

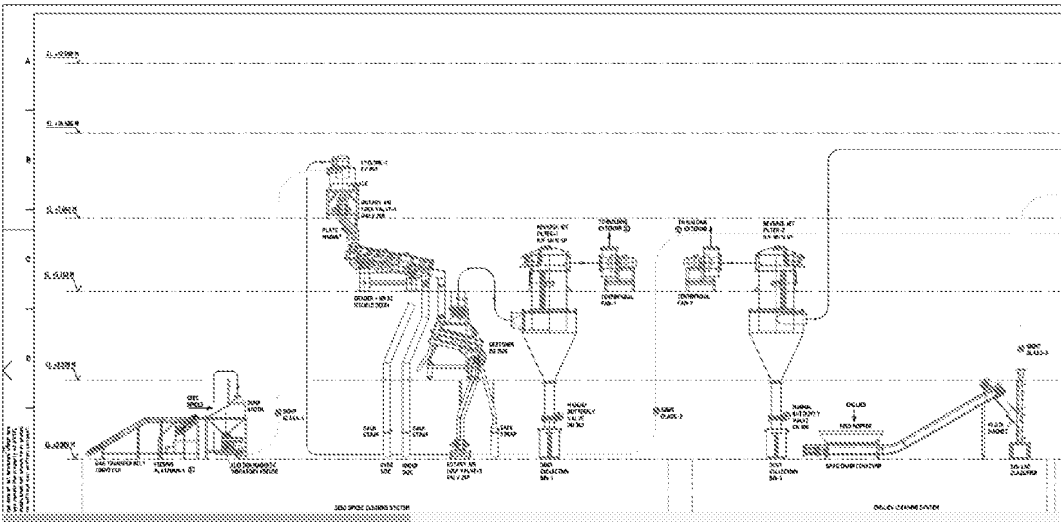


Figure 1a: Layout design

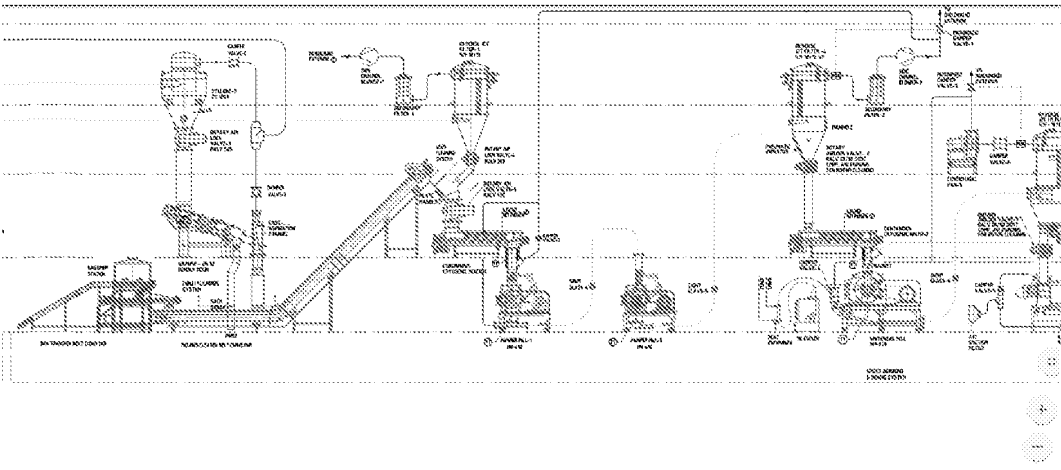


Figure 1b: Layout design

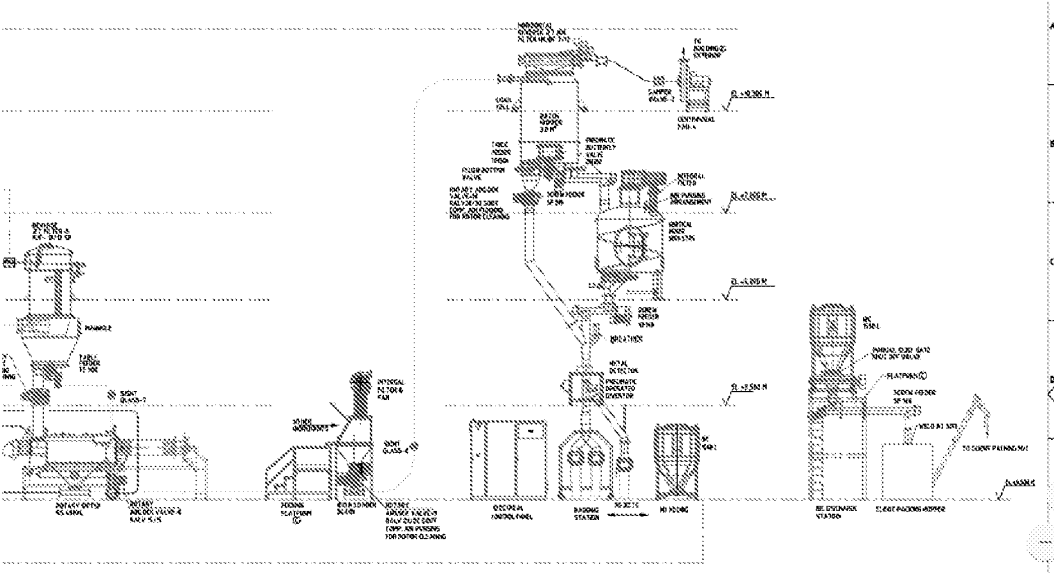


