

Spices and Condiments Cultivation, Processing and Extraction with Formulation, Ground and Processed Spices, Grinding of Whole Spices, Indian Kitchen Spices Product Mix, Kitchen Masala Powder Manufacturing

[Handbook on Spices](#)

Author: NIIR Board

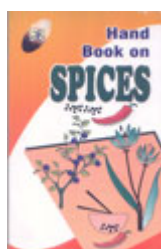
Format: Paperback

Book Code: NI20

Pages: 416

ISBN: 8178330946

Price: Rs. 975.00 **US\$** 100.00



Ever since the commencement of civilization India has been the world's most preferred destination of spices. The variety and nature of spices available in India makes the country to stand out of the crowd in the international arena. Undoubtedly the country is one of the leading producers and exporters of spices in the world. Getting proper information on this sector of the economy is sure to benefit many budding entrepreneurs. Featured as one of the best sellers the Handbook on Spices is a book for all those thinking of penetrating into the sector and will act as an additional sources of information that are in this line of trade. The book has covered more than 55 spices produced in the country some of which are Black Pepper, Cardamoms, Ginger, Turmeric, Chillies, Vanilla, Tamarind, Coriander, Cumin seeds, Fenugreek, Dill, Garlic, and Onion etc. Along with the list of spices it also provides information on climatic conditions and soil type required for these spices, the planting requirements, the storage condition, composition, uses, the botanical aspect and the varieties of the product available. The chapter on spices will also provide you information about the Diseases and Pests from which the spices have to be protected, wherever required the basis of grading of the spice is also mentioned. The chapters also deal in the quality improvement in Spices by the Solar Drying, Quality Standards for Ajowan Seed and its Powder, Value added Exportable Products from Spice. The spices demand have increased a lot in the world on account of fact that there has been increasing inhabitation of Indian community in developed countries and recently developed taste for Indian delicacies in the international forum. With different climates in different parts of country, India has the potential to produce a variety of spices. Thus the spice market is having a lot of future prospects. This book inculcates the wide-range of information on cultivation and processing of main spices and condiments of India which have been playing imperative role in the development and growth of national economies of several spices producing, importing and exporting countries. This book will be helpful for new entrepreneurs, spice growers, technologists and those who are already in the spice production and are looking to expand further in the present line.

[Cultivation of Tropical, Subtropical, Vegetables, Spices, Medicinal and Aromatic Plants](#)

Author: NIIR Board

Format: Paperback

Book Code: NI119

Pages: 652

ISBN: 8186623876

Price: Rs. 1,075.00 US\$ 125.00



Plant spices grown in tropical countries on small scale family farms of commercial farms, to provide foods for human or live stock, in dry or humid regions are highly abundant and taxonomically diversified. Vegetables comprise of a large number of plants, mostly annual, of which different parts like leaf, stem, flowers, fruit, root etc. are eaten. They are rich in nutrients and are essential items of a balanced diet. Vegetables are called protective food as their consumption can prevent several diseases. Many vegetables are important items of commerce and thus can play a major role in the economic development. Generally classification of horticulture plants are based on nature of growth climatic requirement continuation of growth types of fruit parts used botanical relationship, salinity tolerance, ripening behaviour , botanical relationship, hardness or temperature tolerance, cool season vegetables, warm season vegetables, parts used as food, methods of raising, etc. Medicinal and aromatic plants are important for human health. These plants have been used from the prehistoric times to present day. These plants based medicines are consumed in all civilizations. It is believed that the herbal medicine can give good effect to body without causing side effects to human life. Besides, the usage of medical plants has been increasing as an important role that can support the economic system. The medical and aromatic plants for health are used as herbal treatments and therapies that can be new habits for culture. Medicinal and aromatic plants constitute a large segment of the flora, which provide raw materials for use by various industries. They have been used in the country for a long time for their medicinal properties. The decision to cultivate medicinal herbs should only be made in response to demand for particular herbs. The market is very competitive and could easily be oversupplied. This book majorly deals with classification of horticultural plants, classification of flowers, classification of spices, soil and climatic requirements of horticultural plants, beet root, bottle gourd, harvesting and post harvest management, poly house vegetable production in temperate regions, vegetables growing in containers, tea, performance of plants from cutting, vegetative propagation, rubber, biofertilizers in vegetable cultivation, postharvest management of tropical tuber crops, etc. This is an informative resource of the cultivation, irrigation, manuring, fertilization, harvesting and post harvest management of tropical, subtropical, vegetables, spices, medicinal and aromatic plants. This book is useful for entrepreneurs, ayurvedic institutes, libraries and consultants.

