

Dehydrated lime

The Industrial Technology Institute (ITI), Sri Lanka, has developed a process to dehydrate whole lime while retaining its flavour. During trials carried out at ITI's Process and Plant Engineering Division, it was found that about 15 kg of dried lime with acceptable flavour and aroma could be obtained from 100 kg of fresh lime. The final product is a black dry lime, which is used in Arabian recipes for preparing rice and curry. It can also be powdered and sprinkled over roasted meat. *Contact: Ms. N. T. Amarasinghe, Acting Head, Process and Plant Engineering Division, Industrial Technology Institute, 363, Bauddhaloka Mawatha, Colombo 7, Sri Lanka. Tel: +94 (1) 697 995; Fax: +94 (1) 697 994/698 624. (ITI Bulletin, August-October 2000)*