Figure 1c: Layout design

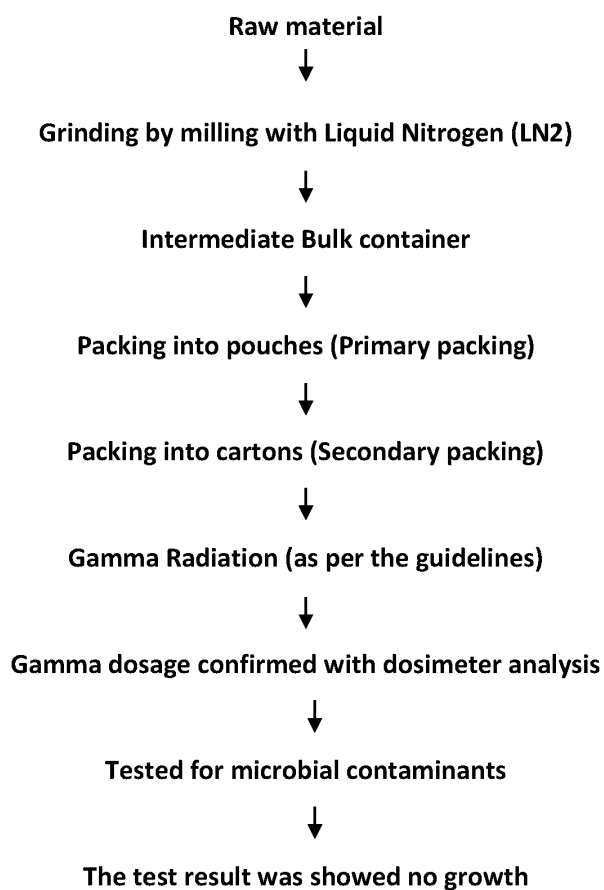


Figure 2: Procedure for preparation according to invention and testing for microbial growth.

