# **Moringa Powder**

# Introduction:

Moringa plant is beginning to gain more popularity as a new "superfood" for its highly nutritious profile and powerful antiinflammatory, antioxidant, and tissueprotective properties. Moringa is rich in vitamins, minerals, and amino acids. It contains significant amounts of vitamins A, C, and E; calcium; potassium; and protein. You can add moringa powder to your smoothie or drink it as a tea. Several antioxidant plant compounds have been found in the leaves of Moringa oleifera. Antioxidants are compounds that act against free radicals in your body. High levels of free radicals may cause oxidative stress, which is associated with chronic diseases like heart disease and type- 2 diabetes.

### Raw material:

Moringa leaves Packaging material (Pouch packing with zip lock / Food grade plastic bottles with aluminium foil lids)

#### **Machinery & Equipment:**

Sorting table Washing tanks Air drying system Tray dryer Pulverizer Sifters Metal detector Powder filling machine Band sealer / Induction sealer Date coading machine Moisture meter Plastic buckets Micro scale – 0.01 -50g Electronic scale -5g-5 Kg



# Investment for machinery:

Around Rs. 2Mn **Production process:** Raw material selection / Sorting

> Washing Steam blanching Air drying for 1-3days Tray drying Sweating Pulverizing Sifting Packaging

## Inquiries

Technical Services Division Industrial Development Board T.P -011-2605278 / Fax -011-2623846 Email – <u>tsdidb@gmail.com</u> Web – www.idb.gov.lk