

DRUMSTICK POWDER

Technology:

Process for making dehydrated powder of drumstick (a popular tropical vegetable in South India).



Application and Use:

Used as flavouring agent in various dishes, thickening agent for “sambar” and “chutney” preparation. It gives distinct palatable taste and is a rich source of glutamic acid.

Salient Features of Technology:

Fresh green tender drumstick pods are selected, washed in water, trimmed, scrapped and cut into small pieces in a fruit mill. These are blanched in steam and then cooled by spraying water. The blanched drumstick pieces are dipped in water containing potassium metabisulphite, spread on trays and dried in a cross flow drier. The dried pieces are powdered.

Equipment and Machinery: Fruit mill, hammer mill, hot air drier, autoclave, steam jacketed kettles and steam boiler.

Raw Materials: Drumsticks.

Status of Commercialization : Commercialized

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