

Faster Curing Of Vanilla Beans

1. Introduction:

Vanilla is world's most popular flavour. It is the costly spice next to saffron. It is mainly used in food, perfumery and pharmaceutical industries.

Commercial forms: Four commercial forms are established by ISO 5565

- F Vanilla pods, consisting of whole pods which may be split
- F Cut vanilla pods, consisting of parts of pods, split or not, and deliberately cut or broken
- F Vanilla in bulk consisting of vanilla in pods and cut vanilla
- F Vanilla powder, obtained by grinding vanilla pods without additives after drying.

2. Raw Material:

Immature bean is dark green in colour. When fully mature, mild yellowing commences from the distal end of the bean.

3. Process:

Harvested beans → Grading/sorting → Scalding → Drying → Hot rolling & sweating → slow ambient drying → Conditioning → Grading, bundling & packing

4. Plant & Machinery:

Sorting tables, blanching vessels, LPG gas stove, wire mesh basket, tray drier, woolen blankets, packing & sealing unit, trolley knife etc.

5. Project Cost – Fixed Cost – Working Capital (in Rs. '000) (Estimate for a model project):

a) Land & Land development (3000 m ²)	300.00
b) Building and civil works (375 m ²)	1500.00
c) Plant and machinery	454.00
d) Auxiliary equipments	145.00
e) Other fixed assets	50.00
f) Pre-operative expenses	276.00
Total fixed capital	2725.00
Working capital margin	166.00
Total Project cost	2891.00

Means of finance:

- Promoters contribution	1054.25
- Term loan	1836.75

6. Production Capacity- (estimate):

Suggested economic capacity: 100 kg pods per day
Working : 100 working days/ annum

7. Technology/Manufacturing Process – Availability:

The technology for the manufacture of **faster curing of vanilla beans** 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.