

# Moringa Oleifera Powder. Formulation and Processing of Moringa Oleifera. Moringa Processing Plant.

## Description:

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#### Dehydrated Drum Stick Powder- Moringa Market is expected to Cross US\$ 7 Billion By 2020

Moringa oleifera, also known as horseradish tree, ben tree, or drumstick tree, is a small tree from India, Pakistan, and Nepal that has been used for generations in Eastern countries to treat and prevent diseases such as diabetes, heart disease, anemia, arthritis, liver disease, and respiratory, skin, and digestive disorders.

Moringa oleifera (Drumstick) is a plant that has been praised for its health benefits for thousands of years. It is very rich in healthy antioxidants and bioactive plant compounds.

Moringa is a plant that is native to the sub-Himalayan areas of India, Pakistan, Bangladesh, and Afghanistan. It is also grown in the tropics. The leaves, bark, flowers, fruit, seeds, and root are used to make medicine.

Moringa is used for "tired blood" (anemia); arthritis and other joint pain (rheumatism); asthma; cancer; constipation; diabetes; diarrhea; epilepsy; stomach pain; stomach and intestinal ulcers; intestinal spasms; headache; heart problems; high blood pressure; kidney stones; fluid retention; thyroid disorders; and bacterial, fungal, viral, and parasitic infections.

Moringa is also used to reduce swelling, increase sex drive (as an aphrodisiac), prevent pregnancy, boost the immune system, and increase breast milk production. Some people use it as a nutritional supplement or tonic.

Moringa oleifera tree has been considered as one of the most nutritious plants ever discovered with most of its benefits concentrated in its small green leaves. As is evident from its name, moringa powder is made from the freshly harvested leaves of the moringa oleifera tree. Fresh moringa leaf powder is deep green in color and has a rich nutty smell. This powder is prepared by drying the moringa leaves at low temperature such that the plant tissue reaches a fine powdered consistency. The powder is then screened to remove impurities and then made into capsules and sealed in bags. The most amazing part is that once packed, this powder remains fresh for several months, retaining its nutritional value of vitamins, minerals, antioxidants, chlorophyll and complete amino-acids.

The powder prepared from drumstick can be used as a flavoring agent for various non-vegetarian dishes to enhance the flavour of chicken or meat and can also be used for drumstick soup preparation by adding spice powder and other ingredients. In addition it can also be used as a thickening agent for Sambar and chutney preparation, instant soup powder and in parotta along with potato as a flavour enhancer.

**For more details download PDF file.**

**Keywords:** Drumstick Powder Manufacturing, Drum Stick Powder Making, Benefits and Uses of Moringa Powder, Production of Drumstick Leaves Powder, Drumsticks Powder Making Process, How to Make Moringa Powder, Preparation of Drumstick Leaves Powder, Moringa Oleifera Cultivation, Drumstick Powder Manufacture in India, Drumsticks Powder Making Plant, Moringa Leaves Powder Making Plant, Dehydrated Drumstick Powder Production, Moringa Leaf Powder Processing, Drumstick and Drumstick Powder Processing, Drumstick Po

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