

GREEN PEPPER IN BRINE

INTRODUCTION

Green pepper in brine is a product, prepared from fresh tender green pepper berries of the plant *Piper nigrum* L., by processing under controlled conditions. Green pepper in brine is mainly used as a spice in culinary preparations for imparting characteristic fresh pepper flavour. It is also used in garnishing salads and other dressings. It is a ready-to-use preparation that can find applications in homes, restaurants, institutional catering and in industrially processed foods. Green pepper in brine shall be packed in clean and sound containers made up of material which does not affect the product and which protects it from damage or spoilage.

RAW MATERIAL

Fresh tender green pepper

PROCESS

Green pepper spikes → De-spiking → Bulk berries → Grading → Floaters →
Green pepper in brine → Packing

PLANT AND MACHINERY

Destalking machine, Grading machine, Steam jacketed kettle, Brine making tank, Holding tank, Storage tank, Plastic carboy, Filter press, Centrifugal pump, Mixer, Boiler, Weighing machine.

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

a)	Land & Land development (400 m ²)	400.00
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b)	Building and civil works (240 m ²)	1425.00
c)	Plant and machinery	1790.00
d)	Pre-operative expenses	355.00
e)	Other fixed assets	240.00
	Total fixed capital	4210.00
	Working capital margin	600.00
	Total Project cost	4810.00

Means of finance

- Promoter's contribution	1652.50
- Term loan	3157.50

PRODUCTION CAPACITY- (estimate)

Raw material processing capacity: 700Kg/ day

Working days : 100 / annum

Capacity : 70 Tonnes /annum (finished product)

Optimum utilization capacity : 70%