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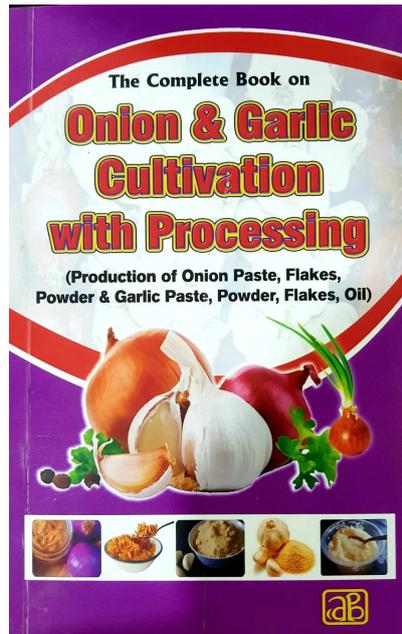
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## The Complete Book on Onion & Garlic Cultivation with Processing (Production of Onion Paste, Flakes, Powder & Garlic Paste, Powder, Flakes, Oil) 2nd Revised Edition

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## Description

Onion (*Allium cepa* L.) has been valued as a food and a medicinal plant since ancient times. It is also used in different forms of processed food, e.g. pickles, powder, paste, and flakes, and it is known for its medicinal values.

Garlic belongs to the genus *Allium*, which comprises of approximately 600 known species distributed over the whole northern hemisphere. Characteristic for *Allium* species are herbaceous, perennial bulbous plants with a typical leek odour.

Onion and Garlic are the spice commodities used for flavouring the dishes. These are considered as valuable medicinal plants offer variety of medicinal properties. Onion & garlic are important commercial crops with versatile applications. The demand for the processed products is increasing day by day due to its convenience to handle and use. Onion & Garlic can be processed into a wide variety of products. As per the estimate, approximately 6.75% of the onion produced is being processed. Besides fulfilling the constant demand of domestic population, India exports 13 to 18 lakh tons of onion annually worth around Rs. 2200 crores of foreign exchange revenue. Similarly in case of garlic, the production increased from 4.03 lakh tons to 12.26 lakh tons.

In the world market, the demand for onion and garlic products is increasing as they are hygiene and easy to handle, able to avoid wastage. There are good prospects for these processed products to export to gulf countries and even Europe. Overall, global Garlic market continues to indicate a perceptible growth. After China, India is the second largest producer of onion and enjoys 19% share of the global onion production.

Maharashtra and Karnataka are the chief onion producing states in India and contribute near about 45% of the total production of onion in India. Production of onion in India is about 15m tones a year.

Proper placement of onion & garlic products (like; onion pickle, onion chutney, onion paste, garlic oil, garlic paste, garlic powder, garlic flakes, onion flakes, onion powder) in the departmental stores, super markets, shopping malls backed-up by publicity is the key to success. It is also possible to have tie-up with exclusive restaurants, star hotels, renowned caterers for their regular requirements.

This handbook is designed for use by everyone engaged in the Onion & Garlic products manufacturing. Major contents of the book are Varieties of Onion, Onion Production, Onion Dehydration, Types of Garlic, Garlic Growing, Garlic Dehydration, Onion Pickle, Onion Chutney, Onion Paste, Garlic Oil, Garlic Paste, Garlic Powder, Garlic Flakes, Onion Flakes, Onion Powder, Pest Species and Pest Control of Garlic and Onion, Integrated Weed Management, Packaging, Product Advertising and Sales Promotion, Marketing, Plant & Machinery Photographs, Addresses of Plant & Machinery Suppliers, Sample Plant Layouts etc.

It will be a standard reference book for professionals, entrepreneurs, food technologists, those studying and researching in this important area and others

interested in the field of Onion & Garlic products manufacturing.

