Manufacture of Indian Kitchen Spices (Masala Powder) with Formulations, Processes and Machinery Details

Spices or Masala as it is called in Hindi, may be called the “heartbeat” of an Indian kitchen. The secret ingredient that makes Indian food truly Indian is the generous use of signature spices. From ancient times of the maharaja’s, spices have added unforgettable flavours and life to Indian cuisine. Indian spices offer significant health benefits and contribute towards an individual's healthy life. They add flavor and nutrients to dishes without fat or calories! A spice may be available in several forms: fresh, whole dried, or pre-ground dried. Generally, spices are dried.
A spice is a seed, fruit, root, bark, berry, bud or other vegetable substance primarily used for flavoring, coloring or preserving food. Spices are distinguished from herbs, which are parts of leafy green plants used for flavoring or as a garnish. Many spices have antimicrobial properties. Spices produce a vast and diverse assortment of organic compounds, the great majority of which do not appear to participate directly in growth and development.

There are a large number of various spices, used along with food such as Chilli (Mirchi), Turmeric (Haldi), Coriander (Dhania), Cumin (Jeera), Mustard (Rai), Fenugreek (Methi),
Sesame (Til), Cardamon, Peppercorns (Kali Mirchi), Clove, Fennel (Saunf), Nutmeg and Mace etc. These spices give taste to the prepared food and at the same time give attractive colours and smell to the food.

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 is the world's largest producer, consumer and exporter of spices. Demand for Indian spices is high because they are clean and hygienic as compared to that of other countries.
In modern times, international trade in spices and condiments have increased dramatically which could be attributed to several factors including rapid advances in transportation, permitting easy accessibility to world markets, growing demand from industrial food manufacturers of wide ranging convenience foods which are either ready to eat or requiring minimal preparation time in the household, migration of large number of people of different ethnicity with their traditional food habits, to meet the changing requirements of industry and commerce and exposure to culinary delicacies of other regions of the world by increasing business and tourism travel. As the demand for Indian spices is increasing day by day, Indian manufacturers are producing spices of high quality.
This book contains manufacturing process, Packaging and Labelling of Spices. The highlighting segments of this book are Spices Nutritional value, Special Qualities and Specifications, Cryogenic Grinding Technology, Food Safety & Quality, BIS Specifications, Quality Control, Market, Sample Production Plant Layout and Photograph of Machinery with Supplier’s Contact Details. It also covers Good manufacturing practices in Food Industry, Case Study for Everest and MDH Masala and Top Spice Brands of India.

This book is aimed for those who are interested in Spices business, can find the complete information about Manufacture of Indian Kitchen Spices (Masala Powder). It will be very informative and useful to consultants, new entrepreneurs, startups, technocrats, research scholars, libraries and existing units.

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1. How to Start Spice Business
   Introduction
   Licenses and Marketing Strategies
   Wholesale Resources and Pricing
   Places to Sell and Business Account
   Basic Business Requirements
   How to Increase Revenue as a Spice Entrepreneur
   (i) Expand Product Line
   (ii) Internet Marketing
   (iii) PR & Thought Leadership
   Successful Business Plans for Spices Businesses
   (i) Check Out the Competition
   (ii) Finding a Non-Competitive Business Mentor
   (iii) Acquisitions vs. Startups
   (iv) Consider Franchising
List of Subsidy and Schemes
(i) Subsidy for Sending Spices Samples Abroad
(ii) Subsidy for Printing Promotional Literature/Video/Brochures
(iii) Subsidy for Promotion of Indian Spice Brand Abroad
(iv) Subsidy for Spices Processing in North-Eastern Region
(v) Subsidy for Participating in International Trade Fairs and Meetings

Home Based Spice Business – Manufacturing Process
(i) Market Opportunity
(ii) Different Products
(iii) Registration & License

2. Spices
Introduction
Basic Uses for Spices
List of Major Indian Spices
Uses & Application of Spices
Masala
Spice Blends
Adherence to High Spice Quality Standards
Properties of Spices
Major Compounds in Spices

3. Whole Spices
Chilli (Mirch) Powder
Turmeric (Haldi) Powder
Coriander (Dhania) Powder
Cumin (Jeera)
Mustard (Rai)
Fenugreek (Methi)
Sesame (Til)
Cardamom
Peppercorns (Kali Mirchi)
Fennel (Saunf)
Nutmeg and Mace
4. Nutritional Value of Different Spices

