

Black Lime

Invention summary:

Dehydrated Black Lime

Technology overview:

This invention relates to a ready-to use flavoring item by dehydrating fresh lime fruit into black/ charred colored dehydrated lime fruit under high temperature. As a result of high temperature drying, the water activity of fruit/ product is reduced while maintaining the volume and the shape of the fruit as it prevents shrinkage as a highly dehydrated hard lime peel.

Potential application:

Whole black lime, black lime pieces, and black lime powder can be added to biriyani/ pulav-type preparations and curry preparations. Black lime powder can be incorporated to cooking rice or sprinkled over roasted meat, roasted fish and vegetable dishes as an agent to improve flavor. Black lime can be used as a cup for deserts such as ice cream and jelly.

Advantages of dehydrated black lime:

- Black lime is mainly relished for its flavor.
- Value addition to lime and reduce post-harvest losses
- Export exchange earning

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