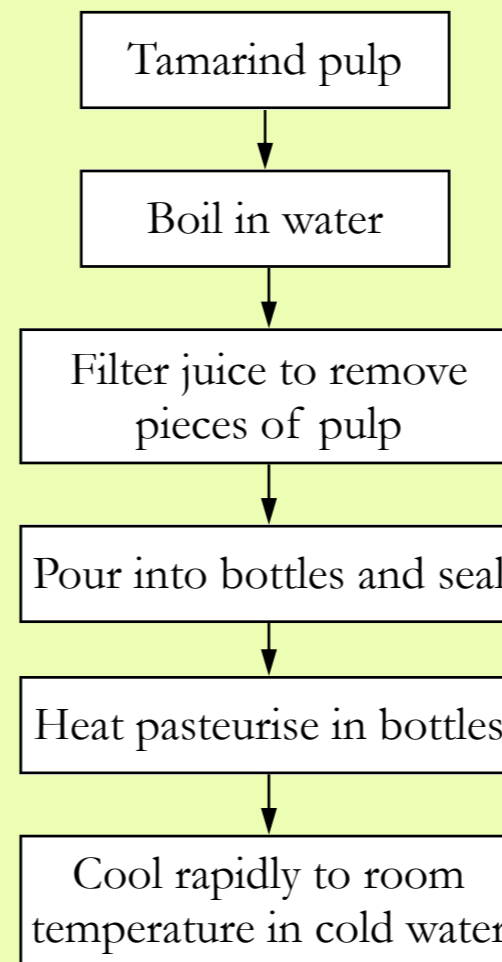


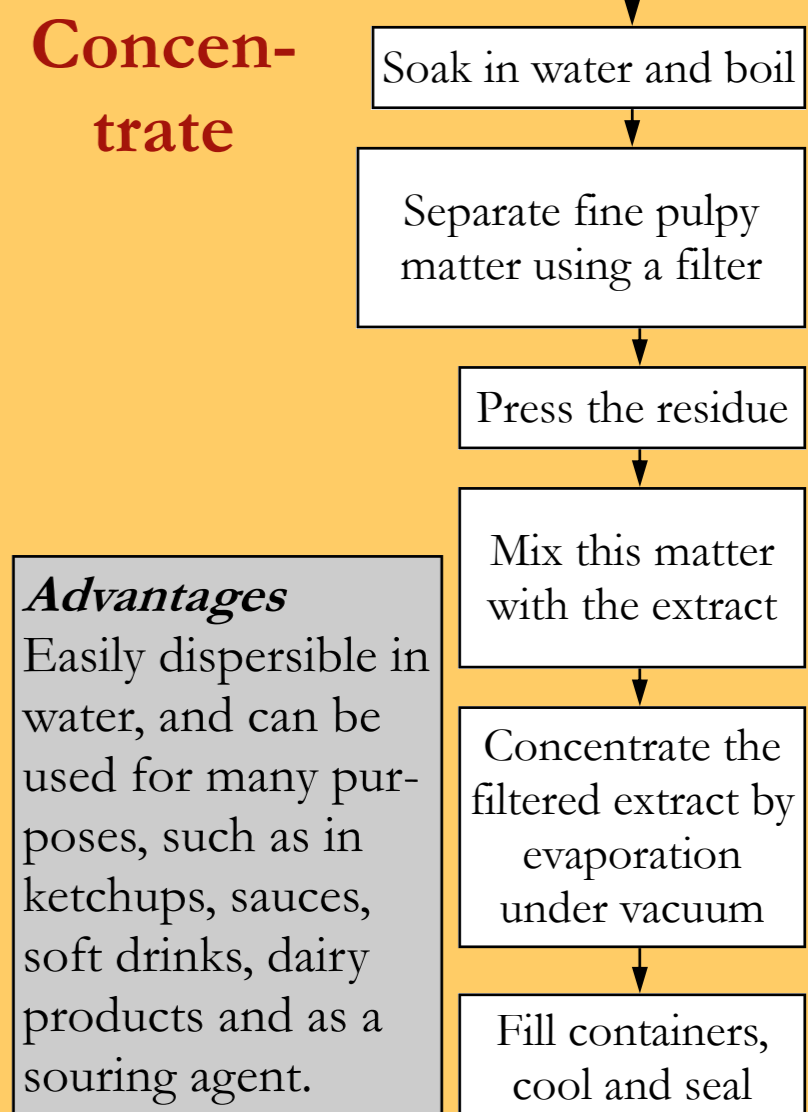
Tamarind (*Tamarindus indica*): Processing and Product Information



2. Processing from the pulp



Packaging and Storage
Pack in well-sealed clean glass or plastic bottles and store in a dark, cool place.



Advantages
Easily dispersible in water, and can be used for many purposes, such as in ketchups, sauces, soft drinks, dairy products and as a souring agent.

Packaging and Storage
Store in airtight plastic or glass bottles or cans, in the dark, for over a year.