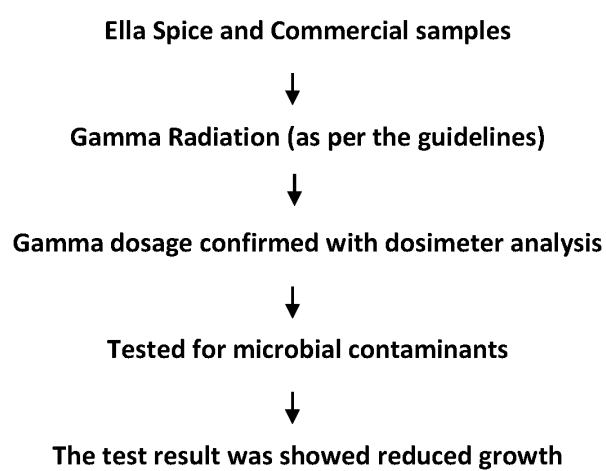


Figure 3: Procedure for testing for microbial growth

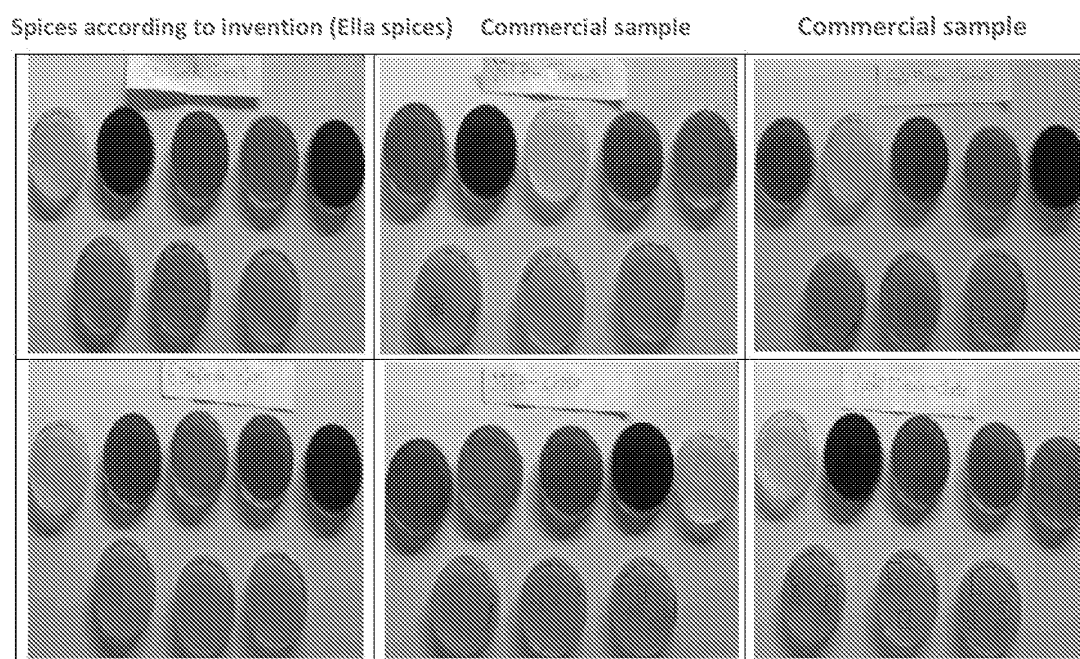


Figure 4a: Test results for microbial contamination of the marketed spices and the spices prepared according to method of invention.

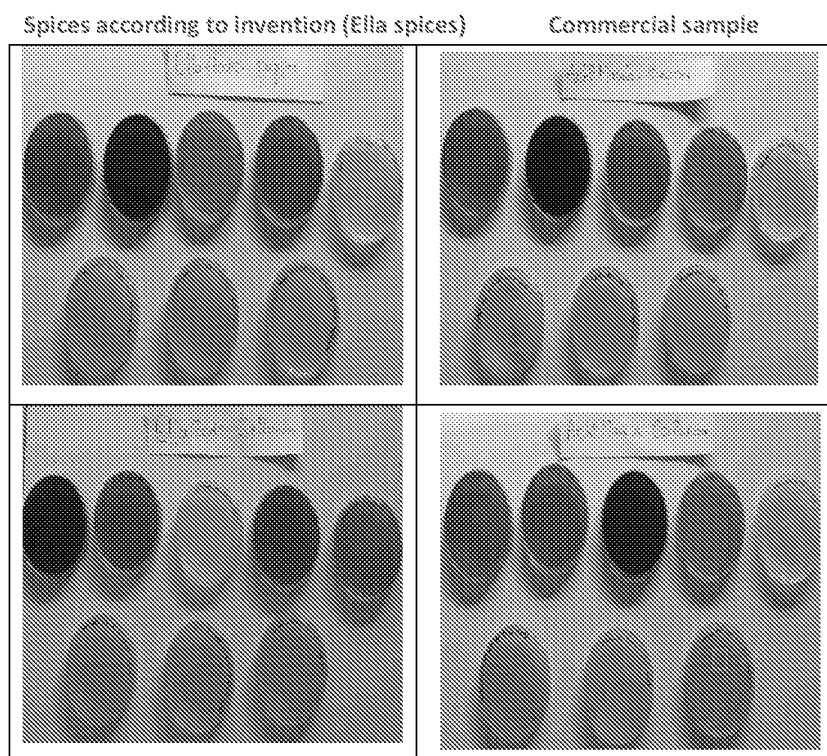


Figure 4b: Test results for microbial contamination of the marketed spices and the spices prepared according to method of invention.