## **Content**

### 1. INTRODUCTION OF ONION

Nutrition per Serving of Onions

Medicinal Value of Onion

Effect

Chemical Structure and Influences on Flavour

Uses

Culinary Uses

Non-Culinary Uses

Historical Use

### 2. VARIETIES OF ONION

Yellow Onions or Brown Onions

Red Onion

White Onion

Sweet Onions

Green Onions or Scallions

Pearl Onions

Phytochemical Properties of Onion

Health Benefits of Onion

Cardiovascular Benefits

Support for Bone and Connective Tissue

Anti-Inflammatory Benefits

Cancer Protection

Other Health Benefits

Diseases of Onion

Damping-Off

Purple Blotch (*Alternaria Porri*)

Onion Smut

Onion Smudge

Black Mould

Bacterial Brown Rot

Onion Yellow Dwarf

White Rot

Neck Rot

### 3. ONION PRODUCTION

Phases of Growth

Vegetative Phase

Bulbing Phase  
Blooming Phase  
Climatic Requirements  
Soil  
Site Selection and Planting  
Cultivars  
Onion Sets  
Irrigation  
Weed Control  
Pest Management  
Harvest  
Curing  
Storing

#### 4. ONION DEHYDRATION

Dehydrated Onion  
Onion Varieties Suitable for Dehydration  
Uses of Dehydrated Onions  
Dehydration Practices for Onion  
Solar Drying  
Convective Air Drying  
Fluidized Bed Drying  
Microwave Drying  
Infra Red Drying  
Vacuum Drying  
Freeze Drying  
Osmotic Dehydration  
Onion Dehydration Process  
Processing Steps  
Power Production and Energy Requirements

#### 5. GARLIC – AN INTRODUCTION

Uses  
Culinary Uses  
Spiritual and Religious Uses  
Historical Use  
Other Uses  
Properties of Garlic

Chemical Structure

#### 6. TYPES OF GARLIC

1. Softneck Garlic  
2. Hardneck Garlic  
Diseases of Garlic

Health Benefits of Garlic  
Cardiovascular Benefits  
Garlic and Cancer  
Anti-Inflammatory Benefits Across Body Systems  
Antibacterial and Antiviral Benefits  
Garlic and Blood Pressure  
Antioxidative Effects of Garlic

## 7. GARLIC GROWING

Climate  
Land Preparation  
Soil/Nutrients  
Soil Fertility  
Planting  
Plant Development  
Mulching  
Irrigation and Labor  
Pest Management  
Weed Control  
Harvest and Storage  
Marketing

## 8. GARLIC DEHYDRATION

Drying  
Methods of Drying  
1. Hot Air Drying  
2. Solar and Open Sun Drying  
Experimental Setup  
Design  
Raw Material and Sample Preparation  
Washing  
Drying Process Flow Chart of Dehydrated Garlic  
Equipment/Apparatus Used  
Measurement of Variables  
Air Temperature and Relative Humidity  
Air Velocity  
Solar Radiation  
Initial Moisture Content (IMC)  
Moisture Content during Drying Experiment  
Equilibrium Moisture Content (E.M.C.)  
Moisture Ratio (M.R.)  
Drying Rate (D.R.)  
Average Drying Rate (A.D.R.)

Quality Evaluation of Dehydrated Garlic  
Rehydration Ratio, Coefficient of Rehydration  
Comparison between Solar and Open Sun Drying  
Freeze Drying  
Fluidized Bed Drying  
Dehydration Process  
Dehydration Process Flow Diagram  
Safety Precautions & Other Cares in Garlic Dehydration

## 9. ONION PICKLE

Introduction  
Raw Material  
Onion Pickle Manufacturing Process  
Onion Pickle Process Flow Diagram

## 10. ONION CHUTNEY

Introduction  
Manufacturing Process of Onion Chutney  
Process Flow of Onion Chutney

## 11. ONION PASTE

Introduction  
Nutrition Information of Onion Paste  
Frozen Onion Paste  
Manufacturing Process of Onion Paste  
Process Flow of Onion Paste

