

## INSTANT PICKLE

### Technology:

Process to manufacture Instant pickles, which can be reconstituted with simple addition of water and oil.



### Application and Use:

As food adjunct.

### Salient Features of Technology:

Packaging of traditional pickles involves a high cost due to presence of liquids like brine, oil or vinegar. An alternate concept has been worked out to make instant dry pickles packed in polythene bags along with spices. Fully matured fresh raw mangoes/limes are washed and cut into uniform size, salt-cured and dried. Ground spices are added along with cured dry fruit pieces and packed in polythene bags. For reconstitution the mix is soaked overnight in specified quantity of water to get the pickle ready for use. Oil can be added to taste.

**Equipment and machinery:** Hot air dryer, grinder, weighing machine, heat sealing machine and frying pan.

**Raw Materials:** Raw mango, fresh lime, salt, spices and oil.

**Status of Commercialization** : Commercialized

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