



Spices Industry.

Spices and Condiments Processing Business.

Opportunities in Food & Agro Processing Industry.

Kitchen Spices and Masala Powder.

Grinding, Blending & Packaging of Indian Spices





Introduction

Spice:

Spices play an important role in enhancing the flavor and taste of the processed foods. In addition, medicine industry is a major consumer of spices. Spice shall mean or to be applied to any dried, fragrant, aromatic or pungent, edible vegetable or plant substance, in the whole, broken or ground form, which contributes flavor; whose primary function in food is seasoning rather than nutrition, and which may contribute relish or piquancy to foods or beverages that is true to name, and from which no portion of any volatile oil or other flavoring principle has been purposely removed, or which no additive or spent spice has been added. Spices may be either the bark, buds, bulbs, flowers, fruit, leaves, rhizome, roots, seeds, stigmas and styles or the entire plant tops.

Condiments:

A condiment is a spice, sauce, or spice mixture that is mainly added to different food dishes to contribute a specific flavor, to improve its flavor, or in some nations, to supplement the dish. It is mainly added to food immediately before consumption. Food items such as pickles, sauces, mustards, etc. are considered to be condiments.



Condiments and spices are substances which are used as adjuncts to food, and which in themselves supply but little nourishment, their effect being mainly of a stimulating character either to the nerves of taste or secretion. They add flavor to otherwise insipid food, and relieve monotony in diet.



Market Outlook

Spices have been an integral part of the Indian diet, and the demand for spices has been growing year after year. India has certain natural comparative advantages with respect to production and utilization of spices; these include diverse agro-climatic production environments, availability of innumerable varieties and cultivars of each spice suitable for different climatic conditions, cheap labor, large domestic market and a strong tradition of using spices and their products in food, medicine and cosmetics.

India is the largest producer, consumer, and exporter of spices in the world. India, known as the home of spices, boasts a long history of trading with the ancient civilizations of Rome and China. Today, Indian spices are the most sought-after globally, given their exquisite aroma, texture, taste and medicinal value. India has the largest domestic market for spices in the world. Traditionally, spices in India have been grown in small land holdings, with organic farming gaining prominence in recent times.

India being a major producer of spices boosts stronger potential for spices supply. Spice exports contribute to nation's gross income considerably in countries like China, India, Africa and the Middle East. Spices are generally sold at premium prices and also in greater demand which can further enhance export revenues in major spice producing countries. Spices farming mechanism starts at grass root level conserving the generative and renewing capacity of the soil, plant nutrition, and soil management, yields nutritious food rich in vitality which has resistance to diseases. Increasing demand of natural flavoring and coloring agents in food, medicinal properties and health benefits are driving the spices market. There is high demand for spices from regions like Asia Pacific, Middle East and Europe.

The global demand for a variety of spices has continued to rise in the past few years owing to the vast rise in the consumption of convenience foods, snacks, and confectionary. The widened market for processed and ready-to-eat food products has also had a vast positive impact on the overall global consumption of a variety of spice.



The global market for spices has witnessed continued demand during the last few years and is estimated to reach 83,468 kilo tons by 2022, at a CAGR of 2.84% from 2016 to 2022. Increase in versatile demand across various food and beverage segments particularly for convenience foods and beverages is likely to drive the global spices market during forecast period 2016 to 2022.

On the basis of product type, the global spice market can be segmented into cardamom, pepper, cumin, clove, and ginger. On the basis of application, the market can be segmented into sauces, soups, frozen food, meat, convenience foods, poultry food, and bakery.



The mounting growth rate of flavor enhancers in developing countries is causing an increased demand for sauces, dips, spices, and others. This has uplifted the demand for condiments in the food & beverage industry. Moreover, the convenience packed food products have demanded an improved condiments product line, which has positively impacted the market growth of condiments.

Furthermore, R&D investments have led to new product launches in the range which has further added fuel to the growth of this market. Additionally, improvement in the production process and development of improved products from major key players are expected to support the growth of the global condiments market during the forecast period, 2017–2023.





On the basis of type, it is segmented into spices, sauces and ketchup, dressings, and others. Among all, the spices segment is dominating the market followed by sauces and ketchups owing to its higher application in “ready-to-eat” food products.

The increasing sale of Condiments is driven by its diverse application across the food industries. The rich flavor imparted by the condiments to the food preparations is considered a major driver for the product. Technology developments in developed regions has led to the innovation in flavors along with increasing the shelf-life of the Condiments which has supported its sale globally. High focus on research and development sector of the food industries has influenced the positive growth rate of the market. The consumption of Condiments is found to be high in Europe and is evaluated to increase at a positive growth rate in various countries of North America and Asia-Pacific region.



