



**AUS4INNOVATION**

# **Vietnam National University of Agriculture**

Aus4Innovation is working with researchers developing novel processing technology for the fruit industry



# INNOVATION FOR DRAGON FRUIT PROCESSING

Fresh dragon fruit is the leading fruit export of Vietnam, accounting for 32% of the total value of fruit and vegetables sold overseas.

Dragon fruit earns its commercial appeal from high nutrition, and distinct taste and appearance.

High perishability and a peak harvest season in high temperatures and humidity result in post-harvest losses of up to 30%.

To address this challenge, Vietnam National University of Agriculture has developed innovative processing to add value to harvested fruit, reducing losses and creating new products for market.

Researchers can produce jam, wine, natural colouring and pectin from dragon fruit without artificial additives.

Fruit by-products are also being used to maximise value, minimise waste and increase farmer incomes.

- Increased profits for fruit farmers
- Reduced food loss and waste
- Novel food and beverage products for local and international markets