

CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE

Mysore – 570 020

Dehydration of green chilli

1. INTRODUCTION:

Chilli (*Capsicum annum* L.), the most widely consumed vegetable spice and used in the cuisine of both the developing and developed countries. Annual trade of chilli in the world is 0.055-0.065 MT, which is 16.7% of total spice trade in the world. India ranks first in the production (0.691 MT) as well as in the export (0.033 MT) of chilli in the world. The wide popularity of chilli is due to its wide range of shapes and sizes and sensory attributes such as color, pungency and distinctive aroma that make generally insipid bulk nutritive flesh and cereals foods more appetizing. Therefore, chilli is an indispensable condiment as well as vegetable in every household in India.

2. USE:

Chilli can be used afresh, the normal way to use it is in the dried form either whole ground or crushed. The fresh fruit is also used in salad, pickle and canned product. In food flavourings, capsicum is extensively used in hot sauces like Tabasco and pepper. It is an important ingredient for flavouring meat, vegetable soups and processed meats. The tincture and essence of capsicum are used to increase pungency in chewing and smoking tobacco, ginger, gingerale, ginger soda, rum etc. Chilli oleoresins and oils are used for flavouring the snack foods. Capsaicin, the active principle of chilli is an effective counter irritant and hence chilli extracts are used in pharmaceutical and cosmetic preparations.

3. RAW MATERIAL:

Fully matured chillies

4. Process: Green chillies → De-stemming → Washing → Dipping → Slicing → Dehydration → Packing

5. PLANT AND MACHINERY:

Principle equipments: Rotary washer, Soaking tanks, Vegetable slicer, Cabinet Dryer, dehumidifier, etc.

Auxiliary equipments: Weighing balance, Heat sealer

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

a	Land (600 m ² sq.)	114.00
	Building (190 m ² sq.)	835.00
b	Plant & machinery	1143.00
c	Auxiliary Equipments	96.00
	Other fixed	90.00
d	Pre-operative expenses	287.00
	Total Fixed Capital	2565.00

Working capital margin	316.00
Total Project cost	2881.00

Means of Finance	
LT loan	: 1,923.75
Promoters share	: 957.25

7. PRODUCTION CAPACITY-(estimate):

Suggested economic capacity	: 315kg per day
Working	: 250 working day/ annum
Production	: 78.78 MT/ annum

8. TECHNOLOGY / MANUFACTURING PROCESS -AVAILABILITY

The technology for processing of dehydration of green chilli has been developed at CFTRI, Mysore using appropriate equipment optimal product recovery of right quality. The institute has the necessary expertise to provide technical assistance and guidance for setting up the project and implementation, under technical consultancy arrangements.

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.