- Anise Seed
- Allspice
- Bay leaf (Laurus Nobilis)
- Black Pepper
- Capparis Spinosa
- Caraway Seed
- Cardamom
- Cayenne Peppers (Capsicum Annuum var. Annuum)
- Cinnamon Spice (Cinnamomum Verum)
- Cloves (Sygizium Aromaticum), Ground
- Coriander Seeds (Coriander Sativum)
- Cumin Seeds (Cuminum Cyminum)
- Fennel Seed (Foeniculum Vulgare)
- Fenugreeks (Trigonella Foenum-Graecum)

Benefits of Including Spices in Our Diet
Culinary Uses of Spices
5. Spice Qualities and Specifications

Specification of Spice-Exporting Nations
(i) The Indian Standards Institution
(ii) Directorate of Marketing and Inspection, Administering Quality Control and Preshipment Inspection
(iii) Grade Specifications for Sarawak Pepper in Malaysia
(iv) Grading of Nutmeg in Grenada and Indonesia
(v) Specification of Paprika in Hungary and Spain
(vi) Specifications of Other Exporting Nations

Spice Quality

A. Insect Infestation
   (i) Harmful Insects
   (ii) Fumigation for Insects
   (iii) Other Ways of Exterminating Insects

B. Microorganisms
   (i) Types of Microbes
   (ii) Molds and Aflatoxin
C. Sterilizing or Pasteurizing Methods
   (i) Ethylene Oxide Gas Method
   (ii) Irradiation
   (iii) Steam Sterilization

D. Chemical Properties
   (i) Pungency Standards
   (ii) Flavor/Aroma
   (iii) Color

6. Manufacturing Process of Blend Spices
   Cleaning
   Drying
   Grading
   Roasting
   Pulverizing
   For Grinding the Spices Following Machines are Used
   List of Machinery Required
   Process Flow Flow Diagram
7. Cryogenic Grinding Technology

   Introduction
   Market Opportunities
   Advantages
   Role of Carbon Di-oxide in Spice Processing Industry
   Fine Grinding Using Cryogenic Grinding Technology
   Fine Powders With a Big Impact

8. Formulation of Spices (Masala Powder) Indian Kitchen Spices Product Mix

   Manufacture of Indian Kitchen Spices Product Mix
   Chaat Masala
   Chana Masala
   Sambar Masala
   Pav Bhaji Masala
   Garam Masala
   Goda Masala
   Pani Puri Masala

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Kitchen King Masala
Thandai Masala Powder
Meat Masala
Rasam Powder
Kesari Milk Masala
Punjabi Chole Masala
Shahi Biryani Masala
Tea Masala Powder
Jaljeera Masala
Tandoori Masala
Fish Curry Masala
Chicken Masala
Pickle Masala
Curry Masala

9. Food Safety & Quality
   General Principles of Food Safety
   (i) General Principles to be Followed in Administration of Act
(ii) Hygiene and Health Requirements
(iii) Communicable Diseases and Injuries
(iv) General Food Hygiene Training
(v) Safety during Packaging and Labelling of Foods
Restrictions of Advertisement and Prohibition as to Unfair Trade Practices

10. Quality Control
Quality Assurance in Raw Material Supply
Quality Assurance and Control in the Processing Plant
(i) Appearance and Presence of Contaminants
(ii) Odour and Flavour
(iii) Moisture Content
(iv) Control of Processing
(i) Washing
(ii) Other Cleaning Methods
(iii) Drying
(iv) Grinding
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1. Acidity Measurement
2. Chlorine Measurement
3. Fill-Weight Measurement
4. Glass Container Measurement
5. Weight of Containers
6. Capacity of Containers
7. Headspace
8. Vacuum
9. Dimensions of Containers
10. Faults in Glass
11. Label Measurement and Quality Checks
12. Label Faults may be Divided into Major and Minor Faults
13. Loaf Volume Measurement
14. Moisture Content Measurement
15. Moisture Content Measurement: Spices
16. Solids Content Measurement
17. Packaging Film Measurement
18. pH Measurement
19. Plastic Container Measurement
20. Salt Measurement
21. Sieving Tests (Flours and Spices)
22. Filth Test
23. Sodium Benzoate Measurement
24. Sodium Metabisulphite Measurement
25. Starch Gelatinization Measurement (Modified 'Falling Number' Method)

