

CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE  
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**An improved process for chilli oleoresin**

**Use:** This oleoresin, in its most pungent form, is used in the preparation of hot-type sauces and in highly spiced prepared foods. In addition, it may go into the flavouring of soft drinks, including gingerale and various types of confectionery. It can also be utilized as an extender for other pungent oleoresins. Capsicum oleoresin is almost invariably dispersed on a salt, rusk or their base before use and in this form it generally replaces the ground spice in processed food products. Chilli oleoresin is available in various pungency strengths.

The oleoresin shall be obtained by solvent extraction of the dried ripe fruits of *Capsicum annum* L or *Capsicum frutescens* L with subsequent removal of solvent. The material shall be a red viscous liquid with characteristic chilli odour, high pungency and deep red colour. The material shall be free from rancid off-flavour.

**Raw material :** Capsicum or chillies

**EQUIPMENTS REQUIRED:** Cabinet drier, Hammer mill, Oscillator Granulator, Sigma Mixer, Screw Elevator, Condenser, Desolventiser, Steam Generator, Acetone Distillation Unit etc.

**PROJECT REQUIREMENT** (an estimate) :

Land (Approx. in Sq. Metres)	3000
Building (Approx. in Sq. Metres)	1500
Plant & Machinery (Approx. Rs. in '000)	12500
Total Project cost (Approx. Rs. in '000)	22000

**CAPACITY :**

Capacity: 1000 kg chilli powder/day/shift