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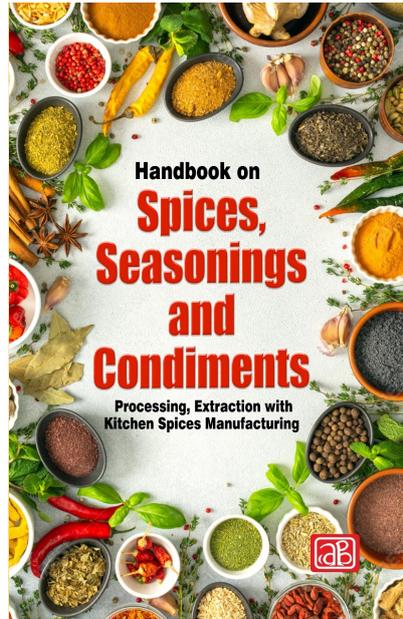
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Handbook on Spices, Seasonings and Condiments Processing, Extraction with Kitchen Spices Manufacturing

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Description

The Spices and Condiments sector is a vital and vibrant segment of the global food industry, deeply rooted in history, culture, and commerce. Spices have been treasured since ancient times for their ability to enhance flavour, aroma, and even preserve food. Condiments, on the other hand, complement and complete dishes, making them essential components of culinary traditions across the world. Spices and condiments are not only celebrated for their culinary importance but also for their health benefits, medicinal uses, and cultural significance. They play a crucial role in traditional healing systems like Ayurveda, Traditional Chinese Medicine, and various indigenous medical practices.

The global spice and seasoning industry has seen a remarkable transformation in recent years, driven by increasing consumer awareness of natural flavors, health-conscious eating habits, and the surge in demand for ethnic and convenience foods. With a projected growth rate surpassing USD 30 billion globally in the coming decade, the spices and condiments sector offers immense opportunities for entrepreneurs, food technologists, agricultural producers, and manufacturers.

The book is a definitive and practical guide that brings together scientific principles, traditional knowledge, industrial practices, and commercial strategies in one volume. Whether you're a startup exploring spice products, an agro-entrepreneur investing in value-added processing, or a seasoned industry player looking to diversify your product line, this book is your essential companion.

Spanning over 440 pages and meticulously curated by industry experts and technical consultants, this handbook explores the entire spectrum of spice and condiment processing. It starts with foundational topics such as Introduction to the Spice Industry, How to Start a Spices and Condiments Business, and Formulation of Spices (Masala), equipping readers with the agricultural and commercial insights required for success.

The book delves deep into processing techniques, spice extractives, and masala formulation providing readers with clear instructions on how to develop popular seasoning blends such as meat seasonings, snack seasonings, sauces, gravies, and ethnic mixtures. In a market driven by taste, innovation, and functionality, mastering these formulations is key to building a competitive product range.

Beyond generic spices, the book provides individual profiles for more than 27 essential spices, including Chilies, Cardamom, Cumin, Garlic, Ginger, Turmeric, Clove, Cinnamon, Coriander, Nutmeg, Onion, and many more. This is an indispensable reference for both technical professionals and passionate culinary artisans.

For those looking to set up their own spice manufacturing units, the handbook also includes detailed photographs of machinery, supplier contact details, and plant layout diagrams, offering practical support to convert ideas into actionable business ventures.

This book highlights the rising global and domestic demand for organic and value-added spices. With India being the largest producer and exporter of spices, the opportunities for entering both domestic and export markets are immense and this handbook helps position readers to make informed decisions in a competitive landscape.

This book is highly recommended for entrepreneurs, food technologists, agri-startups, culinary professionals, exporters, and students pursuing careers in food science and agribusiness. It is an investment that offers technical clarity, industry insight, and strategic direction.