Following are few Spice Processing Business Ideas:

➤ Spices in Pouch Packing

Manufacturing of masalas basically can be in tiny scale and at the most may be in small scale. Spices and spice derivatives are predominantly used in the processing of meat. Vegetable products, bakery and other prepared food items. On account of the valuable spices in food and other industries the world demand for spice and spices derivative are increasing steadily. The spices exported from India include pepper, cardamom, chilies, ginger, turmeric, curry powder etc. and are mostly exported to East European countries. [Read more](#)



➤ Spice (Chili) Oleoresin

India is world's largest producer and consumer of spices and chili. A huge amount of spices is also exported all over the world. Oleoresins of spices consist of essential oils that impart aroma and resins that impart taste. Supercritical technology is state of the art technology which can be applied to extract oleoresins from spices & chilies. The taste efficiency of oleoresin is more than 100%. [Read more](#)



➤ Whole Spices Processing (Cleaning / Grinding & Packaging)

Spices constitute an important group of agricultural commodities which are virtually indispensable in the culinary art. Spices are natural products widely accepted by consumers. Spices are most important constituents of Indian food and cuisines, and are used not only for house hold purpose, but also in hotels, restaurants, eateries and food processing industries. Separate the spices from any larger contaminants, such as stones, dust, leaves or sticks. Then wash it with clean water until the water ceases to have any trace of dust or dirt in it. [Read more](#)



➤ Spices and Masala Grinding, Blending and Packing

Spices are non-leafy parts (e.g. bud, fruit, seed, bark, rhizome, and bulb) of plants used as a flavoring or seasoning, although many can also be used as an herbal medicine. They impart aroma, color and taste to food preparations. The volatile oils from spices give the aroma and the oleoresins impart the taste. India is the largest producer, consumer and exporter of spices and spice products in the world and produces more than 50 spices. India is also a big exporter of Chili, turmeric, cumin, pepper and many other spices. [Read more](#)



➤ **Spices (Turmeric Powder, Red Chilli Powder, Dhaniya Powder, Garam Masala, Sabji Masala, Popcorn Masala)**

Spices impart aroma, color and taste to food preparations. The volatile oils from spices give the aroma and the oleoresins impart the taste. Spices are non-leafy parts (e.g. bud, fruit, seed, bark, rhizome, and bulb) of plants used as a flavoring or seasoning, although many can also be used as an herbal medicine. A closely related term, ‘herb’, is used to distinguish plant parts finding the same uses but derived from leafy or soft flowering parts. [Read more](#)



➤ Spices (Turmeric, Red Chilli, Dhaniya and Jeera Powder)

Spices are non-leafy parts (e.g. bud, fruit, seed, bark, rhizome, and bulb) of plants used as a flavoring or seasoning, although many can also be used as an herbal medicine. A closely related term, 'herb', is used to distinguish plant parts finding the same uses but derived from leafy or soft flowering parts. Spices are essential ingredients in any good cook's kitchen. They are also used in the manufacture of incense, oils, cosmetics, preservatives and flavorings. [Read more](#)



➤ Extraction of Essential Oil and Packing of Ground Spices

Spices are Nature's own production. In the art of cooking these are the magic constituents without which all culinary creations would be dull and lifeless. The essential oils are used in manufacture of flavours, perfumes etc. It is also used in pharmaceutical, medicines, cosmetics and food processing industries. Essential oils and spices both are the high demandable products. There are good domestic and export market for both. So new entrepreneurs can enter into manufacturing of spices and essential oils. [Read more](#)



➤ Extraction of Methi (Fenugreek) Seed

Methi Seeds are source of vitamins, minerals, proteins, fats, alkaloids etc. This robust herb (fig) has light green leaves, is 30 to 60 cm tall and produces slender beaked or sickle-shaped pods, 10 to 15cm long. Each pods contains 10 to 20 small hard yellowish-brown seeds, which are smooth and oblong, about 3mm long, each grooved across one corner giving them a hooked appearance. Seed is the dried ripe fruit of an annual herb. It has a pleasantly bitter taste and a peculiar dour and flavor of its own very much-used in curry powder, pickles and other spices blends. [Read more](#)



➤ Curcumin

Curcumin is the main biologically active phytochemical compound of Turmeric. Molecular chemical formula of Curcumin: C₂₁H₂₀O₆. The most important constituents in organic turmeric are Curcuminoids, which is approximately 6%, and the yellow coloring principles of which Curcumin constitutes 50-60%. Curcumin is extracted from the dried root of the rhizome Curcuma Longa. The process of extraction requires the raw material to be ground into powder, and washed with a suitable solvent that selectively extracts coloring matter. Curcumin has antioxidant, anti-inflammatory, antiviral and antifungal actions. Studies have shown that curcumin is not toxic to humans. [Read more](#)



