

ANARDANA POWDER

INTRODUCTION



Anardana powder is better known as dried pomegranate seeds and is very popular in Indian cooking as well as Middle Eastern cooking, pastries and bread making. Anardana powder, offers a sweet, fruity and sour flavour combination that is often used as part of a dry rub for fish and meats

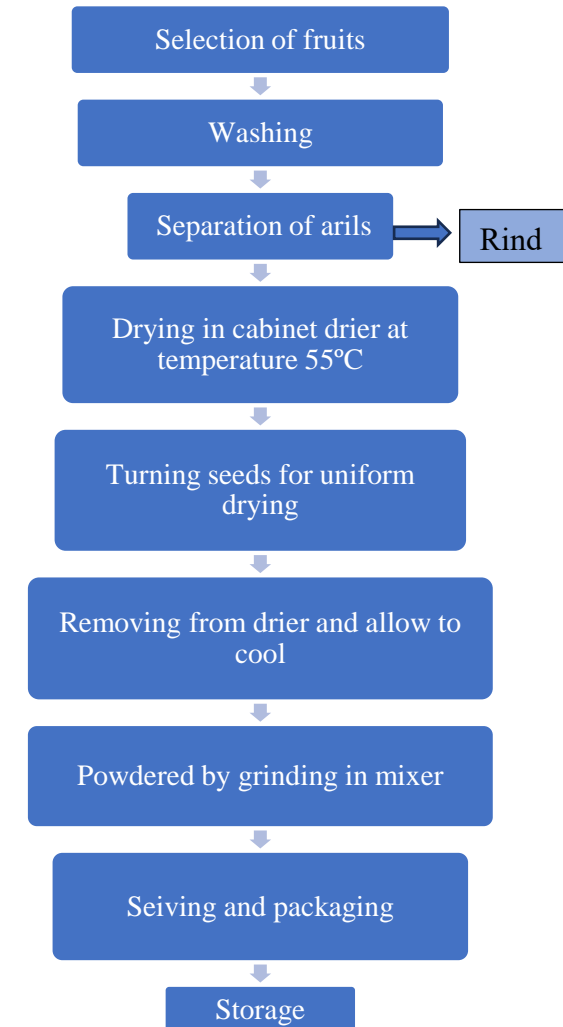
RAW MATERIALS

- Pomegranate Arils
- Citric Acid

FSSAI STANDARDS

	Before	After
Moisture content	80.19%	4-6%
Acidity	1.26%	8.96%
Sugar concentration	8.58%	59.52%

PROCESS FLOWCHART



PACKAGING AND STORAGE



Glass Jar



Box Packing



Aseptic Pack



Plastic Bag

EQUIPMENT AND MACHINERIES



Washer



Peeling machine

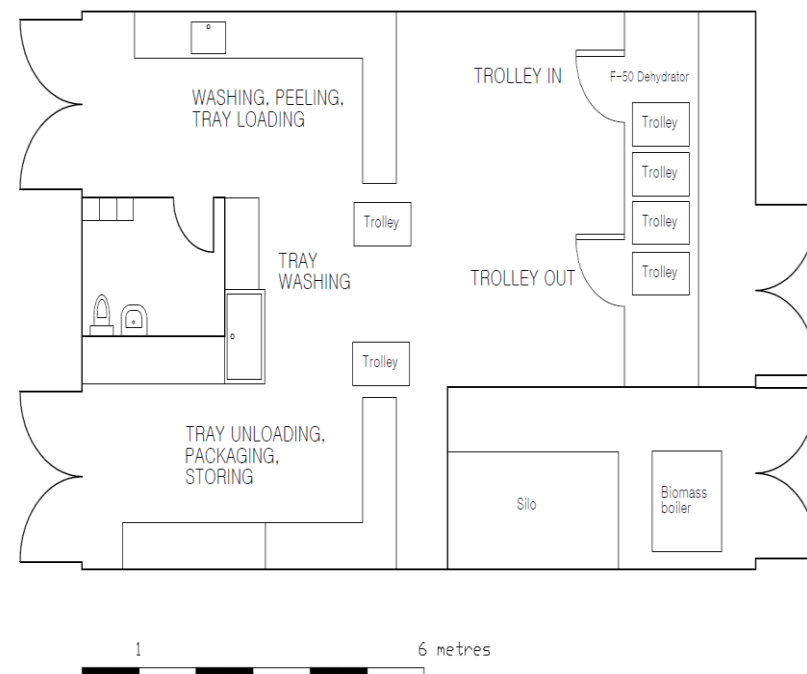


Cabinet dryer



Grinding machine

PLANT LAYOUT



IMPORTANT LINKS

Document link: For more information

<https://academicjournals.org/article/article1380105539-Parashar%20et%20al.pdf>