

CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE, MYSORE

Prawn Pickle

INTRODUCTION

The prawn pickle developed has an emulsion consistency, and contains fried prawn in an aqueous medium of acid, salt, spices, condiments and sugar. Covering oil is used in the bottled product. The pickle has a tested shelf life of over one year at room temperature. No external preservative has been used. Acceptability of the product has been established through consumer acceptance trials

MARKET POTENTIAL

The major market for prawn pickle is, Goa, Bombay, Kochi, Manglore, New Delhi, Calcutta, Mizoram. There is also potential for export of prawn pickle to overseas.

RAW MATERIAL

Prawn, Salt, Spices, Sugar, Mustard, Tamarind, Acetic acid, Vegetable oil

PROCESS

Frying of prawn → Preconditioning with salt and acid → Blending with spice mix → Bottling with covering oil

EQUIPMENT

Dressing Table, Knives, Container Icebox, Cooking/Frying/Heaters, Dry Grinding Equipment, Bottle, Filler And Weighing Machine.

PROJECT ECONOMICS

Capacity of production	30MT/ Annum
Cost of plant and equipments	Rs. 2.60 Lakhs
Total project cost	Rs. 17.74 Lakhs