

Title:	A process for the preparation of smoky odour free large cardamom capsules
Abstract :	A process for removing smoky odour from large cardamom has been developed. The process for removal of smoky odour from large cardamom capsules and seeds consists of first subjecting the 'bhatti' cured large cardamom capsules to thorough cleaning to remove any extraneous matter. The cleaned capsules are loaded into a cylindrical still and spurge with live steam. The temperature, rate of steam passage and duration of exposure are kept at a level sufficient to dislodge and drive out the constituents responsible for the smoky odour without adversely affecting the natural aroma of the capsules. During the steaming operation the capsules pick up an additional 10 to 20% moisture which is removed by indirect drying. The dried capsules are suitably packed and stored.