

## CHILLI SAUCE

### Technology:

Production of chilli sauce.

### Application and Use:

As food adjunct for use with samosa, noodles and gobi *manchuri*.

### Salient Features of Technology:

Fresh green chillies are blanched and mixed with coarse pulp of potato, peeled onion, garlic and ginger. The mixture is passed through a fruit mill and then through a homogeniser along with water to get a fine mass. The whole mass is cooked to 14° brix. Sugar, salt, acetic acid and sodium benzoate are added in required quantities and mixed thoroughly to get a brix of 25°. The hot product is filled in airtight bottles.

**Equipment & Machinery:** Fruit mill, homogeniser, steam jacketed kettles, steam boiler, crown corking machine.

**Raw Materials:** Green chilli, potato, onion, garlic, ginger, spices, acetic acid, sodium benzoate, salt, sugar.

**Status of Commercialization** : Commercialized

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

---