Food Processing Industry - Fruits, Vegetables and Food Processing
(Canned Rice, Rice Cakes, Egg, Rice Flour, Butter and Margarine, Carrot, Potato Cubes, Mango Pulp, Vegetables and Fruits, Biscuits, Potato Flour, Green Chillis, Corn Sugars, Alcohol from Corn, Barley, Oats, Rye, Breakfast Cereals)
Introduction

Food processing is the transformation of raw ingredients into food, or of food into other forms. Food processing typically takes clean, harvested crops or butchered animal products and uses these to produce attractive, marketable and often long shelf-life food products. Benefits of food processing include toxin removal, preservation, easing marketing and distribution tasks, and increasing food consistency. In addition, it increases yearly availability of many foods, enables transportation of delicate perishable foods across long distances and makes many kinds of foods safe to eat by de-activating spoilage and pathogenic micro-organisms.
Processed foods are usually less susceptible to early spoilage than fresh foods and are better suited for long distance transportation from the source to the consumer. The extremely varied modern diet is only truly possible on a wide scale because of food processing. Food Dehydration is a method of food preservation that works by removing water from the food, which inhibits the growth of microorganisms. The dehydration process has to check various parameters like heat-mass transfer, atmospheric pressure, equipments suitable for drying etc. to ensure suitable dehydration of food. Food processing techniques have to take measures on to maintain food safety and control risks and hazards associated with food processing.
Market Outlook

India is the world’s 2nd largest producer of fruits and vegetables. India produced 86.283 million tonnes of fruits, 167.058 million tonnes of vegetables during 2014 - 15; the government expects the processing in this sector to grow by 25 per cent of the total produce by 2025.

The food processing industry is one of the largest industries in India and ranks fifth in terms of production, consumption and exports.

Food processing industry constituted 14 percent to India’s GDP through manufacturing.
Contribution of Food Processing Industry to India’s GDP through Manufacturing
During FY11–15, India's exports of processed food and related products (inclusive of animal products) increased at a CAGR of 23.3 per cent to USD21.5 billion. Main export destinations for food products have been the Middle East and Southeast Asia. In FY16*, India’s exports stood at USD6.43 billion.
Exports in USD Billion

CAGR: 23.3%

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<th>FY14</th>
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The Indian food industry is valued at US$ 39.71 billion.

It is expected to grow at a Compounded Annual Growth Rate (CAGR) of 11% to US$65.4 billion by 2018.

Global demand for fruit and vegetable processing was valued at USD 203.3 billion in 2014, is expected to reach USD 319.9 billion in 2020 and is anticipated to grow at a CAGR of 7.9% between 2016 and 2020.
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Niir Project Consultancy Services (NPCS) can provide Process Technology Book on Food Processing Industry - Fruits, Vegetables and Food Processing (Canned Rice, Rice Cakes, Egg, Rice Flour, Butter and Margarine, Carrot, Potato Cubes, Mango Pulp, Vegetables and Fruits, Biscuits, Potato Flour, Green Chillis, Corn Sugars, Alcohol from Corn, Barley, Oats, Rye, Breakfast Cereals)

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- We adopt a systematic approach to provide the strong fundamental support needed for the effective delivery of services to our Clients’ in India & abroad
We at NPCS want to grow with you by providing solutions scale to suit your new operations and help you reduce risk and give a high return on application investments. We have successfully achieved top-notch quality standards with a high level of customer appreciation resulting in long lasting relation and large amount of referral work through technological breakthrough and innovative concepts. A large number of our Indian, Overseas and NRI Clients have appreciated our expertise for excellence which speaks volumes about our commitment and dedication to every client's success.
We bring deep, functional expertise, but are known for our holistic perspective: we capture value across boundaries and between the silos of any organization. We have proven a multiplier effect from optimizing the sum of the parts, not just the individual pieces. We actively encourage a culture of innovation, which facilitates the development of new technologies and ensures a high quality product.
What do we offer?

- Project Identification
- Detailed Project Reports/Pre-feasibility Reports
- Business Plan
- Industry Trends
- Market Research Reports
- Technology Books and Directory
- Databases on CD-ROM
- Laboratory Testing Services
- Turnkey Project Consultancy/Solutions
- Entrepreneur India (An Industrial Monthly Journal)
How are we different?

