

DEHYDRATED GREEN PEPPER-WITHOUT CHEMICALS

INTRODUCTION

The dehydrated green pepper made by a combination of blanching and HTST, followed by drying in a cross-flow dryer possessed acceptable green color, superior aroma and good re-hydration property

Use: Dried green peppercorns are very aromatics, but at the same time have less pungency which makes these useful for delicate dishes for which the heavy pungency of black pepper could be disastrous.

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 pepper 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.

EQUIPMENTS

Baby boilers, steam jacketed kettle, Vibro fluidized Bed Dryer, Try Dryer, Balance extra

PROJECT ECONOMICS

Land and Building(125 Sqm)	10 Lakhs
Plant and machinery	13 Lakhs
Working capital	1.1Lakhs
Total project cost	Rs.24.10 Lakhs
Capacity of production	120Kg per 8 hour shift
Working days	300 days per annum