Spices according in invention (Ella spices) after Gamma treatment

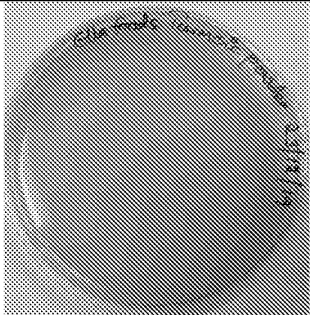
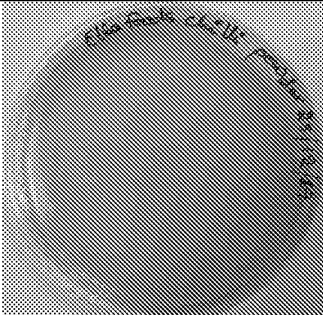
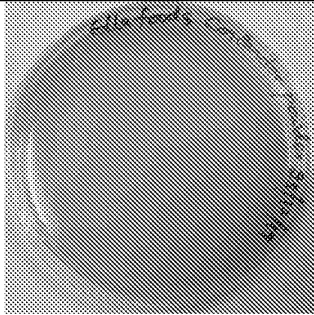
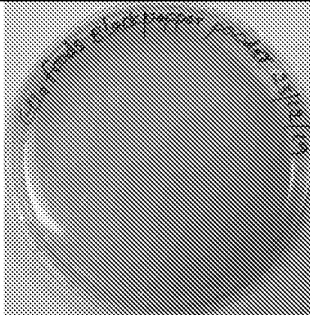
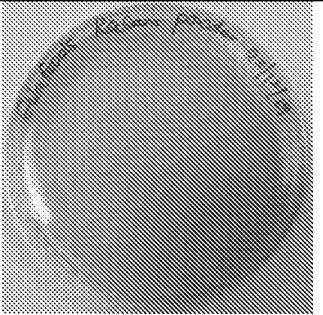
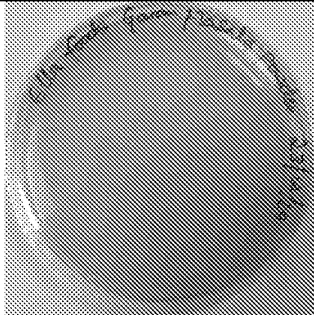
		
Turmeric Powder	Chilli Powder	Coriander
		
Pepper Powder	Rasam Powder	Garam Masala

Figure 5a: Test results for microbial load in the spice product prepared according to method of invention (Ella spices) after gamma irradiation treatment.

