

DEHYDRATED GREEN PEPPER

Technology :

Production of dehydrated green pepper.



Application and Use :

Used as spice item in food.

Salient Features of

Technology :

Freshly harvested green pepper of optimum maturity is destalked and cleaned. The berries are given heat and chemical treatments and dried under controlled condition. The dried product is cleaned, sorted and packed in polythene-lined gunny bags for marketing.

Equipment and Machinery : Boiler, kettles and drier.

Raw Materials : Fresh green pepper.

Status of Commercialization : Entrepreneurs

Minimum Economic Unit Size (MEUS) : 100 kg/day
