



# OPGA Educational Publication

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# Processing Pawpaw

OPGA Web Site: [Ohiopawpaw.com](http://ohiopawpaw.com)

Online OPGA Discussion Group: <http://groups.yahoo.com/group/Ohiopawpaw/>

The past several years have seen our pawpaw trees come into increased production and left us scrambling to find a way to efficiently remove the seeds from the pulp. We have hand peeled and manually removed the seeds, used colanders, food mills and giant mixers. All of these methods worked to a degree, but were not satisfactory for larger scale processing of pawpaws throughout the harvest season.

Last year we successfully utilized some "commercial" equipment for processing (see Pawpaw Pickin's, Fall 2008) but this year, with much more fruit, it became increasingly difficult to drive the 30 mile round trip in order to access the equipment. We had been given a hand operated food processor (Norco Sauce Master) to try last year, but we didn't have the correct screen (salsa) and were not able to utilize it. In the summer of 2009, Dr. Kirk Pomper, Kentucky State University, advised me of his success using a Roma Food Processor. The two processors are quite similar but the Norpro is a little better quality and the Roma has the advantage of being able to attach and electric motor which is well worth the extra cost.

Both processors must be modified to process pawpaws. The spiral auger needs to have about 1 to 1 1/2 of the spiral removed to make pawpaw seed removal successful. There are two spirals available, the standard and the grape spiral. Either one can be used, if modified. The grape spiral on the left has been modified by removing a portion of the spiral. We used a "salsa" screen, but Dr. Pomper used a "pumpkin/squash" screen. The grape spiral, the pumpkin/squash and the salsa screen may need to be purchased separately.

Both of the food processors are OK for home use, but not for commercial use. The seeds must be processed twice through the food processor to remove most of the pulp from them.



The fruit is washed and ripe fruit is cut in half and discolor pulp is discarded. Pictured to the left, Terry Powell is showing Dick Glaser how to scoop out the pulp and seed for processing.

The pawpaws must be at the proper stage of ripeness and if the pulp is mashed in a separate bowl before being placed in the hopper funnel, the fruit just slides down the narrow neck into the spiral and the plunger is seldom needed. The picture on the bottom, far right, is the finished pawpaw pulp and seeds. Note the electric motor on the right side of the processor.

