

ICAR – Krishi Vigyan Kendra

Karur

List of processed products

Product Developer- ICAR – Krishi Vigyan Kendra, Karur

Moringa Milk

Best Technology - 1

Superfood moringa is grown everywhere in Karur district. The Aravai murungai from the Aravakurichi area is especially popular. With 3,000 hectares under the crop in the district, 400 tonnes-500 tonnes of drumsticks are transported every day for 6-8 months in a year to nearby markets. During season farmers fetch very low market price . Prepare nutri rich moringa milk rich in protein, calcium and iron. So it reduce the risk of malnutrition in children. Moringa milk increase the utilization and profit . The following simple preparing processing involve viz., steaming, mashing , mixing ,bottling. The product standardization was concluded based on 9 point hedonic scale organoleptic evaluation method. The moringa milk found to be good in all aspects like colour(9.0), flavour(8.0) ,taste(9.0) and texture(8.6).

Procedure

Select tender (partially matured) moringa pod



cut in to pieces



steam in idli steamer until cook(20mins)



Collect the pulp



Boil and cool the milk



The moringa pulp was grind(sugar , flavours)



Bottling



Sensory evaluation to all age groups



FSSAI cerification



Product sale in market

