

GINGER TEA

INTRODUCTION

The ginger tea is granulated free flowing dry mix. The ingredients present in ginger tea, generate a pleasant taste and fresh feeling, but stimulate the saliva glands. A 15 g of dry mix dissolved in water/ carbonated water and used as a beverage in place of other flavored beverages. Also it can be used in tea preparation in place of sugar.

RAW MATERIAL

Cane sugar, Ginger oleoresin

PLANT & MACHINERY

Tray drier/ cross flow drier, Sigma mixer, Oscillator granulator, Digital weighing scales

PROJECT COST – FIXED COST – WORKING CAPITAL (in Rs. '000)

(Estimate for a model project)

a) Land & Land development (500 Sq. m)	125.00
b) Building and civil works (150 Sq. m)	600.00
c) Plant and machinery	1142.00
d) Other fixed assets	50.00
e) Pre-operative expenses	250.00
Total fixed capital	2167.00
Working capital margin	321.00
Total Project cost	2488.00

Means of finance

- Promoters contribution	622.00
- Term loan	1866.00

PRODUCTION CAPACITY- (estimate)

Suggested economic capacity: 500 Kg Ginger Tea/ day	
Working	: 1 shift/day, 300 working days/ year
Capacity	: 150 MT /annum

TECHNOLOGY/MANUFACTURING PROCESS – Availability

The technology for the manufacture of Ginger Tea has been developed at CFTRI, Mysore, using appropriate equipment for optimal product recovery of right quality. The CFTRI has the necessary expertise to provide technical assistance and guidance for setting up the project. The CFTRI can offer further technical assistance for project implementation under technical consultancy arrangements.