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.

How to process tamarind fruits?

1. Pre-processing: De-hulling and cleaning

- Fresh fruits
  - Sun dry or use small-scale dehydrators
- Mature pods
  - Crack and separate pulp and fibres from the broken shells
- Cleaning to remove the seeds

2. Processing from the pulp

<table>
<thead>
<tr>
<th>Tamarind pulp</th>
<th>Juice</th>
<th>Concentrate</th>
</tr>
</thead>
<tbody>
<tr>
<td>Boil in water</td>
<td>Filter juice to remove pieces of pulp</td>
<td>Separation fine pulp matter using a filter</td>
</tr>
<tr>
<td>Pour into bottles and seal</td>
<td>Heat pasteurise in bottles</td>
<td>Press the residue</td>
</tr>
<tr>
<td>Heat pasteurise in bottles</td>
<td>Cool rapidly to room temperature in cold water</td>
<td>Mix this matter with the extract</td>
</tr>
</tbody>
</table>

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

Pickles/chutney

⇒ Tamarind pulp:
  - Dip in acid or sulphite
  - Purée pulp and heat to 90ºC to inactive enzymes

⇒ Mix with sugar (1:1), salt and spices

⇒ Mix with salt and spices

⇒ Grind and mix spices: coriander, cumin, cardamom, chillies, cloves, cinnamon, caraway seeds, mustard oil and black pepper

⇒ Cook for 20 min while stirring

⇒ Pour into bottles

⇒ Tamarind chutney

⇒ Mix this matter with the extract

⇒ Concentrate the filtered extract by evaporation under vacuum

⇒ Fill containers, cool and seal

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.
- Potentials processed products
- Paste/concentrate
- Fruit leather
- Candy
- Jam/jelly
- Fruit puree/pulp
- Powder concentrate
- Pickles/chutney
- Egg
- Leather
- Tamarind pulp
- Fruit leather

How to store fresh pods or pulp?

⇒ Pods: - for several weeks at 20ºC
⇒ Pulp: - for 4-6 months below 10ºC 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

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

Pickles + Chutney

⇒ Tamarind pulp

⇒ Mix this matter with the extract

⇒ Concentrate the filtered extract by evaporation under vacuum

⇒ Fill containers, cool and seal

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.

Potential processed products

- Paste/concentrate
- Jam/jelly
- Juice/nectar
- Candy
- Fruit leather
- Powder concentrate
- Pickles/chutney
- Fruit puree/pulp
- Leather
- Tamarind pulp