



Candied Ginger (Ginger Preserve and Crystals)

Invention summary:

The pieces of ginger are boiled and impregnated with sugar solutions by an osmotic process.

Technology overview:

Ginger is the underground stem or rhizome of the plant *Zingiber officinale* which can be used fresh, preserved and dry form. In the preparation of candied ginger, the pieces of ginger are boiled and impregnated with sugar solutions by an osmotic process and osmotically dehydrated ginger are bottled with sugar syrup is called ginger preserve. Osmotically dehydrated ginger is coated with a thin transparent coating of sugar (icing sugar) or coated with crystals of sugar (sucrose) is called ginger preserve and glazed crystallized ginger.

Potential application:

Ginger preserve can be used as a raw material for bakery items (expensive type of cakes) and ginger crystals is a snack product.

Advantages of the Candied Ginger:

- Snack product and raw materials for bakery products
- Extend the shelf life /storage life of ginger
- Reduce postharvest losses of ginger

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