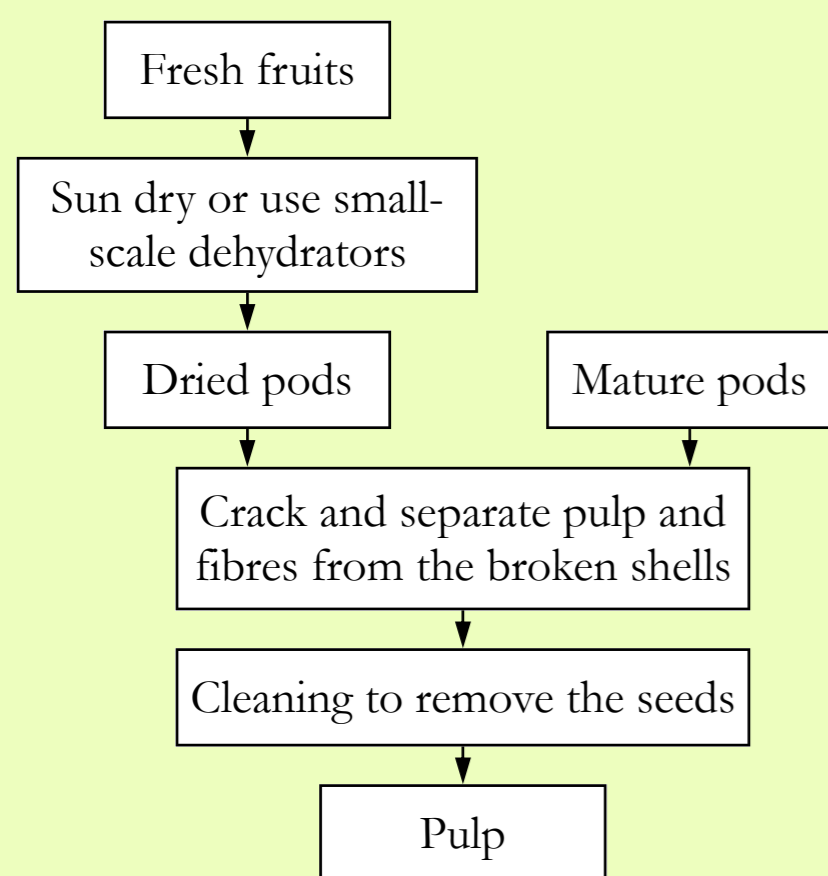
Why process tamarind fruits?

- ⇒ The fruit is high in protein, carbohydrate, potassium, phosphorus and calcium and is a source of iron, vitamin C, thiamine and niacin
- ⇒ Processing increases the shelf-life of the fruit
- ⇒ Processing adds value and increases income

	Potential processed products	
Pickles/chutney		Fruit leather
Paste/concentrate	Jam/jelly	Juice/nectar
Powder concentrate	Candy	Fruit-puree/pulp

How to process tamarind fruits?

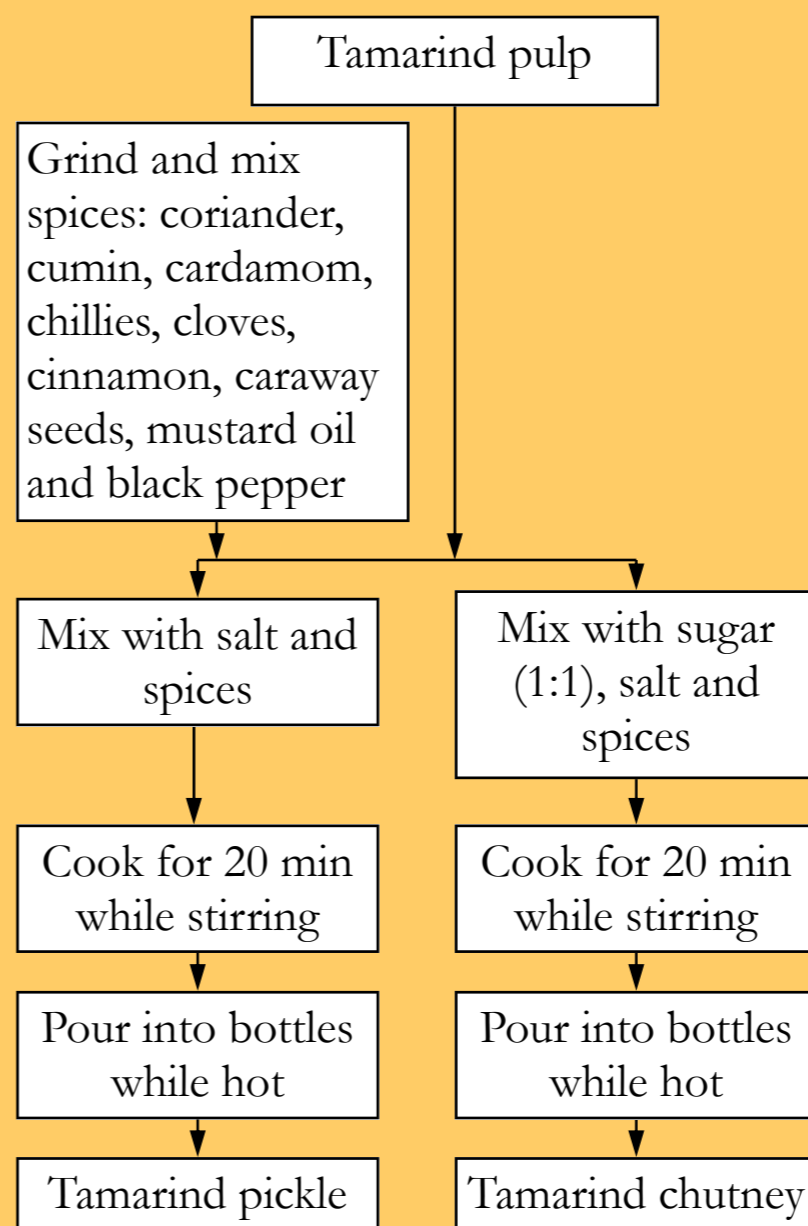
1. Pre-processing: De-hulling and cleaning



