



Goraka Paste

Introduction:

The fruit rind of *Garcinia cambogia* is extensively used traditionally as a flavourant in fish curries due to its sharp sour taste. Additional ethnobotanical uses include its use as a digestive and a traditional remedy to treat bowel complaints, intestinal parasites and rheumatism. This small fruit, reminiscent of a pumpkin in appearance, is currently most popularly used and widely advertised as a weight-loss supplement. Studies have shown that the extracts as well as (-)-hydroxycitric acid (HCA), a main organic acid component of the fruit rind, exhibited anti-obesity activity including reduced food intake and body fat gain.

Raw material:

Goraka
Salt
Water
Permitted preservatives
Glass bottles / Yoghurt cups
Shrink wraps

Machinery & Equipment:

Stainless steel containers / Steam jacketed pan
Stainless steel ladle
Heating source – Electricity / Gas
Meat mincer / Commercial blender
Paste filler
Shrink wrapping machine / Heat gun
Plastic buckets
Micro scale -0.01 g -600g
Electric balance – 5 – 50Kg



Investment for machinery:

Around Rs. 200,000/-

Production process:

Raw material selection / Sorting

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Washing

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Dip in water for 6-8hrs

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Heating until soft

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Grinding

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Mixing salt

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Concentration

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Adding preservatives

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Packaging

Inquiries

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