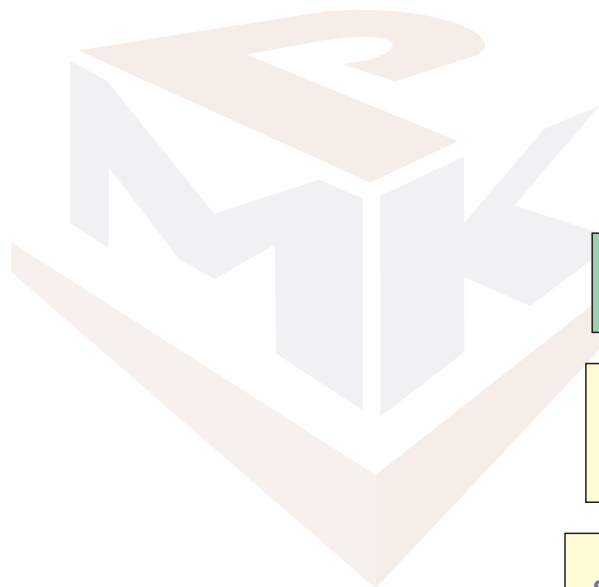
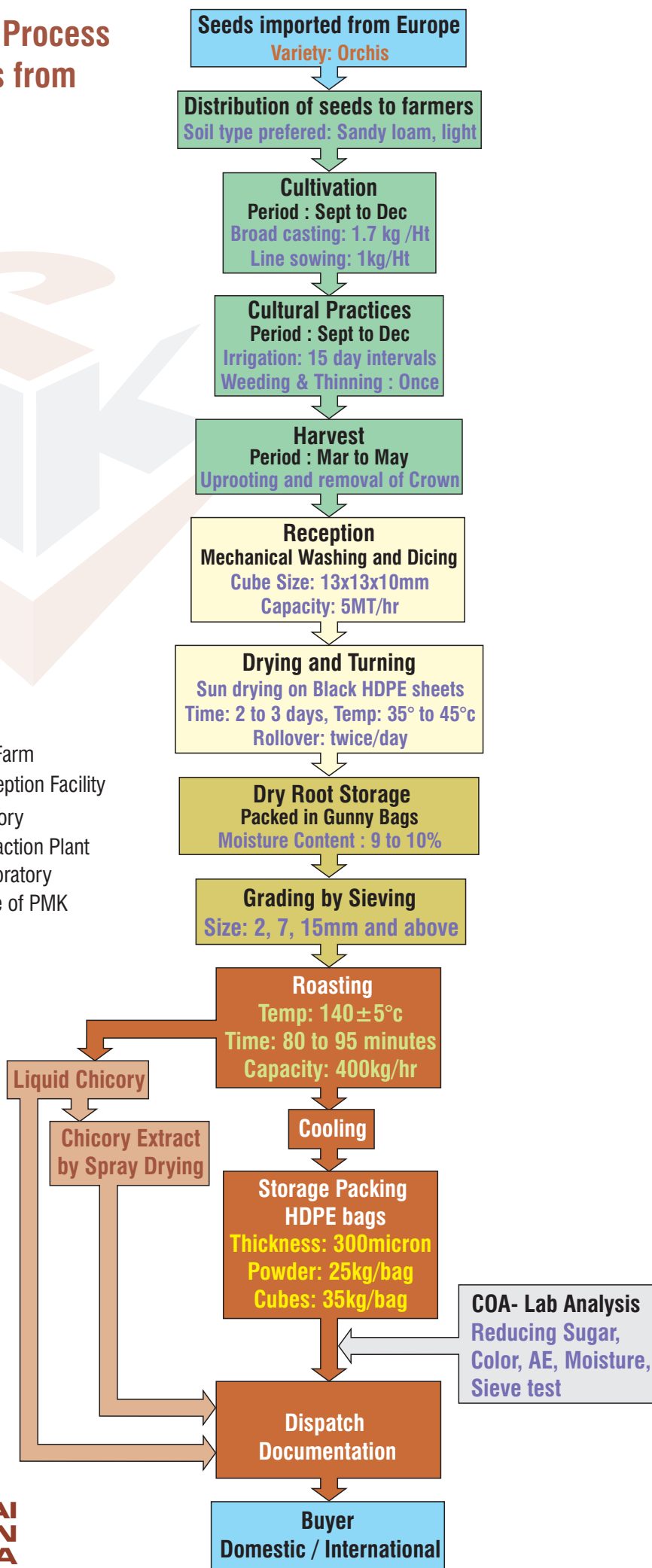


