

## **ABSTRACT**

In the modern world the people are busy with their routine work. They have less time to spend for preparing their meals. In an Asian country like Sri Lanka ancient people prepared the meals with rice and curries. To make these curries they used different spices with different proportions in different curries. Preparing these separate blends of curry mixes is a time consuming operation. For the modern people there should be a way of preparing curries by just adding a spoon of spicy powder blend. It should be compatible to make many types of curries.

The objectives of this project were, to formulate a universal spicy curry powder, and to find the suitable packing material and the best grinding method to retain the volatile oil optimally.

The formulation was done in five steps of sensory evaluation with different proportions of spices that would have high flavour index values and considerably responsible for sensory parameters. By conducting sensory evaluation at the end of each formulation the best sample was chosen out of three samples. As taking the best sample from the previous sensory evaluation as the base next formulation step was done. The final formula was obtained by this method. The effect of mills and the best packing material was determined by the steam distillation method.

Finally a better formula of curry powder mix that would be suitable for many curries was formulated. Including coriander 52%, cumin 10.8%, fennel 20%, cinnamon 03%, clove 03%, ginger 0.9%, fenugreek 6%, turmeric 5%, cardamom 0.3%, chillies 8%, and curry leaves 1.7%. As the best grinding mill hammer mill was selected. As the best packing material Nylon packs were selected. Further studies should be carried out on evaluating the shelf life of this product.