

# **The Spice Factory: Masala Powder, Garam Masala, Chaat Masala, Sambar Masala, Pav Bhaji Masala, Goda masala, Pani Puri Masala, Kitchen King Masala, Thandai Masala Powder, Meat Masala, Rasam Powder, Kesari Milk Masala, Punjabi Chole Masala, Shahi Biryani Ma**

## **Description:**

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.

**For more details download PDF file.**

**Keywords:** How to Start Masala Manufacturing Business?, Spice Manufacturing, Top Small Business Ideas in India for Starting Your Own Business, Top Easy Small Business Ideas in India, Small Investment Big Returns, Top Best Small Business Ideas in India, How to Get Rich?, Low Cost Business Ideas for 2017, Best Low Cost Business Ideas, Simple Low Cost Business Ideas, Small Business but Big Profit in India, Best Low Cost Business Ideas, Small Business Ideas that are Easy to Start, How to Start Business in Ind

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