The Manufacturing Process of Chicory Products from Seed to Sip



- Process in the Farm
- Process at Reception Facility
- Process at Factory
- Process at Extraction Plant
- Process at Laboratory
- Process outside of PMK



Sun Dried Chicory Cubes

Chicory Roots after washing thoroughly with water is mechanically cut and sun-dried in the different size as per buyer's requirements. e.g 13 X 13 X13MM or 15 X 15 x15MM. Sun drying method for drying of chicory cubes normally takes 3-4 days at temperatures ranging from 35 to 45°C.

SPECIFICATION OF DRIED CHICORY CUBES:

Moisture	: Max 10 %
Extractability	: Min 74 %
Fines	: Max 0.2 % (Under 5 MM)
Dust	: < 0.2%
Pesticides, insecticides	: As per India Regulations
Herbicides, Fungicides	: As per India Regulations
Shelf Life	: Under 18 months.
Odour	: Aromatic, characteristics of dried chicory
Taste	: Bitter. Characteristics of dried chicory
Color	: Pallid Yellow or Little Grey Dried Chicory Cubes
Packing	: Dried chicory cubes are being packed in 30.00 Kg Jute Bags.



Roasted Chicory Cubes

Roasting of chicory cubes is being done by Natural Gas Roaster at temp ranging from 100-145°C for upto 90minutes. Each Batch contains 350.00 Kgs.

SPECIFICATION OF ROASTED CHICORY CUBES:

Appearance	: Uniform roasting
Retention on 15mm sieve	: Max 5%
Retention on 7m sieve	: Max 80%
Retention on 2mm sieve	: Max 95%
Color	: To be in between lighter & dark reference sample
Taste after preparation	: Clean & typical roasted chicory taste matching with reference product.

Roasted Chicory Cubes

	Minimum	Maximum
Moisture	-	5 %
Extractible matter (AE)	70 %	-
Reducing sugars	-	15 %
Fructose	-	3.5 %
Ash, total	-	8.0 %
Shelf life	: Under 3 months	



Packing : In sound jute/LDPE bags lined with 250gauge HDPE. Net weight 35kg.
HDPE bag is sealed separately and jute bag is being well stitched to avoid spillage,
Each bag is being marked showing net weight, batch number and the month of roasting.

Roasted Chicory Granules

Roasted Chicory grains is also specially manufactured from selected roots roasted at 140-150°C in traditional Natural Gas Roaster and being ground in a heat controlled grinder for better aroma and flavour.

SPECIFICATION OF ROASTED CHICORY GRANULES:

Moisture	: Max 10%
Extratability	: Min 60%
Size	: 01-05 MM
Age of Product	: 6 Months from the manufacturing date.
Odor	: Typical chicory taste
Color	: Dark Brown or Coffee like color.



Packing : Roasted Chicory grains is being packed in 25 Kg inner 300 micron food graded poly bags and outer HDPE Bags with the mark of Batch No, Manuf Date, etc.

Roasted Chicory Powder

Chicory Powder is specially manufactured from selected roots roasted at 140-150°C in Natural Gas Roaster and being ground in a heat control grinder for the better aroma and flavour.

SPECIFICATION OF ROASTED CHICORY POWDER:

Moisture	: Max 10 %
Extractability	: Min 74 %
Size	: 30 to 60 Mesh.
Age of Product	: 6 Months from the manufacturing date.
Odor	: Typical chicory powder (sweeter taste)
Color	: Dark Brown or lighter Yellow.



PACKING : Chicory Powder is being packed in 25 Kg inner 300 micron food graded poly bags and outer HDPE Bags with the mark of Batch No, Manufacturing Date, etc.