➤ Masala Powder

Spices are non-leafy parts (e.g. bud, fruit, seed, bark, rhizome, and bulb) of plants used as a flavoring or seasoning, although many can also be used as a herbal medicine. A closely related term, 'herb', is used to distinguish plant parts finding the same uses but derived from leafy or soft flowering parts. The two terms may be used for the same plants in which the fresh leaves are used as herbs, while other dried parts are used as spices, e.g. coriander, dill. Spices are no longer regarded as wonders of medicine, but they still play an important part in the manufacture of many cosmetics and perfumes and are grown commercially for their coloring and preservative properties. [Read more](#)



➤ Red Chilli Powder

Chilli is cultivated mostly as a rain-fed crop, but in areas of low rainfall it is grown under irrigation. In the genetic area, it is a cold weather crop. The crop is raised on a variety of soil. For cultivation as a rain fed crop, well drained heavy soils which retain moisture should be selected. Chilli powder is a well-known name among the Indian people. All the people in the world use this, irrespective of their region. Indians are using the curry powder, contains more chilli. Consumption of chilli powder is increasing, so the quantity required is increasing day by day. [Read more](#)



➤ Ginger Powder

The ginger whole shall be the rhizome of *Zingiber officinale* rose in pieces irregular in stapes and size not less than 20mm. in length or in small cut pieces, pale brower in colour and fibrous with peel not entirely removed washed and dried in the sun. The material may be garbled by removing pieces that are too lighter and it may also be lime bleached. The dried rhizomes may also be ground into powder. It can be used as pharmaceuticals for the production of herbal medicines in the treatment of cold fever. [Read more](#)



➤ Extraction of Salt from Sea Water

Salt is an essential ingredient for the survival of all living creatures, including humans. Salt is needed in regulating the fluid balance or water content of body. Salt cravings may occur as a result of trace mineral deficiencies or due to the deficiency of sodium chloride itself. Salt is important for life, but its overconsumption can cause health problems, such as high blood pressure, in those individuals who are genetically predisposed to hypertension. Main source of salt is rocks and sea. Maximum consumption of salt is in its natural form after being produced from sea or directly from rock. [Read more](#)



➤ Curry Powder

Curry powder is a well-known name among the Indian people. Curry powder is the combination of finely powdered spices. For each dish there is different curry powders but the ingredients are more or less the same. Now a day's most of the housewives are using this ready-made curry powder instead of using them individually. Consumption of curry powder and so the quantity required is increasing day by day. So this is an industry by which a new entrepreneur can start without second thought. But the manufacturers should give attention for capturing the market.

[Read more](#)



➤ Garlic Powder

The dehydration or drying of garlic is used for its preservation. Garlic powder is used in ayurvedic medicines for ailments for flavouring purposes. The exports of garlic powder are also picking up fast. There is ready market for the products. [Read more](#)



➤ Chilli Sauce

Chili sauce is a liquid or concentrated product which can be poured from a container. It may be either homogeneous or a mixture. It is intended for use as a seasoning or condiment. The product should be prepared from good quality, clean ingredients which are mixed, processed appropriately to obtain the desired quality, and subjected to an appropriate process by heat before or after packing in a hermetically sealed container, so as to prevent spoilage. Increasing young population coupled with increasing globalization has led to an advent of diversity in food choices of young people, who are significantly proffering spices, thus fuelling revenues in the global hot sauce market. [Read more](#)





Tags

Spice Processing, Spice Processing Plant, Processing of Spices, Small-Scale Spice Processing, Spices Processing Pdf, Spices Processing PPT, Spices Manufacturing Process, Spices Processing Flow Chart, Spices Manufacturing Project Report, Spices Production in India, Investment Opportunity in Setting up Spices Processing Business, How to Start a Spice Business, How to Start a Spice Processing Business, Starting a Spice Business, How to Start a Spice Manufacturing Business, How to Start Spices Production, Masala Manufacturing Business Ideas, Spices Industry, Spices Processing Industry, Opportunities in Food & Agro Processing Business, Industrial Processing of Condiments and Seasonings, Condiments and Sauces, Spices and Condiments, Spices and Condiments, Indian Kitchen Spices, Masala Powder, Spice Cultivation and Processing, Processing of Spices & Condiments, Spices in Pouch Packing, Spice (Chili) Oleoresin Whole Spices Processing (Cleaning / Grinding & Packaging), Spices and Masala Grinding, Blending and Packing Spice Oil Extraction from Curry Leaves (100% EOU) Spices (Turmeric Powder, Red Chilli Powder, Dhaniya Powder, Garam Masala, Sabji Masala, Popcorn Masala), Spices (Turmeric, Red Chilli, Dhaniya and Jeera Powder) Extraction of Essential Oil and Packing of Ground Spices,



