

WINE FROM GARCINIA XANTHOCHYMUS

INTRODUCTION

Garcinia xanthochymus f (Clusiaceae) commonly known as gamboges, is a tree endemic to India (Western Ghats and eastern Himalayas) growing 10-15m Height. The trees have dark green leaves, a gummy yellow sap and bear yellow fruit 6-7 cm diameter with juicy acidic pulp containing two seeds. The acidic fruit are used for beverages, preservatives, and as vinegar. The fruit pulp was used after appropriate dilution and adjustment of brix for wine production. The wine is a low alcoholic/ health drink having light yellow colour containing alcohol below 12%.

RAW MATERIAL

Raw materials used are Garcinia xanthochymus fruit, cane sugar and yeast.

PLANTS AND MACHINERY

Fruit crusher & de-seeder, SS Fermentation tanks, SS baby fermentor, SS tanks, Bottling machine, filtration assembly, etc.

PROJECT COST – FIXED COST – WORKING CAPITAL (in Rs.‘000) (Estimate for a model project)

a)	Land & land development (800 m ²)	400.00
b)	Building & civil construction (200 m ²)	800.00
c)	Plant and machinery	5300.00
d)	Miscellaneous fixed assets	50.00
e)	Pre-operative expenses	450.00
	Total fixed capital	7000.00
	Working capital margin	200.00
	Total Project cost	7200.00

Means of finance	
Promoters contribution	1950.00
Term loan	5250.00

PRODUCTION CAPACITY- (estimate)

The installed capacity 200 liters wine/ shift/ day and working for 150 days in a year

TECHNOLOGY/MANUFACTURING PROCESS – Availability

CFTRI has standardized the technology and general methods of processing of wine from Garcinia xanthochymus fruit. Apart from this procedure for quality control, packaging and packaging material specifications, equipment details are also provided by the institute.