

Title:	A process for the preparation of tamarind product from green tamarind
Abstract :	A process has been developed for preparation of tamarind product from green tamarind which comprises drying the fermented mass of green tamarind using a combination of drum dryer and conventional mechanical dryer at temperature 100-120°C and 50°C -90°C successively to get good aroma quality in dehydrated mass of tamarind to enable to get the final product with characteristic sensory qualities of aroma, colour, taste and consistency.