

## Process Development of Goraka (*Garcinia gummi-gutta*) Powder

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The Institute of Post Harvest Technology has developed an instant fish curry mixture recipe called "Instant Ambul thiyal mixture". The main ingredient of "Ambul thiyal mixture" is Goraka (*Garcinia gummi-gutta*) powder. There was no method found for preparing Goraka powder in small or medium scale level yet. Therefore, the main objective of this study is to develop a method for production of superior quality Goraka powder at a competitive price in commercial level with a view to recommending the suitable method for the Sri Lankan spice processing industry. The final product was evaluated in terms of particle size obtained after grinding, color value, moisture content, and acidity of ground product. The dried Goraka cloves available in the market were used to produce Goraka powder as the main raw material. To clean and remove dust particles, 'Goraka cloves' were washed with potable water. Cleaned Goraka cloves were soaked for 12 hours in room temperature until get them soft. Sample was drained off and cloves were sliced into 5-7 mm size particles and soaked in cold water at 20 °C for 10 minutes. The slices were drained off and a small scale hand operated chopper was used to obtain the Goraka pulp. Then the pulp was dehydrated using an oven at 55 °C for seven hours. The Disk mill performed best as the single machinery among two types of grinding mills; Disk mill and Plate mill in terms of grinding dried Goraka pulp. One pass through Disk mill; 23 mm Disk type with 500 micron sieve produced the particle size of 500  $\mu\text{m}$  Goraka powder. Color of the ground powder was closer to the grey color in red and yellow margins which reveals by the color space (L, a, b) of 33.38, 2.32 and 3.24. The moisture content and Hydroxycitric acid content are 8.15%, and 19.97% respectively. The Goraka powder prepared is useful in the preparation of variety of ready to use spice products such as Sri Lankan Ambul thiyal mixture, curry powder mixture for meat, etc.

**Keywords:** *Garcinia gummi-gutta*, Goraka, spice grinding, machinery