- We have two decades long experience in project consultancy and market research field.
- We empower our customers with the prerequisite know-how to take sound business decisions.
- We help catalyze business growth by providing distinctive and profound market analysis.
- We serve a wide array of customers, from individual entrepreneurs to Corporations and Foreign Investors.
- We use authentic & reliable sources to ensure business precision.
Our Approach

Requirement collection

Thorough analysis of the project

Economic feasibility study of the Project

Market potential survey/research

Report Compilation
## Who do we serve?

- Public-sector Companies
- Corporates
- Government Undertakings
- Individual Entrepreneurs
- NRI’s
- Foreign Investors
- Non-profit Organizations, NBFC’s
- Educational Institutions
- Embassies & Consulates
- Consultancies
- Industry / trade associations
Sectors We Cover

- Ayurvedic And Herbal Medicines, Herbal Cosmetics
- Alcoholic And Non Alcoholic Beverages, Drinks
- Adhesives, Industrial Adhesive, Sealants, Glues, Gum & Resin
- Activated Carbon & Activated Charcoal
- Aluminium And Aluminium Extrusion Profiles & Sections,
- Bio-fertilizers And Biotechnology
- Breakfast Snacks And Cereal Food
- Bicycle Tyres & Tubes, Bicycle Parts, Bicycle Assembling
Sectors We Cover

- Bamboo And Cane Based Projects
- Building Materials And Construction Projects
- Biodegradable & Bioplastic Based Projects
- Chemicals (Organic And Inorganic)
- Confectionery, Bakery/Baking And Other Food
- Cereal Processing
- Coconut And Coconut Based Products
- Cold Storage For Fruits & Vegetables
- Coal & Coal Byproduct
Sectors We Cover

- Copper & Copper Based Projects
- Dairy/Milk Processing
- Disinfectants, Pesticides, Insecticides, Mosquito Repellents,
- Electrical, Electronic And Computer based Projects
- Essential Oils, Oils & Fats And Allied
- Engineering Goods
- Fibre Glass & Float Glass
- Fast Moving Consumer Goods
- Food, Bakery, Agro Processing
Sectors We Cover

- Fruits & Vegetables Processing
- Ferro Alloys Based Projects
- Fertilizers & Biofertilizers
- Ginger & Ginger Based Projects
- Herbs And Medicinal Cultivation And Jatropha (Biofuel)
- Hotel & Hospitality Projects
- Hospital Based Projects
- Herbal Based Projects
- Inks, Stationery And Export Industries
Sectors We Cover

- Infrastructure Projects
- Jute & Jute Based Products
- Leather And Leather Based Projects
- Leisure & Entertainment Based Projects
- Livestock Farming Of Birds & Animals
- Minerals And Minerals
- Maize Processing (Wet Milling) & Maize Based Projects
- Medical Plastics, Disposables Plastic Syringe, Blood Bags
- Organic Farming, Neem Products Etc.
Sectors We Cover

- Paints, Pigments, Varnish & Lacquer
- Paper And Paper Board, Paper Recycling Projects
- Printing Inks
- Packaging Based Projects
- Perfumes, Cosmetics And Flavours
- Power Generation Based Projects & Renewable Energy Based Projects
- Pharmaceuticals And Drugs
- Plantations, Farming And Cultivations
- Plastic Film, Plastic Waste And Plastic Compounds
- Plastic, PVC, PET, HDPE, LDPE Etc.
Sectors We Cover

- Potato And Potato Based Projects
- Printing And Packaging
- Real Estate, Leisure And Hospitality
- Rubber And Rubber Products
- Soaps And Detergents
- Stationary Products
- Spices And Snacks Food
- Steel & Steel Products
- Textile Auxiliary And Chemicals
Sectors We Cover

- Township & Residential Complex
- Textiles And Readymade Garments
- Waste Management & Recycling
- Wood & Wood Products
- Water Industry (Packaged Drinking Water & Mineral Water)
- Wire & Cable

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