Central Food Technological Research Institute, Mysore - 570 020

TAMARIND POWDER [CPS-1642]

INTRODUCTION

Tamarind powder is a free flowing powder made from natural tamarind pulp. The

product possesses the qualities of natural pulp and has the added advantage

of ease in handling, transport and storage of the product. This product has the

rich original flavour of tamarind and can be easily dispensed at household

level. Tamarind/Tamarind powder is an important condiment/adjunct used

daily as a souring agent in the preparation of sambar, rasam, puliogere,

chutney, sauces, etc. The sourness is due to tartaric, malic and citric acids

present in tamarind fruit. Product characteristics are

Products have good internal and external markets.

ii) It can be packed and sold in pouches, since it is a dehydrated product

iii) The product has a good shelf life.

RAW MATERIAL

India is estimated to produce around 3.25 lakh tonnes of tamarind pulp per

annum, bulk of it coming from the States of MP, AP, TN and Orissa and to a

limited extent in Bihar, Maharastra, and Karnataka. Pods are harvested once

in a year when the crop ripens in winter, they are decuticled, de-seeded

packed and stored. The pulp is used in a variety of food preparations, while

the seeds are used commercially for the seeds are used commercially for the

manufacture of sizing powders. There is no dearth of availability of raw

material for the production of tamarind powder in our country.

PLANT AND MACHNERY

Principle equipments: Dryer, disintegrator, mixer and packaging unit.

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

a)	Land & Land development (1000 Sq. M)	100.00
b)	Building and civil works (200 Sq. M)	500.00
c)	Plant and machinery	1170.00
d)	Miscellaneous fixed assets	130.00
e)	Pre-operative expenses	100.00
	Total Fixed Capital	2000.00
	Working capital margin	250.00
	Total Project cost	2250.00
	Total working capital required at 18.5% of turnover	1000.00

Means of Finance

Promoters contribution : 750.00 Term loan :1500.00

PRODUCTION CAPACITY-ESTIMATE

Suggested economic capacity : 500 kg tamarind powder/shift Working : 1 shift/day, 300 working days/year

Capacity : 150 MT/annum

Optimum capacity utilization : 70%

TECHNOLOGY/MANUFACTURING PROCESS - AVAILABILITY:

The technology for processing of raw tamarind pulp into dry powder form has been developed at CFTRI, Mysore using appropriate equipment for 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.