

GINGER PRESERVE AND CANDY

Technology:

Process to manufacture ginger preserve (in syrup) and candy.

Application and Use :

Confection, appetiser, a mouth freshener and a health food, also used for top dressing and decoration of cake, puddings and as ingredient in fruit cocktails and salads.



Salient Features of Technology :

The products are prepared from fresh ginger. The process involves cleaning, peeling and dicing of ginger and steeping / curing in sugar syrup of increasing concentrations up to 70° brix to get ginger preserve. The process is further followed by draining off the syrup, coating the cubes with powdered sugar and drying under controlled conditions. The product is suitably packed in pouches or tins.

Equipment and Machinery : Cooking and storing vessels, drier, SS knives, coating drum, baby steam boiler.

Raw Materials : Fresh ginger rhizomes and sugar.

Status of Commercialization : Commercialized

Minimum Economic Unit Size (MEUS) : 200 kg/day