Content

1. Introduction

- 1.1 Comparison between Spices, condiments and seasonings
- 1.2 Spice
- 1.3 Condiments
 - 1.3.1 *Functions of Condiments*
- 1.4 Seasoning
 - 1.4.1 *Characteristics of Seasonings*
- 1.5 History of spices, condiments and seasoning
- 1.6 India's Major Spice-Producing Regions
 - 1.6.1 *Kerala*
 - 1.6.2 *Karnataka*
 - 1.6.3 *Tamil Nadu*
 - 1.6.4 *Andhra Pradesh and Telangana*
 - 1.6.5 *Northeast India*
 - 1.6.6 *Gujarat*
- 1.7 Spice-Producing Countries around the World
 - 1.7.1 *Indonesia*
 - 1.7.2 *Vietnam*
 - 1.7.3 *Sri Lanka*
 - 1.7.4 *Madagascar*

- 1.7.5 *Mexico*
- 1.7.6 *Zanzibar, Tanzania*
- 1.7.7 *China*

2. How to Start a Spices and Condiments Business

2.1 Process to Start a Spice Business

- 2.1.1 *Market Research & Competition Analysis*
- 2.1.2 *Choose Your Business Model*
- 2.1.3 *Licensing Requirements*
- 2.1.4 *Source Raw Material Vendors*
- 2.1.5 *Invest in Machinery*
- 2.1.6 *Position Your Products*
- 2.1.7 *Calculate Profit Margins*

2.2 Processing and Packaging

2.3 Opportunities for Starting a Spice Business in India

- 2.3.1 *Abundant Supply of Raw Materials*
- 2.3.2 *Expanding Domestic and Global Market Demand*
- 2.3.3 *Technological Advancements in Processing and Packaging*
- 2.3.4 *Rise of E-commerce and Digital Outreach*

2.4 Challenges in the Spice Market: A Global Overview

- 2.4.1 *Evolution of Consumer Preferences*
- 2.4.2 *Sustainability and Traceability*
- 2.4.3 *Competition and Market Consolidation*
- 2.4.4 *Quality Control and Food Safety*
- 2.4.5 *Technological Advancements*

2.5 Spices Manufacturing Process: How to Produce High Quality Spices

- 2.5.1 *Cleaning and Inspection*
- 2.5.2 *Drying*
- 2.5.3 *Roasting*
- 2.5.4 *Milling*

