

Processing technology for Turmeric, Onion, Garlic and Ginger

Abstract:

The technology is developed for processing of farm fresh turmeric rhizomes into the turmeric powder within a day. It bypasses the traditional method of boiling, drying and polishing the turmeric rhizomes. Conventional method takes about 15 to 20 days for the entire processing of farm fresh rhizomes into dry concentrate. The new technology curtails down the steps of boiling, open sun drying, polishing and directly converts it into dry powder within a day period with qualitative as well as quantitative improvement.

Salient Features of the Technology

- Direct conversion of turmeric rhizomes into dry powder.
- More than 20% recovery without losing its colour and aroma.
- More than 5% recovery of curcumin.
- The product meets all requirements of US Government Standards and the American Spice Trade Association Standards.
- Same machine & equipment with little modifications can be used for processing of Onion, Garlic and Ginger.



Turmeric Processing Plant



Equipment Required: Cleaning and Washing unit, Steam Generation Plant, Cutting and blanching unit, Enzyme denaturation unit, Drying unit and Grinding unit.

Total Investment Required: 62 Lakhs (2.5 tons per day wet rhizome processing plant)

Contact Details:

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