

BLEACHED DRY GINGER

Technology :

Production of bleached / limed dry ginger.

Application and Use :

Used as spice in traditional dishes.

Salient Features of Technology :

Fresh ginger is cleaned thoroughly to remove the adhering soil and dirt. The outer skin is scraped off using SS knives or sharp-edged bamboo device. It is washed, partially sun-dried and then soaked in limewater overnight and dried in the sun spreading in cemented surface or HDPE sheets. The process of dipping and drying is repeated two or three times and finally dried to a moisture level of 10-12% and packed in polythene-lined gunny bags.

Equipment and Machinery : No major equipment.

Raw Materials : Fresh green ginger and lime.

Status of Commercialization : Commercialized

Minimum Economic Unit Size (MEUS) : 50 kg/day