2.5.5 *Mixing and Blending*

2.5.6 *Packaging*

2.6 Types of Packaging Commonly used in the Spice Industry

2.6.1 *Can/Jar Packaging*

2.6.2 *Bottle Packaging*

2.6.3 *Pouch/Bag Packaging*

2.7 What Spices can be exported from India?

3. Diseases of Spice Crops

4. Insect-Pests of Spices and Their Control

5. Spice Processing

5.1 Spice Cleaning

5.1.1 *Magnets*

5.1.2 *Sifters*

5.1.3 *Air Tables*

5.1.4 *Destoners*

5.1.5 *Air Separators*

5.1.6 *Indent Separators*

5.1.7 *Spiral Separators*

5.2 Spice Reconditioning

5.3 Spice Grinding

5.4 Postprocessing Treatments

5.4.1 *Ethylene Oxide*

5.4.2 *Propylene Oxide*

5.4.3 *Irradiation*

5.4.4 *Steam Sterilization*

6. Spice Extractives

6.1 Spice Volatile Oils

6.2 Spice Oleoresins

6.3 Use of Spice Extractives

6.4 Replacement of Spices with Oils and Oleoresins

7. Production Process of Indian Kitchen Spices

7.1 Selection of Spices for Processing

7.2 Procurement of Raw Spices

7.3 Cleaning and Grading

7.3.1 Pre-Cleaning

7.3.2 Grading

7.4 Drying (If Needed)

7.5 Roasting (Optional)

7.6 Pulverization / Grinding

7.7 Blending and Mixing

7.8 Sieving and Quality Check

7.9 Packaging

7.10 Storage and Distribution

8. Formulation of Spices (Masala)

8.1 Garam Masala

8.1.1 Health Benefits

8.1.2 Ingredients for 100 kg Garam Masala

8.2 Chaat Masala

8.2.1 Health Benefits

8.2.2 Ingredients for 100 kg Chaat Masala

8.3 Pickle Masala

8.3.1 Health Benefits

8.3.2 Ingredients for 100 kg Pickle Masala

8.4 Chana Masala

8.4.1 Health Benefits

8.4.2 Ingredients for 100 kg Chana Masala

8.5 Sambar Masala

- 8.5.1 *Health Benefits*
- 8.5.2 *Ingredients for 100 kg Sambar Masala*
- 8.6 Pav Bhaji Masala
 - 8.6.1 *Health Benefits*
 - 8.6.2 *Ingredients for 100 kg Pav Bhaji Masala*
- 8.7 Biryani Masala
 - 8.8.1 *Health Benefits of Biryani Masala*
 - 8.8.2 *Ingredients for 100 kg Biryani Masala*
- 8.8 Meat Masala
 - 8.8.1 *Health Benefits*
 - 8.8.2 *Ingredients for 100 kg Meat Masala*
- 8.9 Jaljeera Masala
 - 8.9.1 *Health Benefits*
 - 8.9.2 *Ingredients for 100 kg Jaljeera Masala*
- 8.10 Tea Masala
 - 8.10.1 *Health Benefits of Tea Masala*
 - 8.10.2 *Ingredients for 100 kg Tea Masala*

9. Simple Seasoning Blends

- 9.1 Soluble Seasonings
- 9.2 Celery Salt
- 9.3 Garlic Salt and Onion Salt
- 9.4 Chili Powder
- 9.5 Curry Powder
- 9.6 Pickling Spice
- 9.7 Poultry Seasoning
- 9.8 Pumpkin Pie Spice
- 9.9 Apple Pie Spice
- 9.10 Oriental Five Spice Blend

10. Meat Seasonings

10.1 Overview of the Industry

10.2 Overview of Formulating

10.2.1 Meat Block

10.2.2 Cure

10.2.3 Curing Accelerator

10.2.4 Brine

10.2.5 Pickup

10.3 Formulations

10.3.1 Restricted Ingredients

10.3.2 Natural Flavouring Regulations

10.3.3 Seasoning Formulas

10.3.4 Fresh Sausage

10.3.5 Cooked Sausage

10.3.6 Rubs

10.3.7 Dry and Semidry Sausages

10.3.8 Brines

11. Snack Seasonings

11.1 Overview of the Industry

11.1.1 All Natural/No MSG

11.1.2 Low Calorie-Snacks

11.1.3 Unique Flavours

11.1.4 Multigrain Chips

11.2 Overview of Formulating

11.2.1 Will the Seasoning be Topically Applied or Applied in an Oil Slurry?

11.2.2 What is the Base Product the Seasoning will be Used on?

11.2.3 Is the Base Product Salted?

11.2.4 What is the Target and Maximum Cost for this Seasoning?

11.3 Formulations

- 11.3.1 *Potato Chips*
- 11.3.2 *Extruded Snacks*
- 11.3.3 *Tortilla and Corn Chips*
- 11.3.4 *Popcorn*
- 11.3.5 *Nuts*
- 11.3.6 *Rice Cakes*
- 11.3.7 *Pork Skins*

12. Sauces and Gravies

- 12.1 Overview of the Industry
- 12.2 Overview of Formulating
- 12.3 Formulations
 - 12.3.1 *Gravies*
 - 12.3.2 *Sauces*
 - 12.3.3 *Tomato Based Sauces*
 - 12.3.4 *Cream Based Sauces*

13. Ethnic Seasonings

- 13.1 Introduction
- 13.2 Cajun and Creole
- 13.3 Italian
- 13.4 Mexican
- 13.5 Caribbean
- 13.6 Indian
- 13.7 Chinese
- 13.8 Others

