

## Central Food Technological Research Institute, Mysore – 570 020

### TAMARIND JUICE CONCENTRATE [CPS-1641]

#### INTRODUCTION

Tamarind (*Tamarindus Indica Linn*) is one of the common and most important trees of India. Although tamarind is grown for a long time, it has attained commercial significance only recently. Fruit is most useful. It is used in the form of pulp as souring material in culinary preparations. The present domestic method of extracting the fruit pulp by soaking in water and squeezing out the juice is unhygienic, inconvenient and wasteful. Potassium bitartrate being insoluble in water, half the acid present in the fruit pulp is left unextracted. Hence a clean product, kept in close containers, is more desirable.

Attempts at overcoming these difficulties have resulted in the development of a process for the production of wholesome and convenient product-tamarind juice concentrate at Central Food Technological Research Institute, Mysore. This is easy to dispense, since the jam-like material is easily dispersible in water. The quality of the product does not deteriorate over a period of one year storage.

#### RAW MATERIAL

Tamarind pulp

#### PLANTS AND MACHINERY

**Principal equipments:** SS Jacketed kettle, Basket centrifuge, Sparkler filter press, Force circulation evaporator, Holding tank with stirring arrangement, Centrifugal pump, Boiler

**Auxiliary equipments:** Trolleys, Weighing balance, Handling vessels.

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

a)	Land & land development (1350 m <sup>2</sup> )	135.00
b)	Building & civil construction (435 m <sup>2</sup> )	2175.00
c)	Plant and machinery	3400.00
d)	Miscellaneous fixed assets	695.00
e)	Pre-operative expenses	520.00
	<b>Total fixed capital</b>	<b>6925.00</b>
	Working capital margin	1300.00
	<b>Total Project cost</b>	<b>8225.00</b>
	Total working capital required at 15% of turnover	2850.00

**Means of finance**

Promoters contribution	: 3950.00
Term loan	: 4275.00

**PRODUCTION CAPACITY- (estimate)**

The installed capacity	: 1 ton/day of concentrate on one shift
Total working days	: 300 days in a year.
Optimum capacity utilization	: 70%

**TECHNOLOGY/MANUFACTURING PROCESS – Availability**

*CFTRI has standardized the technology and general methods of processing of Tamarind juice concentrate. Apart from this procedure for quality control, packaging and packaging material specifications & equipment details are also provided by the institute.*