

## Preserved Ginger & Ginger Dosi



### Introduction

Ginger is an erect, herbaceous plant with an edible underground stem known as a rhizome. It is widely used as a spice due to its unique flavor and fragrance. Ginger is used as an herb in traditional medicine due to its anti-inflammatory and antioxidant properties. Additionally, it is used as a remedy to relieve nausea, treat chronic indigestion, and pain.

### Raw Material:

- Fresh Ginger Root
- Sugar
- Milk
- Salt
- Glass Bottles / Polypropylene

### Machinery & Equipment:

- SS Vessels, Knife, Spoon
- Thermometer
- Hand sealing machine
- Working tables (SS)
- Balance
- Trays, Peelers

### Production Process:

#### Preserved Ginger

Wash and peel ginger. Cut into small pieces.

Soak in cold water, then drain.

Cook the ginger in water until it gets soft.

Drain the ginger in a colander.

Heat sugar and water to form a syrup

Add ginger. Mix well.

Cook till it turn thick. Allow to cool down.

Store in an airtight container.

#### Ginger Dosi

Wash and peel ginger. Cut into small pieces.

Blend with little milk and little bit of sugar until it becomes a paste.

Transfer the paste into a pan and add sugar, milk and salt.

Heat under medium flame with continuous stirring.

Pour the mixture into a greased baking tray.

Even out the mixture and cut into pieces before it gets harden.

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