

DEHYDRATED GREEN PEPPER

INTRODUCTION

Traditionally the export of Pepper from India is in the form of Black Pepper. In recent years there has been an increased preference for Pepper with its natural green colour at least for certain specific uses in selected countries. Dehydrated pepper with its natural green colour satisfies this need and has been accepted well as a garnishing spice in preference to the traditional black pepper in some countries like Germany, France and Switzerland.

MARKET POTENTIAL

The first export of dehydrated green pepper from India was 506 kg in 1975-76. There has been a phenomenal growth of export of dehydrated green peeper since then, which touched 81 tonnes valued at Rs.56.5 lakhs in 1977-78. In 1997-98, the export was 45.0 tonnes valued at Rs.115.91.4 lakhs.

PROCESS

Freshly harvested green peppers of optimum maturity are destalked and cleaned. The treated and processed pepper is dehydrated, classified and packed.

EQUIPMENTS

The plant will consist of facilities for cleaning and de-stalking, steam kettles, miscellaneous stainless steel vessels, hot air drier, air classifier and boiler.

PROJECT ECONOMICS

Capacity of production	150 Tonnes /Annum
Cost of plant and equipments	Rs.12.0 Lakhs
Total project cost	Rs.20.0 Lakhs