## 12. GARLIC OIL

Introduction  
Garlic Oil manufacturing Methods  
Manufacturing Process  
Removal of Undesired Material  
Washing of Bulbs  
Peeling  
Crushing of Bulbs  
A Steam Distillation  
a. Hydrodistillation  
b. Direct Steam Distillation  
Advantages of Direct Steam Distillation  
Disadvantage of Direct Steam Distillation  
Inspection and Analyzing  
Packing and Dispatching  
Heart Diseases  
Cholesterol Levels  
Process Flow Diagram

Diabetes

Bodily Aches and Pains

Skin Problems & Other Infections

Other Ailments

### 13. GARLIC PASTE

Introduction

Manufacturing Process of Garlic Paste

Process Flow of Garlic Paste

### 14. GARLIC POWDER

Introduction

Uses of Garlic Powder

Manufacturing Process of Garlic Powder

Process Flow Diagram (Garlic Powder)

### 15. GARLIC FLAKES

Introduction

Manufacturing Process of Garlic Flakes

### 16. ONION FLAKES

Introduction

Properties of Onion Flakes

Uses of Onion Flakes

Manufacturing Process of Onion Flakes

Plant & Machinery Required

Raw Material Required

### 17. ONION POWDER

Introduction

Varieties of Onion Powder

Chemical Specification

Nutritional Information

Uses of Onion Powder

Meat Rubs

Bloody Maty Drinks

Spice Mixes

Dressings

Manufacturing Process of Onion Powder

Process Flow Diagram

Health Benefits of Onion Powder

Low in Fat and Calories

Potassium

Magnesium

Calcium

Low in Sodium

## 18. PEST SPECIES AND PEST CONTROL OF GARLIC AND ONION

### (a) Indirect Pests of Garlic

Removal of Scapes

Weed Control

Insects

Onion Thrips

Onion Maggot

Armyworms

Wireworms

Nematodes

Diseases

Pink Root

Botrytis

Rust

Viruses

Pest Control

Disease Management

Onion and Garlic

Damping Off Symptoms

Management

Cultural Methods

Biological Method

Chemical Methods

Purple Blotch

Symptoms

Management

(i) Cultural Methods

(ii) Host Plant Resistance

(iii) Biological Methods

(iv) Chemical Methods

Stemphylium Leaf Blight

Symptoms

Management

Cultural Methods

Host Plant Resistance

Chemical Methods

Colletotrichum Blight/Anthracnose/Twister Disease

Symptoms

Management

Cultural Methods

Host Plant Resistance

Chemical Methods

Fusarium Basal Rot/Basal Plate Rot (*Fusarium Oxysporum* F.sp *Cepaeae*).

Symptoms

Management

Cultural Methods

Host Plant Resistance

Biological Methods

Chemical Methods

White Rot (*Sclerotium cepivorum* Berk)

Symptoms

Management

Cultural Methods

Biological Methods

Chemical Methods

Pink Root (*Phoma* (*Pyrenochaeta*) *Terrestris*, *Fusarium Solani*)

Symptoms

Management

Host Resistance

Cultural Methods

Chemical Methods

Black Mold (*Aspergillus Niger* Van Tieghem. *A. Fumigatus* (Green Mold) and *A Alliaceus*)

Symptoms

Management

Cultural Methods

Chemical Methods

Bacterial Rots

Symptoms

Management

Viral Diseases (Transmitted by Various Aphid Species or Mechanically to Onion)

