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DEPARTMENT OF AGRICULTURAL ENGINEERING

IV YEAR – 07TH SEMESTER

OFD352:TRADITIONAL INDIAN FOODS

UNIT 4: COMMERCIAL PRODUCTION OF TRADITIONAL FOODS

INTERMEDIATE FOODS

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Commercial production of ginger and garlic paste

Production Process

1. Raw Material Sourcing: Fresh ginger and garlic are sourced from reliable suppliers.
2. Cleaning and Washing: Ginger and garlic are cleaned and washed to remove dirt and impurities.
3. Peeling and Chopping: Ginger and garlic are peeled and chopped into small pieces.
4. Blending: Chopped ginger and garlic are blended together in a specific ratio to create a uniform paste.
5. Heat Treatment: The paste is heat-treated to extend shelf life and reduce microbial growth.
6. Packaging: The ginger-garlic paste is packaged in aseptic containers, bottles, or pouches.

Packaging Options

1. \Aseptic Containers: Sterile, tamper-evident containers for ginger-garlic paste.
2. Glass Bottles: Glass bottles with tight-fitting lids for ginger-garlic paste.

3. PET Bottles: Polyethylene terephthalate (PET) bottles for ginger-garlic paste.
4. Flexible Pouches: Flexible, resealable pouches for ginger-garlic paste.

Commercial production of tamarind paste

Production Process

1. Raw Material Sourcing: Fresh tamarind fruits are sourced from reliable suppliers.
2. Cleaning and Washing: Tamarind fruits are cleaned and washed to remove dirt and impurities.
3. Shelling and Extraction: Tamarind pulp is extracted from the shell.
4. Boiling and Soaking: Tamarind pulp is boiled and soaked to soften the pulp and extract the flavor
5. Blending and Straining: The tamarind pulp is blended and strained to create a uniform paste.
6. Heat Treatment: The tamarind paste is heat-treated to extend shelf life and reduce microbial growth.
7. Packaging: The tamarind paste is packaged in aseptic containers, bottles, or pouches.

Packaging Options

1. Aseptic Containers: Sterile, tamper-evident containers for tamarind paste.
2. Glass Bottles: Glass bottles with tight-fitting lids for tamarind paste.
3. PET Bottles: Polyethylene terephthalate (PET) bottles for tamarind paste.
4. Flexible Pouches: Flexible, resealable pouches for tamarind paste.

Commercial production of masalas (spices mix)

Production Process

1. Sourcing of Raw Materials: High-quality spices and herbs are sourced from reliable suppliers.
2. Cleaning and Grading: Spices and herbs are cleaned and graded to ensure uniform quality.
3. Roasting and Grinding: Spices and herbs are roasted to enhance flavor and aroma, then ground into a fine powder.
4. Blending: Different spice powders are blended in specific proportions to create the desired masala mix.
5. Sifting and Packaging: The masala mix is sifted to ensure uniform texture and packaged in airtight containers.

Types of Masalas

1. Garam Masala: A blend of ground spices, including cloves, cardamom, cinnamon, and black pepper.
2. Chana Masala: A blend of spices, including cumin, coriander, cinnamon, and amchur powder.
3. Biryani Masala: A blend of spices, including cumin, coriander, cinnamon, cardamom, and cloves.
4. Tandoori Masala: A blend of spices, including cumin, coriander, cinnamon, cardamom, and cayenne pepper.

Packaging Options

1. Airtight Containers: Plastic or glass containers with tight-fitting lids to preserve flavor and aroma.
2. Paper or Plastic Bags: Bags with airtight seals to preserve flavor and aroma.
3. Glass Jars: Glass jars with tight-fitting lids to preserve flavor and aroma.

Commercial production of idli and dosa batters

Production Process

1. Raw Material Sourcing: High-quality rice, urad dal, and other ingredients are sourced from reliable suppliers.
2. Soaking and Grinding: Rice and urad dal are soaked and ground into a fine paste using stone grinders or modern grinding machines.
3. Fermentation: The ground paste is fermented with a natural starter culture or yeast to develop the desired flavor and texture.
4. Blending and Standardization: The fermented batter is blended and standardized to achieve the desired consistency and flavor.
5. Packaging and Distribution: The idli and dosa batters are packaged in aseptic containers, bottles, or pouches and distributed to retailers and consumers.

Types of Idli and Dosa Batters

1. Idli Batter: A fermented batter made with rice, urad dal, and methi seeds.
2. Dosa Batter: A fermented batter made with rice, urad dal, and a small amount of methi seeds.

3. Rava Idli Batter: A batter made with semolina (rava), urad dal, and spices.
4. Neer Dosa Batter: A batter made with rice, water, and a small amount of urad dal.

Packaging Options

1. Aseptic Containers: Sterile, tamper-evident containers for idli and dosa batters.
2. Glass Bottles: Glass bottles with tight-fitting lids for idli and dosa batters.
3. PET Bottles: Polyethylene terephthalate (PET) bottles for idli and dosa batters.
4. Flexible Pouches: Flexible, resealable pouches for idli and dosa batters.

Quality Control and Safety

1. Good Manufacturing Practices (GMPs): Adherence to GMPs ensures a clean and hygienic production environment.
2. Hazard Analysis and Critical Control Points (HACCP): HACCP protocols identify and control potential hazards in the production process
3. Regular Testing and Inspection: Regular testing and inspection of products ensure compliance with quality and safety standards.