

Tamarind Candy

1. General

Tamarind (*Tamarindus indica* L.) is an important adjunct/condiment used daily as a sour ingredient in the Indian cookery. Tamarind also got medicinal/ nutraceutical properties. A candy made with tamarind pulp, sugar and other nutraceuticals is very palatable and can be consumed by health conscious consumers.

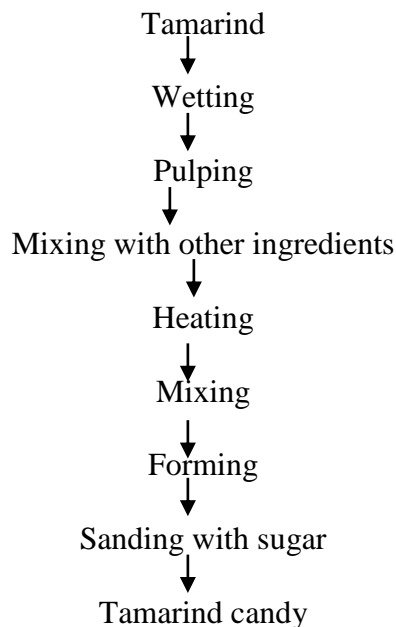
2. Market Potential

The market for tamarind candy is developing one. Products are being supplied in many airlines and becoming popular. These candies are good source of naturally available nutraceuticals and hence have the therapeutic value. Tamarind candy can be used as a mouth freshener, to add appetite and in many other similar purposes.

3. Equipment required

Fruit pulper, Candy cooker, Ball making machine, Twist wrapping machine, trays, Working table etc

Flow Sheet for Tamarind Candy



4. Project Cost – Fixed Cost – Working Capital (Rs. '000)

(Estimate for a model project)

1	Land and land development - (hired premises)	0.00
2	Building and civil construction - (hired premises)	0.00
3	Plant and machinery	27.00
4	Auxiliary items	37.00
5	Pre-operative and Preliminary expense	12.00
	Total fixed capital	76.00
6	Working capital margin	75.00
	Total	151.00

Means of Finance

Promoter's contribution 101.00

Term loan: 50.00

1. Production Capacity-(estimate)

Suggested economic capacity: 25 kg/ day
Working: 300 days

1. Technology/Manufacturing Process – Availability:

The technology for processing of the **tamarind candy** has been developed at CFTRI, Mysore using appropriate equipment optimal product recovery of right quality. The institute has the necessary expertise to provide technical assistance and guidance for setting up the project and implementation, under technical consultancy arrangements.