

Spice Mix Formulations – Rasam

INTRODUCTION

Rasam is popular preparations commonly consumed in many parts of the Country, particularly in South India, as an adjunct to rice. Spices are an important constituent in these preparations and a large number of recipes, having different combination of different spice ingredients are in use.

A large number of spice formulations are being produced and marketed by the industry and these are currently available in the market. However the proportion of individual spice ingredients and method of processing there have remained more a trade secret and not readily accessible. In view of this CFTRI has come out with a process to prepare spice mixes these are suitable to make South Indian style rasam. It is estimated these demand for such spice mixed is more than 1000 tones per annum.

RAW MATERIAL

Red chillies, Coriander, Fenugreek, Pepper, Cumin, Mustard, Turmeric bars, Cinnamon, Asafoetida, Bengal gram dal etc

PROCESS

Ingredients → Cleaning → Roasting → Grinding → Sieving → Blending → Packing

PLANTS & MACHINERY

Major equipments are Roaster, Mixer, Pulveriser, Destoner, Sifter etc

PROJECT ECONOMICS (in Lakhs)

Capacity of production	: 150 Tonnes / annum
Working days	: 300 (single shift per day)
Land & Building (500 M ²)	: 12.00
Cost of plant and equipments	: 4.00
Total project cost	: 16.00

TECHNOLOGY/MANUFACTURING PROCESS – Availability

The technology for the manufacture of Spice mixes: Rasam has been developed at CFTRI, Mysore, using appropriate equipment for optimal product recovery of right quality. The CFTRI has the necessary expertise to provide technical assistance and guidance for setting up the project. The CFTRI can offer further technical assistance for project implementation under technical consultancy arrangements.