

<b>Title:</b>	An improved process for the preparation of tamarind paste
<b>Abstract</b> :	An improved process for the preparation of tamarind paste by removing the seeds, fibres and extraneous matter from the commercial pulp of tamarind manually, mixing the pulp with equal quantity of water and spreading it on enamel or stainless steel trays in uniform layers of 2-3 cm thickness, heating the pulp in trays at 60- 70°C for 1-2 hours, coarse-grinding the pulp for 10-15 min on a wet-grinder, passing the ground pulp through a sieve size of 1.5-2.5 mm to separate out the fibrous matter from the paste, heating the sieved paste for 2-6 hours at 60-70°C to get a Brix level of 40-60°C and optionally treating the above said paste with a preservative to obtain tamarind paste.