(i) Onion Yellow Dwarf Virus

Symptoms

Management

(ii) Iris Yellow Spot Virus

Symptoms

Management

Onion and Garlic

Thrips

Management

Cultural

Planting Date

Mulching  
Irrigation  
Barriers  
Biological Control  
Plant Resistance  
Botanicals  
Chemical  
Maggot (*Delia Antiqua*)  
Symptoms:  
Pest Management  
Cultural  
Chemical Control  
Army Worms (*Spodoptera Exigua*, *S.litura*) and *Helicoverpa Armigera* Hubner  
Pest Management  
Bulb Mite (*Rhizoglyphus Robini* Claparede)  
Management  
Eriophyid Mite (*Aceria Tulipae* Keifer)  
Management  
Red Spider Mite (*Tetranychus Cinnabarinus*)  
Management  
19. INTEGRATED WEED MANAGEMENT  
Weed Characteristics  
Monitoring  
Herbicides  
Preventing Weeds  
Crop Rotation  
Cover Crops  
Cover Crop Residues as Mulch.  
Cover Crops as Living Mulch.  
Stale Seedbed Preparation  
Soil Solarization  
Sanitation and Composting  
Weed Problems  
Yellow Sweetclover and White Sweetclover.  
Seedling  
Mature Plant  
Nutsedge  
Seedling  
Young Plant  
Mature Plant  
Annual Bluegrass

Collar

Mature Plant

Dodder

Seedling

Mature Plant

Seeds

## 20. BUREAU OF INDIAN STANDARDS

Objectives

Quality Policy

Product Certification

Process of Setting Standards

Indian Standards for Onion

Indian Standards for Garlic

## 21. THE NATIONAL BUREAU OF AGRICULTURAL COMMODITY AND FOOD STANDARDS

(ACFS)

Mission

Responsibilities

Structure

Notification of the National Committee on Agricultural Commodity and Food Standards

Thai Agricultural Standard Garlic

1. Scope

2. Quality

3. Sizing

4. Tolerances

5. Packing and Presentation

6. Marking and Labelling

7. Contaminants

8. Pesticide Residues

9. Hygiene

10. Methods of Analysis and Sampling

Annex A: Garlic Illustration

Annex B: Unit

Thai Agricultural Standard Onion

1. Scope

2. Quality

3. Sizing

4. Tolerances

5. Packing and Presentation

6. Marking and Labelling

7. Contaminants

8. Pesticide Residues

9. Hygiene

10. Methods of Analysis and Sampling

Annex A: Onion Illustration

Annex B: Unit

22. PACKAGING

Packaging, Flexible

Introduction

Forms of Flexible Packaging

Manufacturing Techniques

Uses and Types of Flexible Packaging

Industrial Packaging

Metal Cans

Raw Materials for Can-Making

Steel

Aluminium

Can-Making Processes

Two-Piece Cans (Drawn Cans)

Single Drawn Cans

Drawn and Redrawn Cans (DRD)

Drawn and Wall-Ironed (DWI) Cans

Drawn and Ironed Cans (DI)

Three-Piece Cans

End-Making Processes

Coatings, Film Laminates and Inks

Container Handling

Storage and Distribution

Glass Containers

Attributes of Food Packaged in Glass Containers

Glass and Glass Container Manufacture

Melting

Container Forming

Design Parameters

Surface Treatments

Hot End Treatment

Cold End Treatment

Low-Cost Production Tooling

Container Inspection and Quality

Thermal Processing of Glass Packaged Foods

Glass Pack Design and Specification

Concept and Bottle Design

23. PRODUCT ADVERTISING AND SALES PROMOTION

Advertising  
Advertising Mediums  
Sales Promotion  
Objectives of Sales Promotion  
Different Channels for Sales Promotions  
1. Consumer Promotions  
2. Trade Promotions  
24. MARKETING  
Functions of Marketing  
Promotional Techniques  
The Product Concept  
Some Characteristics of Market Segmentation  
Organization for New-Product Development  
Developing New Products  
Planned Obsolescence  
Product Line Relationships  
Product Features  
The Sales Process  
25. PLANT & MACHINERY PHOTOGRAPHS  
26. ADDRESSES OF PLANT & MACHINERY SUPPLIERS  
27. SAMPLE PLANT LAYOUTS

## About Niir

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