

<b>Title:</b>	A process for the preparation of dehydrated lime
<b>Abstract:</b>	A process for the preparation of dehydrated whole lime, which comprises washing the fresh mature limes with water at a temperature ranging between 20-25°C, pricking the above said whole lime mechanically on the skin, mixing the above said pricked whole lime with a sugar solution of 20-40° Brix containing 3-5% edible oil in a ratio of lime to sugar sokition ranging from 10:0.5 to 10:15 for a period ranging between 5-8 minutes followed by draining of treated fresh pricked lime and drying it at a temperature ranging between 70-120°C for a period of 18-24 hours to obtain the desired black colored dehydrated whole lime.