



Koneru Lakshmaiah Education Foundation

(Category -1, Deemed to be University estd. u/s. 3 of the UGC Act, 1956)

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Campus: Green Fields, Vaddeswaram - 522 302, Guntur District, Andhra Pradesh, INDIA.

Phone No. +91 8645 - 350 200; www.klef.ac.in; www.klef.edu.in; www.kluniversity.in

Admin Off: 29-36-38, Museum Road, Governorpet, Vijayawada - 520 002. Ph: +91 - 866 - 3500122, 2576129

Ref. KLEF/Agriculture/2024-25

Date: 26-10-2024

Circular

Sub:- KL College of Agriculture-preparation of Tuti fruity - *Reg.*,

The value addition club of the Department of Horticulture, KL College of Agriculture, is pleased to announce the conduct of an activity on managing watermelon rinds as an value added product. The activity will be taken up on 28/10/2024 at 5:30 pm in the KL University at Horticulture lab (S307).

Club In-charge

HOD

Event: Preparation of candy from watermelon waste (rind)

Date: 28-10-2024

Venue: Horticulture Laboratory (S307)

Number of students participated: 10

Objective of the event:

- Preparation of healthy candy without chemical additives
- Reducing the wastage and enhancing the marketing value of fruits

Description

Ingredients:

Watermelon rind (white part) - 2 cups (chopped)

Sugar - 1 cup

Water - 2 cups

Procedure:

Peel the skin off the watermelon rind and cut away any pink flesh. Chop the white part into small cubes.

Place the chopped rind in a pot, cover with water, and bring to a boil. Let it cook for about 10-12 minutes. Drain and set aside.

In another pot, combine the sugar and water. Bring to a boil, stirring until the sugar dissolves completely.

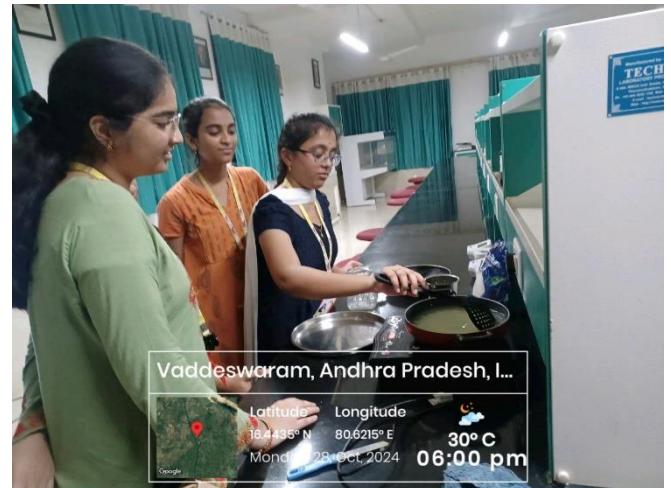
Add the boiled rind to the sugar syrup and cook on low heat for about 20-25 minutes.

Drain the excess syrup and let the rind air dry for a few hours until it becomes slightly sticky.

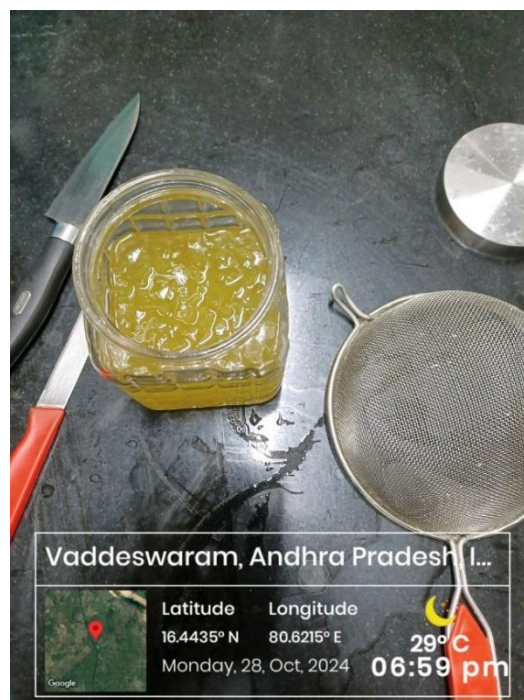
Mix the coloured rind together and store in an airtight container or refrigerate until use.

Outcome of the event: The product was successfully prepared and stored for weeks without using of any chemical additives.

Photos of the event



Club members involved in the preparation of candy



Final product along with the equipment's used for the preparation

List of students participated

| Sl No | Name | ID number | Signature |
|-------|------------|---------------------------|-----------|
| 1. | 2300620044 | PRATAPA ALEKHYA | |
| 2. | 2300620060 | YERRA SREE LEKHYA | |
| 3. | 2200620010 | CHALAMCHARLA GIRIDHAR | |
| 4. | 2200620008 | BATTULA LAKSHMI SAISRI | |
| 5. | 2300620023 | SOHANA | |
| 6. | 2300620020 | HARIKA | |
| 7. | 2100620002 | PRAVALLIKA | |
| 8. | 2100620016 | HANSHITA | |
| 9. | 2100620020 | MANISHA | |
| 10. | 2100620008 | HARSHA | |

Club In charge

HOD