11. Packaging and Labelling of Spices
   Spoilage Factors
   (i) Moisture Content
   (ii) Loss of Aroma/Flavour
   Discolouration
   (i) Insect Infestation
(ii) Microbial Contamination
(iii) Spices Packaging Requirement
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Types of Packing
(i) Bulk Packaging
(ii) Institutional Packages
(iii) Consumer Packages
(iv) Composite Containers and Plastic Pouches for Whole Spices & Powders
(v) Spices Packed in Pouch-in-Carton
Marking of Masala Packets
Special Conditions for Grant of Certificate of Authorisation

12. BIS Specifications
13. **Top 10 Spice Brands of India**

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- MDH
- Catch
- Mothers Recipe
- Cookme
- Priya
- Pushp
- Ramdev
- Nilon’s

14. **Market of Spices**

- The Indian Spices Industry
- Adherence to High Spice Quality Standards
- India’s Spice Parks
- Product Range in Indian Market

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15. Case Study for Everest Masala
   History
   Product
   Brand
   Achievements
   Market

16. Case Study for MDH Masala
   History
   Products
   (i) Ground Single Spices
   (ii) Blended Spices
   Market

17. Good Manufacturing Practices in Food Industry
   Food Industry Standards
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(ii) Premises and Rooms
(iii) Internal Structures & Fittings
(iv) Equipment
(v) Containers for Waste and Inedible Substances Facilities
(i) Water Supply
(ii) Drainage and Waste Disposal
(iii) Cleaning
(iv) Personnel Hygiene Facilities and Toilets
(v) Temperature Control
(vi) Air Quality and Ventilation
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(viii) Power Back up
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Control of Operation
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Physical and Chemical Contamination
Incoming Materials Requirements
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(iii) Water pipes & Storage Tanks
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Storage
Maintenance and Sanitation
(i) Pest Control
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Quality Control
Transportation
Product Information and Consumer Awareness
Competence & Training
Temporary/Mobile Premises, Vending Machines

18. Sample Spices Production Plant Layout
   Need of Plant Layout
   Workplace Types

19. Suppliers of Whole Spices

20. Photographs of Machinery with Supplier’s Contact Details

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Agro Based Small Scale Industries Projects, Business Plan for a Startup Business, Business start-up, Chili powder project report, Chilly Powder Processing: Small Business Project, Cryogenic grinding of spices in India, Cryogenic Grinding Technology, Cryogenic spice grinding, Different types of masala powder, Feasibility report on masala powder Production unit, Food Processing & Agro Based Profitable Projects, Formulation of Spices Masala Powder, How to make masala powder, How to Start a Home Based Spice Business in India, How to start a masala powder Production Business, How to start a masala powder Production plant?, How to Start a Spice Manufacturing and Packaging Business, How to start a successful masala powder business, Indian Kitchen Spices Product Mix, Indian Kitchen Spices Product Mix manufacturing, Indian Kitchen Spices Product Mix Production, Indian spices and their uses, Indian spices list, Industrial Project Report, List of all spices used in Indian cooking, Manufacturing Process of Masala Manufacturing, masala making business, Masala Making Unit, Masala powder making machine factory, Masala powder Making Small Business Manufacturing, masala powder manufacturing plant, Masala powder Manufacturing Business, masala powder mill project, Spice Based Profitable Projects, Masala powder Processing Industry in India,
Most Profitable Food Processing Business Ideas, Most Profitable masala powder Processing Business Ideas, Pre-Investment Feasibility Study on masala powder project, Preparation of Project Profiles, Profitable small and cottage scale industries, Profitable Small Scale Spice powder manufacturing unit, Project consultancy, Project consultant, Project for startups, Masala Making Unit (Small), Spice powder Production plant, masala powder manufacturing plant, masala powder manufacturing plant, spices manufacturing industries, Setting up and opening your Spice Business, Setting up of masala powder Processing Units, Small scale Commercial masala powder making, Small Scale Food Processing Projects, Small Scale masala powder manufacturing Projects, Small scale masala powder production line, Spice Based Small Scale Industries Projects, Spice Grinding & Packaging, spice manufacturing plant project report, Spice Powder - Masala Powder, Spice Processing Plant, Spice Plants, Spices Unit, Spice production: Pre-packaging to packaging processes, Spices and packaging with formulas, Spices Cryo-grinding unit, Spices grinding project report, Start up India, Stand up India, Starting a masala powder manufacturing Business, Start-up Business Plan for masala powder processing plant, Startup Project for masala powder manufacturing plant, Uses of spices,
Niir Project Consultancy Services (NPCS) can provide Process Technology Book on Manufacture of Indian Kitchen Spices (Masala Powder) with Formulations, Processes and Machinery Details

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