

A comparative study of cost economics of traditional and mechanical method of *Chironji* processing

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SUMMARY :

The edible *Chironji* kernel is rich in protein content, which may be sweet or bitter depending on the type. It is used in different forms and preparations of sweet dishes and directly consumed in many parts of India. The traditional method of *Chironji* nut decortication was done manually by small stone *Chakki (Jatta)* and manually separation of kernel. This is very tedious and time taking process. In the developed mechanical method of processing; all the process is similar to that of traditional method except the decortications of nuts by *Chironji* decorticator machine and separation of kernels by grader. In this method 150 to 200 kg of nuts could be decorticated in a day and it also saves Rs. 9.30 per kg as compared to traditional method.

KEY WORDS : *Chironji*, *Buchanania lanzan*, Traditional processing, Mechanical processing

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