

## **Spice Mix Formulation – Pulao**

### **INTRODUCTION**

The conventional ground spice mixes suffer from certain disadvantages. The major drawback is that they tend to lose the volatile aroma on storage. CFTRI has developed a spices mix for pulao with stabilized flavour. This has got the added advantage of uniform distribution in the end products and full release of flavour during cooking. Moreover, stabilised spice mix is stronger than ground spice mix. It is also possible to increase the concentration of the encapsulated spices upto 15-16%. Thereby, the strength can be further increased. This will result in reduction of processing cost as well as the cost of raw material like gum.

### **RAW MATERIAL**

Small cardamom, Clove, Caraway, Cinnamon, Cumin, Black pepper, Tejpat, Coriander, Nutmeg, Dry ginger, Chillies etc.

### **PROCESS**

Spices → Cleaning → Drying → Grinding → Encapsulation → Blending → Mixing → Packing → Sealing → Storage.

### **PLANTS & MACHINERY**

Major equipments are Cleaner, Disintegrator, Cabinet dryer, Screw conveyor, Mixer, Pulveriser, Vibro screen, Homogenizer, Spray dryer, Filling & Sealing machine etc.

### **PROJECT ECONOMICS (in Lakhs)**

Capacity of production	: 500 Kg / shift / day
Working	: 300 days
Land & Building (500 M <sup>2</sup> )	: 12.00
Cost of plant and equipments	: 14.00
Total project cost	: 26.00

### **TECHNOLOGY/MANUFACTURING PROCESS – Availability**

The technology for the manufacture of Spice mixes: Pulao has been developed at CFTRI, Mysore, using appropriate equipment for optimal product recovery of right quality. The CFTRI has the necessary expertise to provide technical assistance and guidance for setting up the project. The CFTRI can offer further technical assistance for project implementation under technical consultancy arrangements.