

Sesame Ball & Sesame Roll Manufacturing

Introduction

Sesame balls and rolls, which are popularly known as 'Thala guli and Thala bola' in Sri Lankan terms are famous confectionery items in the country. It is frequently used as a sweet in every occasion and celebration. Therefore, sesame rolls/balls have a excellent demand in the market.



Raw Material:

- Sesame Seeds
- Kithul Jaggery
- Kithul Treacle
- Sal
- Desiccated Coconut
- Sugar
- Cream of Tartar
- Polypropylene

Machinery & Equipment:

- Sesame Cleaning Machine
- Sesame Roll Making Machine
- Thermometer
- Continuous Sealing Machine
- Working Tables (SS)
- SS Vessels
- Electronic Balance
- Plastic Buckets

Production Process:

Sesame Rolls

Toast the sesame seeds over low heat

Toast desiccated coconut to golden brown

Mix sesame seeds ,desiccated coconut, crushed jaggery and a pinch of salt together

Boil kithul treacle over medium heat

Add the hot syrup to the previously prepared mixture and mix well

Form rolls

Sesame Balls

Toast the sesame seeds over low heat

Heat sugar till it form caramel and add water

Mix with roasted sesame

Mix cream of tartar with another portion of sugar and heat

Add sesame seed and caramel into this mixture and make sesame balls

Inquiries:

Technical Services Division Industrial Development Board

T.P.: 011-2605278 / Fax: 011-2623846

Email: tsdidb@gmail.com
Web: www.idb.gov.lk