Production process of betel nut processing:

Hainan Betel Nut Dried Fruit → Alkali Wash → Boiled → Special Sauce → Surface Light → Cut Fruit → Point Halogen → Condensate → Package Seal → Finished Product

Reference formula for betel nut processing: (orange flavor)

Upper fragrance (in terms of water):

Jianying Sweet Sugar Sugar - 60 Type 3% Sweetener 1.5% Saccharin 0.3% Orange Powder Not Flavor 0.4% Cooling and Refreshing Agent 0.5% Betel Nut Deodorant 0.6% Ethyl Maltol 0.2% Vanillin 0.3% Orange Oil Flavor 0.8 % Sweet Orange Flavor 0.3% Mint Oil Flavor 0.3% Betel Preservative 0.5%

Polishing liquid (in terms of water):

Edible gelatin 2.5% lozenge 2.5% eagle sweet sugar sugar -60 type 3% cool and refreshing agent 1% orange powder not flavor 1.2% ß-cyclodextrin 0.3% betel nut preservative 0.3%

Brine (based on brine):

Jianying sweet sugar sugar -60 type 8% saccharin 0.5% cyclamate 10% cool and refreshing agent 0.6% menthol 0.4% orange powder not flavor 1% betel nut special bitter powder 2%

The main operational points:

1. Preparation of brine The sour lime is soaked in water for about one week. After soaking, filter with 80 mesh filter cloth, then take the slurry and cook for 6-7 hours with low heat. Then add the sugar to the ratio of 1:0.8. Stop heating, add a little flavor, sweetener, etc. after a little cold, stir well and set aside.

2. Choose a good Hainan betel nut, put it into the lye and boil for about 15 minutes, then boil it in water for 30 minutes, then remove it and put it into the bucket to prepare the incense.

3. Shangxiang is to immerse the betel nut in a solution with other additives such as sweeteners and flavors. The time of pickling is determined by temperature. It is 5-6 days in winter and 3 days in summer. During this time, betel nut should be flipped frequently to ensure uniform fragrance.

4, after the fragrance is good, take out the glazing, soak the betel nut in a solution with other additives such as colloid, sweetener and flavor, and soak the fruit for a few minutes, mainly to make the betel nut surface have a better appearance.

5. After the surface of the betel nut is slightly dry and not sticky, cut the betel nut, then drop a drop or two of the brine, and wait for the brine to solidify.

槟榔加工的生产工艺：

海南槟榔干果　→　碱洗　→　水煮　→　上香腌制　→　表面上光　→　切果　→　点卤　→　凝卤　→　包装封口　→　成品

槟榔加工的参考配方：（桔子口味）

上香液（以水计）：

健鹰甜赛糖－60型3%　　甜蜜素1.5%　　糖精0.3%　　桔子粉未香精0.4%　　清凉爽口剂0.5%　　槟榔专用除苦粉0.6%　　乙基麦芽酚0.2%　　香兰素0.3%　　桔子油香精0.8%　　甜橙油香精0.3%　　薄荷油香精0.3%　　槟榔防腐剂0.5%

上光液（以水计）：

食用明胶2.5%　　饴糖2.5%　　健鹰甜赛糖－60型3%　　清凉爽口剂1%　　桔子粉未香精1.2%　　ß－环状糊精0.3%　　槟榔防腐剂0.3%

卤水（以卤水计）：

健鹰甜赛糖－60型8%　　糖精0.5%　　甜蜜素10%　　清凉爽口剂0.6%　　薄荷脑0.4%　　桔子粉未香精1%　　槟榔专用除苦粉2%

主要的操作要点：

1、卤水的制作　生石灰用清水浸泡一周左右，泡好后用80目的滤布过滤，再取其浆用小火熬煮6－7小时，然后按1∶0.8的比例加入饴糖，膨发后，停止加热，稍冷后加入香精、甜味剂等其它，搅拌均匀后备用。

2、选上好的海南槟榔果，将其投入碱液中煮沸15分钟左右，再用清水煮30分钟后捞出，放入桶中准备上香。

3、上香是将槟榔浸在加有甜味剂、香精等其它添加剂的溶液中。上香腌制的时间视温度而定，冬季5－6天，夏季3天左右，其间要经常要翻动槟榔，保证上香均匀一致。

4、上香好后，取出进行上光，将槟榔浸在加有胶体、甜味剂与香精等其它添加剂的溶液中，浸果一般数分钟，主要是使槟榔表面有较好的外观。

5、槟榔果表面稍干不粘手后，将槟榔果切开，然后滴上一两滴卤水，等卤水凝固，包装后即为成品，