14. Ajowan or Bishop's Weed

- 14.1 Description and Distribution
- 14.2 Composition
- 14.3 Uses

15. Anardana

- 15.1 Description and Distribution
- 15.2 Composition
- 15.3 Uses

16. Angelica

- 16.1 Description and Distribution
- 16.2 Composition
 - 16.2.1 *Root*
 - 16.2.2 *Fruit*
 - 16.2.3 *Peel Oil*
 - 16.2.4 *Volatile Oil*
- 16.3 Uses

17. Aniseed

- 17.1 Description and Distribution
- 17.2 Composition
 - 17.2.1 *Adulteration*
 - 17.2.2 *Distillation of Oil*
- 17.3 Uses

18. Bay or Laurel Leaves

- 18.1 Description and Distribution
- 18.2 Composition
 - 18.2.1 *Volatile Oil*
- 18.3 Uses

19. Capsicums or Chillies

- (i) Chillies
 - 19.1 Description and Distribution
 - 19.2 Uses and Nutritive Value
 - 19.3 Origin and History

- 19.4 Nature of Plant
- 19.5 Pollination
- 19.6 Production Technology
 - 19.6.1 *Soil*
 - 19.6.2 *Climate*
 - 19.6.3 *Sowing Time*
 - 19.6.4 *Seed Rate*
 - 19.6.5 *Transplanting*
- 19.7 Interculture and Weed Control
- 19.8 Manures and Fertilizers
- 19.9 Irrigation
- 19.10 Harvesting
- 19.11 Drying of Chillies
- 19.12 Seed Production
- 19.13 Genetic Improvement
- 19.14 Introduction and Selection
- 19.15 Hybridization
- 19.16 Hybrid Breeding
- 19.17 Breeding for Disease and Insect-Pest Resistance
 - 19.17.1 *Mutation Breeding*
- (ii) PAPRIKA (*C. annum*)
 - 19.18 Importance
 - 19.19 What is a good Paprika?
 - 19.20 Major Types of Paprika
 - 19.21 Area/Production in H.P. Hills in India and World
 - 19.22 Nature of the Crop and its Uses Including Medicinal Properties
 - 19.23 Production Technology
 - 19.24 Planting Season

19.25 Seed Production

19.26 Other Information

19.27 Composition

19.28 Uses

(iii) Bird Chillies and Tabasco Chillies
(*C. frutescens* Linn.)