How to store fresh pods or pulp?

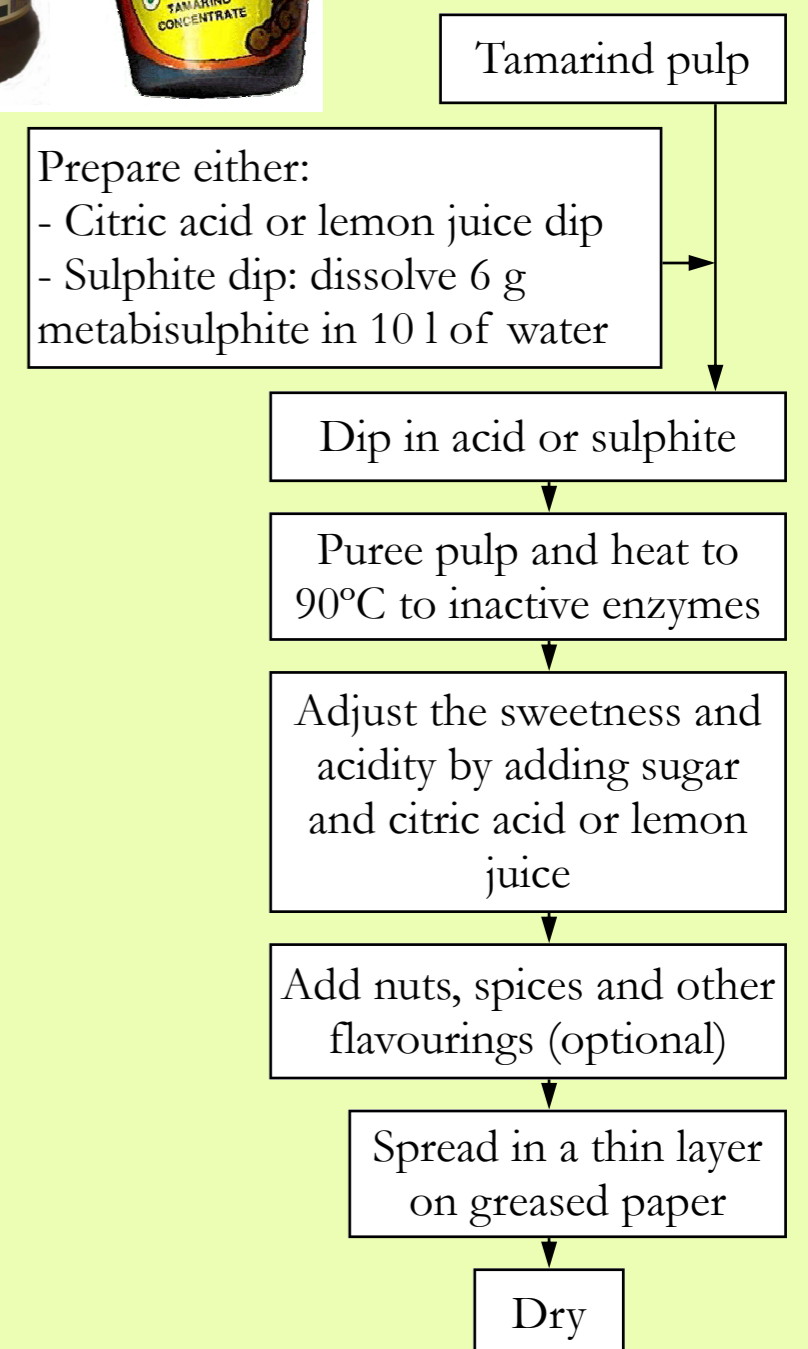
- ⇒ Pods: - for several weeks at 20°C
- ⇒ Pulp: - for 4-6 months below 10°C in a dry place by packing in high density polythene
- for about one year when stored mixed with salt
- for a longer period after drying or steaming

Pickles + Chutney



Packaging and Storage
Seal in polythene bags or pack in tightly capped, clean glass or plastic jars/bottles. Store in a cool, dark place for several months.

Leather



Packaging and Storage
Pack rolls of leather, interleaved with greaseproof paper in moisture-proof, heat-sealed bags. Store in a cool, dark place for up to 9 months.



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Fruits for the Future



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Please contact ICUC for further references.

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