
- All spices (combination of ginger, garlic, coriander and parsley)-available at the supermarkets



Ripe avocados

Source: James Ndambuki, KALRO

Procedure

- Weigh the avocados
- Clean, trim and sort the weighed avocados
- Cut into half and extract the pulp using an extracting machine (pulper/appropriate equipment)



Cut Avocado into half ready for pulping

Source: James Ndambuki, KALRO

- Weigh the pulp.
- Weigh the ingredients based on the weight of the pulp.
- Boil the pulp concentrate to 7°C Brix with continuous stirring.
- Add sugar and salt to the boiling pulp.
- Put all the spices in the spice bag and suspend it in the boiling mixture and continue stirring.
- After 20 minutes, dissolve the starch in cold water and add it to the sauce mixture.
- Mix the C.M.C with sugar (1:1) and dissolve in an appropriate amount of water.
- Raise the temperature of the C.M.C mixture gently to dissolve and add to the rest of the sauce mixture.
- Continue boiling with stirring until the sauce attains 22-23°C Brix.
- Add vinegar and continue boiling in order to stabilise the sauce at 22-23°C brix.
- Cool the sauce using tap water to filling temperature of 75-80°C.
- Fill the hot sauce into pre-sterilised bottles. Cool quickly to 35°C in cold water.
- Store at room temperature.

Uses of Avocado sauce

- Used as a snack
- Used together with other foods e.g. taken together with chips

Basic hygiene during processing

Processing premises should be spacious to accommodate all required facilities. The premises should encompass the following:

Necessary facilities

- Sanitation area-toilets/latrines, changing rooms, hand washing areas and lunch areas
- Proper flooring