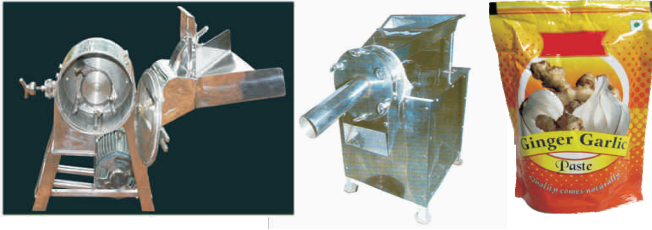


## GINGER/ GARLIC PASTE



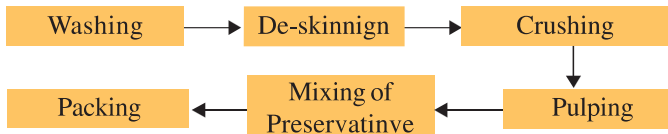
**Production capacity/annum**

9500 Kg.

### **Production process**

The ginger/ garlic received from farm is washed with water jet pressure to clean up any foreign material. The skin of the ginger/ garlic then removed by skin peeling machine. Then the same is put in the fruit mill/ crusher. The output of the fruit mill are put to pulper to further making fine paste. The output is put in the stainless steel tank for mixing the preservative. The same is transferred to the pouch packing machine for packing in custom denomination.

### **Process flow chart**



### **Machinery & equipment required**

- Water jet washer
- Skin peeling machine
- Fruit mill/ crusher
- Pulper
- Stainless Steel tank
- Packing machine

### **Raw materials/ consumables required**

- Ginger/Garlic
- Preservative
- Packing material

### Utilities required

Power required	:	2.0 KW
Water required (per shift basis)	:	400 Liters

### Manpower required

Skilled Workers	:	1 No.
Unskilled Workers	:	1 No.

### Area required

Total Area	:	100 Sq. Mtr.
Covered Area	:	50 Sq. Mtr.

### Investment required

Machinery & Equipment	:	} ₹ 6.3 Lakhs
Working Capital for 3 Months (Raw material, utilities & salary)	:	

