

DEHYDRATED WHOLE LIME

Introduction

Lime fruit is widely grown in India and several other countries. It is a tropical fruit, rich in vitamin C and other fruit acids. There is lot of demand for dried black lime or dehydrated whole lime in the Middle East countries. The small pieces of black lime are used in the preparation of fried rice based vegetarian and non-vegetarian dishes and also for making lime flavoured tea. The fruit extract in warm water is chilled before serving. The chilled decoction of black lime is an excellent remedy for various ailments and it offers some cooling effect.

The dry lime (whole) is prepared by drying the pre-treated lime fruits in a hot air drier. The yield of dry lime is 15%. The product is packed in a suitable packaging material. The product has a self-life of more than six months.

Raw material

Ripe, uniform size lime fruits

Plant machinery

Principle equipments: Rotary washer, Hot air drier, kettle and sealing machine

Auxillary equipments: Preparation table, trolleys, weighing machine, holding vessels and miscellaneous items.

PROJECT ECONOMICS (Approximate cost in Rs.)

Raw material (Kg/per day)	:	700
Working days	:	300
Land & Building (400 M²)	:	8,00,000
Machinery cost	:	
Rotary washer	:	1,2,000
Tray drier (192 trays)	:	4,00,000
Soaking tanks	:	10,000
Sealing machine	:	10,000
Auxiliary equipments	:	1,50,000

Capacity: 105 kg /day brown or black lime (Finished Product)

Note: CFTRI does not guarantee the performance of the machine. Indenter may kindly confirm the performance, etc., from the fabricator of the machine, before a decision is taken to purchase the same.