Condiments, Spices, Condiments and Seasonings, Chili Sauce Production, Chili Sauce, Chili Sauce Production Process Pdf, Chili Sauce Processing Flow Chart, Chilli Sauce Making Business, Garlic Powder, Manufacture of Garlic Powder, How to Make Garlic Powder, Garlic Powder Production, Garlic Powder Manufacturing Plant, Garlic Powder Plant Cost, Garlic Powder Manufacturing Process, Curry Powder, Curry Powder Manufacturing Plant, How to Make Curry Powder, Production of Curry Powder, Curry Powder Manufacture, Extraction of Salt from Sea Water, Ginger Powder, Ginger Powder Production, Ginger Processing Plant, Ginger Powder Manufacturing Plant, Production of Ginger Powder from Raw Ginger, Processing of Ginger Powder, Red Chilli Powder, Chilly Powder Processing, Red Chilli Powder Manufacturing Plant, Chili Powder Manufacturing Project Report, Chili Powder Production, Masala Powder Processing, Masala Powder Manufacturing Plant, Masala Manufacturing, Manufacture of Indian Kitchen Spices, Masala Making Unit, Project Report on Masala Manufacturing, Project Profile on Masala Making Unit, Spice Grinding & Packaging, Project Report for Spice Business, Project Report on Spices Processing Industry, Detailed Project Report on Spices Processing, Project Report on Spices Processing, Pre-Investment Feasibility Study on Spices Processing, Techno-Economic feasibility study on Spices Processing, Feasibility report on Spices Processing, Free Project Profile on Spices Processing, Project profile on Spices Processing, Download free project profile on Spices Processing



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Major Queries/Questions Answered in Our Report?

- 1. How has the industry performed so far and how will it perform in the coming years?**
- 2. What is the Project Feasibility of the Plant?**
- 3. What are the requirements of Working Capital for setting up the plant?**
- 4. What is the structure of the industry and who are the key/major players?**

- 5. What is the total project cost for setting up the plant?**
- 6. What are the operating costs for setting up the plant?**
- 7. What are the machinery and equipment requirements for setting up the plant?**
- 8. Who are the Suppliers and Manufacturers of Plant & Machinery for setting up the plant?**
- 9. What are the requirements of raw material for setting up the plant?**



- 10. Who are the Suppliers and Manufacturers of Raw materials for setting up the plant?**
- 11. What is the Manufacturing Process of the plant?**
- 12. What is the total size of land required for setting up the plant?**
- 13. What will be the income and expenditures for the plant?**
- 14. What are the Projected Balance Sheets of the plant?**



- 15. What are the requirement of utilities and overheads for setting up the plant?**
- 16. What is the Built up Area Requirement and cost for setting up the plant?**
- 17. What are the Personnel (Manpower) Requirements for setting up the plant?**
- 18. What are Statistics of Import & Export for the Industry?**
- 19. What is the time required to break-even?**



- 20. What is the Break-Even Analysis of the plant?**
- 21. What are the Project financials of the plant?**
- 22. What are the Profitability Ratios of the plant?**
- 23. What is the Sensitivity Analysis-Price/Volume of the plant?**
- 24. What are the Projected Pay-Back Period and IRR of the plant?**
- 25. What is the Process Flow Sheet Diagram of the plant?**
- 26. What are the Market Opportunities for setting up the plant?**
- 27. What is the Market Study and Assessment for setting up the plant?**
- 28. What is the Plant Layout for setting up the plant?**



Reasons for Buying Our Report:

- **The report helps you to identify a profitable project for investing or diversifying into by throwing light to crucial areas like industry size, market potential of the product and reasons for investing in the product**
- **The report provides vital information on the product like it's characteristics and segmentation**
- **The report helps you market and place the product correctly by identifying the target customer group of the product**



- **The report helps you understand the viability of the project by disclosing details like machinery required, project costs and snapshot of other project financials**
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- **The report provides forecasts of key parameters which helps to anticipate the industry performance and make sound business decisions**



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- **Our research reports broadly cover Indian markets, present analysis, outlook and forecast for a period of five years.**
- **The market forecasts are developed on the basis of secondary research and are cross-validated through interactions with the industry players**
- **We use reliable sources of information and databases. And information from such sources is processed by us and included in the report**





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Our Approach

Requirement collection

Thorough analysis of the project

Economic feasibility study of the Project

Market potential survey/research

Report Compilation



Contact us

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