**Introducing Durian Products under zero waste concept**

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Due to its high fiber, vitamin C, potassium, and vitamin B content, durian flesh is highly nutritious. Additionally, it contains antioxidant and anti-inflammatory substances like luteolin, kaempferol, and quercetin. The use of durian may **reduce cancer risks, prevent heart diseases, fights infections and lowers blood sugar as well. But unfortunately the price of durian is quite high. And most of the people don’t like the odour of durian and a considerable part of durian fruit is thrown away as waste. So by addressing all these problems ‘Durianzila’ has introduced a set of products to the market. Here they have used all the parts of the fruit, to produce products under zero waste concept.**

**From the indigestible, insoluble fiber in the husk of durian, biodegradable packages, table mats and ornaments are produced. These packages can be used to store any kind of a dry material. With the use of the consumable fiber in durian husk and the gum abstract through seeds, fiber rich jam has been introduced. The brown colour of this jam has been taken from the natural food colorant extracted by the seeds. After extracting the gum of the durian seeds, the remaining has been used to produce chips. The compound which makes the smell of this fruit is volatile and therefore, when we heat up it will get evaporated. So with the use of flesh and seed gum, a nutritious durian set yoghurt has been introduced. Durian ice cream, milk shake, pastries also have been introduced to the market.**





Himali Suraweera

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