

**CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE, MYSORE – 570  
020**

**GINGER PASTE**  
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[Process code: CPS-3620]

**INTRODUCTION**

Ginger paste is a viscous product retaining the strong aroma and flavor of the raw material namely fresh ginger. The volatile oil content in the product is influenced by factors such as variety, raw material storage, handling and processing conditions. The product is generally creamy- white or off white in colour the product is microbiologically stable and free from pathogenic bacteria. Product characteristics are,

- i) Product can be packed in glass jar
- ii) Product packed in glass jar can be stored under ambient temperature
- iii) The product is microbiologically is stable

Ginger paste is mainly used as a spice in culinary preparations for imparting a characteristic fresh garlic flavor. It is a ready to use preparation that can be used in place of fresh ginger in homes, restaurants and institutional catering.

**RAW MATERIAL**

Ginger rhizome is the major raw material require. It is preferable to obtain ginger variety less fibrous in nature and rich in volatile oil content which is usually in the range of 0.2 to 0.4% in the fresh rhizomes. The rhizomes must be of good quality, free from mould growth, insect infestation and discoloration. The other raw materials required in lesser quantity are common salt and permitted acidulants such as a citric acid and acetic acid.

**PLANT AND MACHINERY**

List of equipments

**Principal equipments:** Fruit washing machine , Hammer mill , Colloidal mill , Sigma mixer , Steam jacketed kettle, Peeler , Soaking tanks and Paste filling unit .

**Auxiliary equipment:** Preparation tables, Boiler, Trolleys, weighing machine, Holding vessels  
and miscellaneous items.

**PROJECT COST – FIXED COST – WORKING CAPITAL (in Rs. ‘000)**  
**(estimate for a model project)**

a)	Land & Land development (500 m <sup>2</sup> )	100.00
b)	Building and civil works (100 m <sup>2</sup> )	700.00
c)	Plant and machinery	620.00
d)	Miscellaneous fixed assets	200.00

e) Pre-operative expenses

152.00

Total fixed capital	1772.00
Working capital margin	213.00
Total Project cost	1985.00
Total working capital required at 15% of turnover	450.00

**Means of finance**

- Promoters contribution	920.00
- Term loan	1065.00

**PRODUCTION CAPACITY-(estimate)**

Suggested economic capacity: 100Kg /day

Working : 1 shift/day, 300 working days/year

Capacity : 30 Tonnes /annum

Optimum utilization capacity: 70%

**TECHNOLOGY/MANUFACTURING PROCESS – Availability**

The technology for the manufacture of Ginger paste 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.