

Spices Park for Ginger and Turmeric Processing

Name of Project	Spices Park for Ginger and Turmeric Processing
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Project Location	Horticultural farms at Kathiatholi – owned by Director of Horticulture, Nagaon District, Assam
Area of the project	24 acre
Approx. Project cost	INR 10 Crore (~USD 15.38 million)
Focus sector	Food Processing
Status of approvals	The government of Assam has approved the proposal and Spices Board is in the stage of identifying an agency for the preparation of a DPR for the project.
Project contours	A Spices Park can be defined as an industrial park for processing and value addition of spices and spice products which offers facilities at par with the international standards.

Nagaon produced 6494 MT of ginger and 1731 MT of turmeric in 2015-16

The processing for both spices

Cleaning/Washing: To ensure quality and to ensure that the product is free from extraneous matter, animal or insect waste, mud etc, spices must first be washed well.

Boiling of turmeric: Turmeric rhizomes are first boiled before further processing is done to them. Therefore, they may first be boiled and then sent for drying.

Drying: The fresh produce will be at its most useful to the spice processors or exporters once it has been dried well. Higher content of moisture makes the spices susceptible to insect and fungal attack. At harvest, ginger has a moisture content of around 80%. Raw materials must not have a moisture content above 6 – 7%.

Slicing of ginger: Mechanised slicing machinery can be used for the purpose of slicing of ginger.

Peeling of turmeric: The outer skin of the rhizome may be peeled off mechanically.
