

CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE
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Ginger Beverage

Introduction

Uses: Natural Ginger beverage/concentrate is a good product, which possesses several combined qualities of refreshing, thirst quenching, nutritious as well as carminative and tonic beverage, has become very popular in almost every part of the country. Ginger candy-cubes, Ginger candy-titbits and Ginger powder are other products that can be made from fresh ginger during the process. Shelf life of the product is about 4 months.

Raw material : Fresh ginger

EQUIPMENTS REQUIRED:

Canning retorts, Tilting kettles, Stationery kettle SS, Pump roto, Syrup tanks, Tray drier, Mono rail with hoist , SS Vessels, Brix refractometer , Sugar grinder, Boiler etc.

PROJECT REQUIREMENT (an estimate) :

Land (Approx. in Sq. metres)	600
Building (Approx. in Sq. metres)	200
Plant & Machinery (Approx. Rs. in '000)	4000
Total Project cost (Approx. Rs. in '000)	6000

CAPACITY :

Suggested economic capacity: 1200 kg/day
Working : 200 working days/ year