CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE
MYSORE – 570 020

AMLA SPREAD

(Process code: CFV-3360)

INTRODUCTION

Amla (Emblica officinalis) or Indian Gooseberry is a minor subtropical deciduous tree. It thrives well throughout tropical India and is wild or cultivated in the regions extending from the foothills of Himalayas to Sri Lanka and from Malaysia to China. The tree also grows wild at elevations up to 1500 meters in southern parts on India.

Amla varieties, though have not been classsified according to their size, colours are named after the places of growing. The important varieties of Amla are: Banarsi, Bansi red, Chkiya, Desi, Hathi fool and Pink-tinged. The variety chakiya is noted for its heavy and regular bearing habits while banarsi is reported for its fairly large sized fruits, though it is slightly shy. Amla gets ready for harvesting by November. In the Northern plains, the peak harvesting period is from mid December to January end. Bacterial or fungal spoilage may occur during post harvest handling of Amla fruits. Processing of Amla not only results in curtailing the spoilage of fresh fruits but also results in value addition through new products with better nutritional properties. Product characteristics are,

i) Product packed in glass jar.
ii) Product can be stored under ambient temperature.
iii) The product is microbiologically stable.
iv) Product can be consumed as jam for bread spread.

Amla spread can be used in bread for sand witching. This product can also be taken along with Chapthi, dosa or similar breakfast foods to make the more appealing.

RAW MATERIAL

Mature Amla fruits, cane sugar, citric acid, pectin, mixed fruit pulp, Sodium benzoate, flavor, etc.

PLANT AND MACHINERY

Principal equipments: Fruit washing machine, Pulper, Fruit mill, Bottle washing machine, sealing machine, Hot air drier, Refractometer and Steam jacketed kettle.

Auxiliary equipments: 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^2)	100.00
b)	Building and civil works (100 m^2)	700.00
c)	Plant and machinery	500.00
d)	Miscellaneous fixed assets	200.00
e)	Pre-operative expenses	150.00
	Total fixed capital	1650.00
	Working capital margin	215.00
	Total Project cost	1865.00
	Total working capital required at 15% of turnover	450.00

Means of finance

- Promoters contribution	465.00
- Term loan	1400.00

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 Amla spread 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.

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.