

Ginger Powder Production

Description:

Ginger Powder Production. Business Opportunity in Ginger Processing Industry. Commercial Ginger Products

Ginger (*Zingiber officinale*) is one among the wonderful spice in Indian kitchen that leaves strong flavor to the curry to make. It is usually used in making chicken or fish curries so that it can suppress the unhealthy raw smell of this food ingredient and replace the same with wonderful smell of ginger.

Ginger Powder is the grounded form of dried ginger roots. It is essentially used as a seasoning agent. However, the powdered form doesn't carry the strong pungent flavor from the roots. Hence, it is used for giving a mild taste to the dishes.

Ginger powder is also used for fragrance in soaps and cosmetics. Ginger oil obtained by the steam distillation of the dried ginger is mainly used in the flavoring of beverages, confectionery and perfumes.

Derived from the dried ginger root, ginger powder is a versatile spice that can be used for medicinal or culinary purposes. For thousands of years, ginger has been used in traditional medicine, thanks to its rich supply of antioxidant and anti-inflammatory compounds, such as gingerol, beta-carotene, capsaicin, and curcumin. Most herbal medicines that you'll find in the market will have a hint of ginger powder in it. Dry ginger powder is widely used in the kitchen to add flavor and aroma.

For more details download PDF file.

Keywords: #Production_of_Ginger_Powder, #Processing_of_Ginger_Powder, #Ginger_Processing, #Ginger_Processing_Plant, #Zingiber_officinale, Ginger Processing in India, Ginger Powder Manufacture, How to Make Ginger Powder?, Ginger Powder Business, #Dried_Ginger_Powder, #How_to_Start_a_Ginger_Powder_Business, Business Opportunity in Ginger Processing, Ginger Powder Production, Ginger Powder Manufacturing Business Plan, How to Start Ginger Business in India, Start Your Own Business? Ginger Powder, Ginger Proce

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