

# **Curry Powder - Manufacturing Plant, Detailed Project Report, Profile, Business plan, Industry Trends, Market research, survey, Manufacturing Process, Machinery, Raw Materials, Feasibility study, Investment opportunities, Cost and Revenue**

## **Description:**

Curry powder is a blend of many spices, and comes in almost infinite varieties. Each curry powder can have different component spices, in differing amounts—making each curry blend unique. Curry Powder is one of a number of mixtures of spices used in Indian cooking and (unsurprisingly) is specifically used for curry dishes. Other spice mixtures are Garam Masala, Rasam powder and Sambar powder. These all have their own uses and, although they may look similar, they should not be confused with each other.

Curry powder is made up of numerous ingredients, and depending on the region of the world, they can change slightly, which can also alter the specific health benefits that may be derived from the powder. The most common and advantageous ingredients of curry powder are turmeric, coriander, cardamom, cumin, sweet basil, and red pepper. Some other ingredients that are occasionally added, depending on the specific recipe, are fennel seeds, ginger, garlic, cinnamon, or mustard seeds, all of which have individual health benefits. We will focus on the benefits from the most traditional form of curry powder.

**Keywords:** Spices, spice, Chili, chili powder, curry powder, Detailed Project Report, Profile, Business plan, Industry Trends, Market research, survey, Manufacturing Process, Machinery, Raw Materials, Feasibility study, Investment opportunities, Cost and Revenue, market, Project, consultancy, services, entrepreneur, India, Technologies, feasibility study, Identification, Project Feasibility, Profitable, Industrial, Pre-Investment, Pre-Feasibility Studies, Techno-Economic,

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