20. Caraway

20.1 Description and Distribution

20.2 Composition

20.2.1 *Adulteration*

20.2.2 *Volatile Oil*

20.3 Uses

21. Cardamom

21.1 Cardamom (*Aframomum* Species)

21.1.1 *Madagascar and Cameroon Cardamoms*

21.1.2 *Korarima*

21.1.3 *Grains of Paradise or Guinea Grains*

21.2 Composition

21.3 Uses

22. Greater Cardamom

(i) Bengal Cardamom

22.1 Description and Distribution

22.2 Uses

(ii) Round Cardamom

22.3 Description and Distribution

22.4 Uses

(iii) Cambodian Cardamom

(iv) Greater Indian Cardamom (Large Cardamom) or Nepal

Cardamom

22.5 Description and Distribution

22.6 Production Technology

22.7 Breeding

22.8 Seed Production

22.8.1 *Post-Harvest Management*

22.9 Composition

22.9.1 *Volatile Oil*

22.10 Uses

23. Lesser Cardamom or True Cardamom

23.1 Description and Distribution

23.1.1 *Harvesting and Drying/Curing*

23.1.2 *Drying in a Heated Chamber—Kiln Drying*

23.1.3 *Bleaching of Cardamom*

23.1.4 *Varieties/Types of Cardamoms*

23.2 Composition

23.3 Uses

24. Celery Seed

24.1 Description and Distribution

24.1.1 *Plant Characters*

24.1.2 *Varieties*

24.2 Crop Production

24.2.1 *Climate and Soil*

24.2.2 *Nursery Management*

24.2.3 *Manures and Fertilizers*

24.2.4 *Irrigation*

24.2.5 *Inter-Culture*

24.2.6 *Harvesting*

24.2.7 *Post-Harvest Handling*

24.3 Diseases and Insect-Pests

24.3.1 *Diseases*

24.3.2 *Insect-Pests*

24.3.3 *Seed Production*

24.4 Breeding

24.5 Composition

24.5.1 *Volatile Oil*

24.5.2 *Celery Chaff Oil*

24.5.3 *Oleoresin of Celery Seed*

24.5.4 *Celery Leaf Oil/Herb Oil*

24.6 Uses

25. Cinnamon

25.1 Description and Distribution

25.1.1 *Preparation and Curing of Bark*

25.2 Composition

25.3 Uses

26. Clove

26.1 Description and Distribution

26.1.1 *Preparation of Cloves*

26.1.2 *Extraneous Matter*

26.2 Composition

26.2.1 *Clove Bud Oil*

26.2.2 *Clove Stem Oil*

26.2.3 *Clove Leaf Oil*

26.3 Adulteration

26.4 Uses

27. Coriander

- 27.1 Description and Distribution
 - 27.1.1 *Nature of Plant*
- 27.2 Varieties
 - 27.2.1 *According to Colour*
 - 27.2.2 *According to Seed Type*
 - 27.2.3 *Improved Varieties*
 - 27.2.4 *Other Varieties*
- 27.3 Climate
- 27.4 Production Technology
 - 27.4.1 *Soil*
 - 27.4.2 *Sowing Time*
 - 27.4.3 *Seed Rate and Method of Sowing*
 - 27.4.4 *Manure and Fertilizers*
 - 27.4.5 *Irrigation*
 - 27.4.6 *Interculture*
 - 27.4.7 *Harvesting*
 - 27.4.8 *Yield*
 - 27.4.9 *Insect-Pests and Diseases*
- 27.5 Composition
 - 27.5.1 *Volatile Oil*
 - 27.5.2 *Fatty Oil*
 - 27.5.3 *Coriander Herb Oil*
- 27.6 Adulteration
- 27.7 Uses

28. Cumin Seed

- 28.1 Description and Distribution
- 28.2 Composition
 - 28.2.1 *Volatile Oil*
 - 28.2.2 *Adulteration of Volatile Oil*

28.2.3 *Fixed Oil*

28.3 Uses

29. Curry Leaf

29.1 Description and Distribution

29.2 Composition

29.2.1 *Volatile Oil*

29.3 Uses

30. Fenugreek

30.1 Importance

30.2 Description and Distribution

30.3 Uses

30.3.1 *Nature of Plant*

30.4 Varieties

30.4.1 *Non-Scented or Deshi*

30.4.2 *Scented*

30.4.3 *Improved Varieties*

30.4.4 *Pusa Early Bunching*

30.4.5 *Kasuri Selection*

30.4.6 *Other Varieties*

30.5 Production Technology

30.5.1 *Soil*

30.5.2 *Climate*

30.5.3 *Manure and Fertilizers*

30.5.4 *Sowing*

30.5.5 *Irrigation*

30.5.6 *Interculture*

30.5.7 *Crop Improvement*

30.5.8 *Harvesting*

30.6 Yield

- 30.6.1 *Common Methi*
- 30.6.2 *Kasuri Methi*
- 30.6.3 *Seed Production*
- 30.6.4 *Isolation*
- 30.6.5 *Inspection*
- 30.6.6 *Harvesting and Threshing*
- 30.6.7 *Diseases*

