Making chilli powder

Chilli is used as a spice across the world for its flavour. The chili powder production is a good way to make money and it requires little time.

Hygiene at all times

For quality powder, use chilli from one variety. It‘s best when harvested without stalks.

Hygiene at all times

Wash the chilli to remove rotten and damaged ones. Dry the chilli very well using a gas drier, solar drier or the sun for 5-10 days. If chilli is from the market, sort, wash and dry it.

For flavour enhancement, add spices like salt, dry ginger, garlic and pepper. Salt adds on taste and also acts as a preservative. Grind everything in a clean mill to obtain fine powder.

Allow the powder to cool and put in clean dry bottles. If recycled bottles are used, wash them thoroughly with detergent, water and bleach. Keep hygiene at all times.

Add label with brand name and expiry date.