

## SPICE POWDERS

### Technology :

Process for making spice / curry powders for the preparation of sambar, rasam and pulao.



### Application and Use :

In various food and gravy preparations and also as flavouring agents.

### Salient Features of Technology :

The dried clean spices are powdered to 40-50 mesh size. The powder is cooled to room temperature and sifted. The spice powder is placed in airtight container and fumigated. The powder is packed in flexible pouches for marketing. For curry powder preparation, the cleaned dry spices are given a mild roasting (optional step), mixed as per recipe and ground to 40-50 mesh, cooled to room temperature, sifted, fumigated and packed.

**Equipment and Machinery :** Roaster, grinder, hand-sifter, storage bins, balance and heat sealer.

**Raw Materials :** Dry spices of good quality.

**Status of Commercialization** : Commercialized

**Minimum Economic Unit Size (MEUS) :** 150 kg/day