30.7 Fixed Oil

- 30.7.1 *Volatile Oil*

30.8 Effect of Roasting and Cooking on Nutritive Value

30.9 Uses

31. Garlic

31.1 Two Garlic Crops a year

31.2 Varieties

31.3 Breeding

31.4 Seed Production

- 31.4.1 *Field Standards*

- 31.4.2 *Seed Standards*

31.5 Garlic Powder

31.6 Uses

32. Ginger

32.1 Description and Distribution

32.2 Breeding

32.3 Production Technology

32.4 Post-Harvest Management

32.5 Seed Production Technology

32.6 Post-Harvest Handling of Seed Crop

32.7 Composition

32.7.1 *Volatile Oil*

32.7.2 *Ginger Oleoresin*

32.8 Uses

32.9 Use of Ginger Oil

33. Nutmeg

33.1 Description and Distribution

33.2 Composition

33.2.1 *Quality Grades*

33.2.2 *Nutmeg Butter*

33.2.3 *Leaves*

33.2.4 *Bark*

33.2.5 *Fruit Rind*

33.3 Adulteration

33.4 Uses

34. Onion

34.1 Description and Distribution

34.2 Breeding

34.3 Post-Harvest Handling

34.4 Quality Traits of Onion for Dehydrated

34.5 Dehydrated Onion Products

34.5.1 *Onion Powder*

34.5.2 *Onion Salt*

34.6 Composition

34.6.1 *Composition of Onion Powder*

34.7 Uses

35. Pepper Long

35.1 Description and Distribution

35.2 Composition

35.3 Uses

36. Sage

36.1 Description and Distribution

36.2 Composition

36.2.1 *Volatile Oil*

36.3 Uses

37. Spearmint

37.1 Description and Distribution

37.2 Composition

37.2.1 *Volatile Oil*

37.3 Uses

38. Thyme

38.1 Description and Distribution

38.2 Composition

38.2.1 *Volatile Oil*

38.3 Uses

39. Turmeric

39.1 Description and Distribution

39.2 World Trade of Turmeric

39.3 Production Technology

39.3.1 *Climate*

39.3.2 *Soil*

39.3.3 *Planting Material*

39.3.4 *Varieties*

39.3.5 *Land Preparation*

39.3.6 *Time and Method of Planting*

39.3.7 *Application of Manures and Fertilizers*

39.3.8 *Mulching*

- 39.3.9 *Interculture*
- 39.3.10 *Irrigation*
- 39.3.11 *Crop Rotation and Inter-Cropping*
- 39.3.12 *Harvesting and Yield*
- 39.3.13 *Curing*
- 39.3.14 *Colouring Turmeric*
- 39.3.15 *Storage of Rhizomes*
- 39.4 Insect-Pest and Diseases
 - 39.4.1 *Insects*
- 39.5 Diseases
 - 39.5.1 *Leaf Spot*
 - 39.5.2 *Leaf-Blotch*
 - 39.5.3 *Control Measures*
 - 39.5.4 *Rhizome-Rot*
- 39.6 Breeding
- 39.7 Commercial Quality of Turmeric
- 39.8 Per-Capita Consumption
- 39.9 Composition
 - 39.9.1 *Volatile Oil*
 - 39.9.2 *Oleoresin*
- 39.10 Uses

40. Vanilla

- 40.1 Description and Distribution
 - 40.1.1 *Harvesting and Curing*
 - 40.1.2 *Quality Attributes of Vanilla*
- 40.2 Composition
 - 40.2.1 *Adulteration/Substitution*
 - 40.2.2 *Vanilla Extracts/Essences*
 - 40.2.3 *Vanilla Sugar*

41. Plant Layouts

42. Photographs of Plant and Machinery with Supplier's Contact Details

- Destoner Machine
- Spice Pulverizer Machine
- Sieves
- Horizontal Centrifugal Sieve
- Heat Sealing Machine
- Compressor
- Roaster
- Heat Sealing Machine
- Spice Roaster
- Rotary Roaster
- Hammer Mill
- Spices Distillation Equipments

About Niir

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