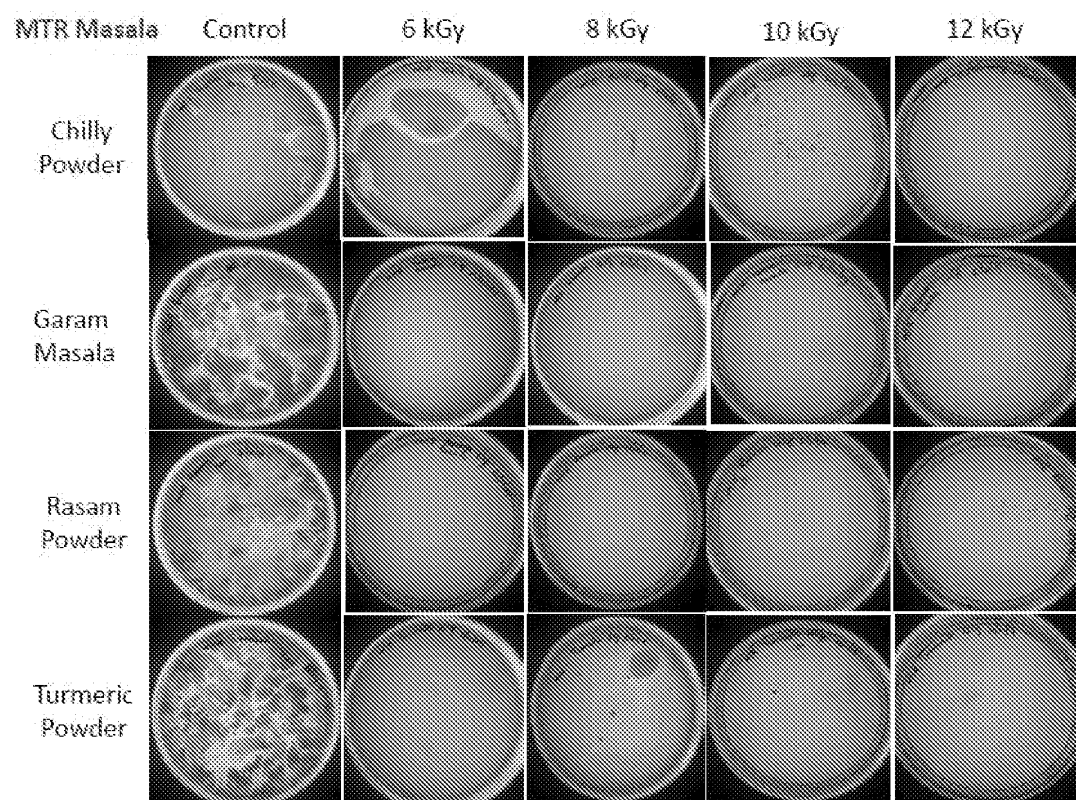


Figure 5b: Test results for microbial load in the commercial spice product (MTR) after gamma irradiation treatment.

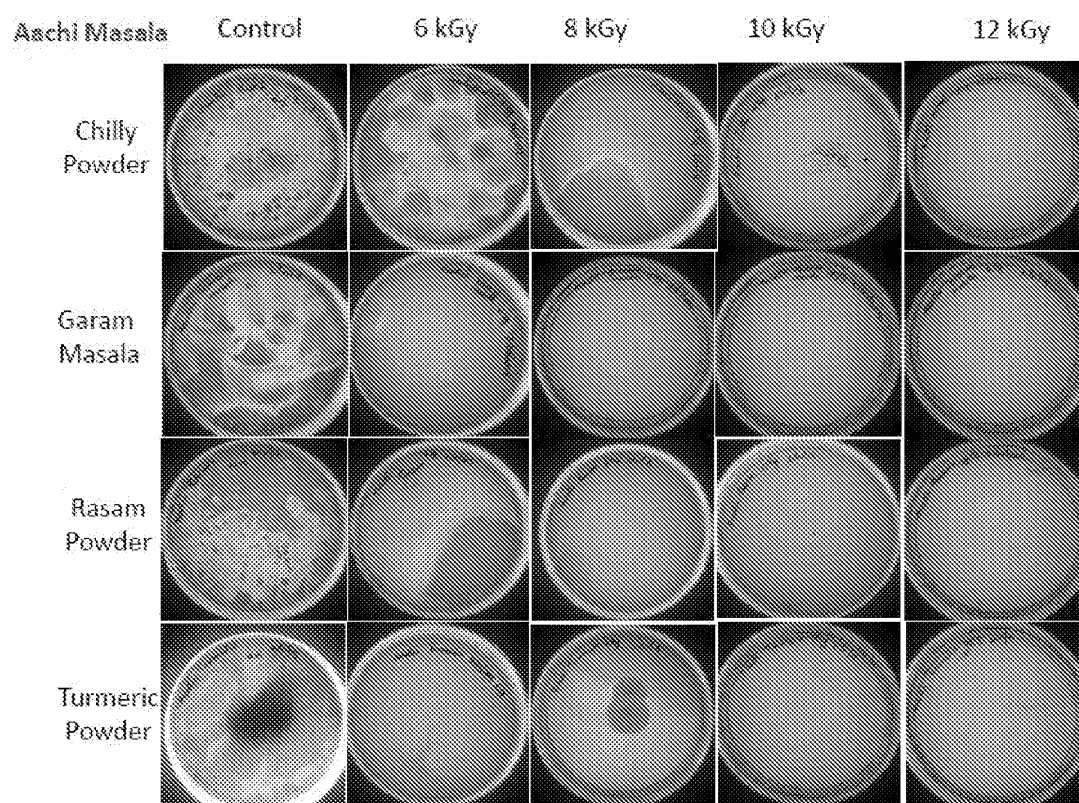


Figure 5c: Test results for microbial load in the commercial spice product (Aachi) after gamma irradiation treatment.