CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE, MYSORE - 570 020

Removal of moky y dour nr om on hatii a u'r ednarge a ard amom mom apsules

Capsules INTRODUCTION

Bhatti cured (dried) large cardamom capsules are having the smoky odour, which makes it less acceptable. In order to remove the smoky odour a process is standardized at the Institute to make a product free from smoky odour. The process can be adopted by the wholesale dealers who normally procure the cardamom capsules from the farmers & sales in bulk. They can add value to the product by processing further and making it superior in quality by eliminating the undesirable odour.

RAW MATERIAL

Large cardamom capsules, dried by the traditional (bhatti) method

PROCSESS

Procured dried large cardamom capsules \rightarrow Cleaning \rightarrow De-stoning \rightarrow Steaming \rightarrow Dried

capsules \rightarrow Inspection \rightarrow Fumigation \rightarrow Packing

EQUIPMENTS:

Major equipments are Steam unit, Husk fired boiler, Elevators for loading, Tray drier, Sealing machine, Bagging unit, Inspection belt conveyor, Air classifier, De-stoner, Material handling equipment, Generator.

ECONOMICS OF PROJECT (Approximately):

Capacity of Plant	2 MT / day & 300 days operation
Land (625 M ²) & land development	1.40 Lakhs
Building (300 M ²)	17.50 Lakhs
Other fixed assets	1.15 Lakhs
Cost of plant/equipment	11.40 Lakhs
Working capital (margin)	25.00 Lakhs
(Total working capital required is 76 Lakhs)	
Total Project Cost	56.45 Lakhs