

## Turmeric powder from fresh turmeric rhizome

### **INTRODUCTION**

Many processing steps are involved in processing of turmeric powder by traditional methods. The heat treatment influences the colour and the aroma of the final product. Excess thermal treatment (cooking) spoils the colour of the final product while under-cooking renders the dried product brittle. The process developed by CSIR-CFTRI reduces processing steps especially the heat treatment of rhizomes; enhance the extractability of high colour and flavor of constituents.

Turmeric is an important tropical spice primarily valued for its color, aroma, antioxidant property and powder could be used in food, perfumery and pharmaceutical industries. This ground spice is used as a condiment. It is an essential ingredient of curry powders and is extensively used in traditional medicines. Traditional Indian medicine claims the use of its powder against biliary disorders, anorexia, coryza, and cough.

**RAW MATERIAL-** Fresh turmeric rhizome

### **PRODUCTION CAPACITY**

Suggested economic capacity :	2000 kg/shift/day (fresh rhizome)
	395kg/day (Turmeric powder)
Working :	120 days/ annum
Optimum capacity utilization :	70%

### **PLANT AND MACHINERY**

Weighing machine, Weigh Bridge, Slicing machine, Drier, Grinding mill, Shifter, Bag sealer, High pressure washer, Inspection conveyer and Miscellaneous

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

a) Land & Land development (600 M <sup>2</sup> )	600.00
b) Building & civil construction (400M <sup>2</sup> )	1600.00
c) Plant and machinery	8685.00
d) Miscellaneous fixed assets	50.00
e) Pre-operative expenses	650.00
Total fixed capital	11585.00
Working capital margin	680.00
Total Project cost	12265.00