[**Importers Directory of Food, Beverages & Tobacco Products \(World Wide /International Buyers Database\) 3rd Edition**](#)

Format: CD-Rom

Book Code: NID63

Price: Rs. 4,307.00 **US\$** 150.00

ABOUT: Today much of the world's economy is based on the ability of countries to import and export goods to each other. This global economy is vital to allowing the exchange of technology and goods and relies upon a network of importers and exporters to ensure that goods can flow freely and be available to meet the ever growing demand of the public. In order to keep track of the most reputable importers, we have created Database of Importers. Perhaps no other question is asked more frequently by exporters than "Where and how can I find importers?? Database of Importers is a perfect starting point for international exporters, manufacturers, traders and merchants looking to establish direct contacts with overseas customers. This Directory contains the latest and complete information about your potential business partners in several countries. The importers information listed in Buyers Directory has been collected from very reliable sources like electronic media, embassies and different association of concerned countries .Having in view the export promotional programme, our dedicated team has compiled Buyers Directory with hard work, efforts and devotion. The Directory contains the most comprehensive database of importer information. We at NPCCS collect data from around the world, and then classify the raw data into the kind of intelligent categories that companies around the world use to:

- Find new importers, new markets and new business opportunities
- Enhance international trade
- Support sales & marketing.

Importers Directory of Food, Beverages & Tobacco Products (World Wide /International Buyers Database) 3rd Edition (Food Products, Dairy Products, Beverages, Milk, Chocolates, Cereal, Wheat, Bakery Products, Biscuit, Noodles, Pasta, Starch, Vegetables, Canned Food, Frozen Food, Seafood, Pulses, Spices, Pickles, Sauces, Fruits, Sugar, Juices, Honey, Eggs, Meat, Beer, Vinegar, Guar Gum, Wine, Soft Drink, Cigarettes, Liquor, Alcohol) Contains: Over 6,300 Importers / Foreign Buyers. Details include Company's Name, Contact Person (4,400), Address (6,200), Phone (6,300 Landline/ Mobile), E-Mail (3,400), Fax (4,500), Website (1,000) and Product Description. Note: All Records does not contain all fields of information. However, maximum information has been incorporated. Format: MS Excel, .xls



[The Complete Book on Spices & Condiments \(with Cultivation, Processing & Uses\) 2nd Revised Edition](#)

Author: NIIR Board of Consultants & Engineers

Format: Paperback

Book Code: NI169

Pages: 888

ISBN: 9788178330389

Price: Rs. 2,275.00 US\$ 200.00

The term spices and condiments applies to such natural plant or vegetable products and mixtures thereof, used in whole or ground form, mainly for imparting flavor, aroma and piquancy to foods and also for seasoning of foods beverages like soups. Usually spices are an ingredient used to season a dish in the meal during its preparation and condiments are for using at the table to enhance the dish as each individual's tastes prefer. The great mystery and beauty of spices is their use, blending and ability to change and enhance the character of food. Spices and condiments have a special significance in various ways in human life because of its specific flavours, taste, and aroma. Spices and condiments play an important role in the national economies of several spice producing, importing and exporting countries. India is one of the major spice producing and exporting countries. Most of the spices and herbs have active principles in them and development of these through pharmacological and preclinical and clinical screening would mean expansion of considerable opportunities for successful commercialization of the product. Spices can be used to create these health promoting products. The active components in the spices phthalides, polyacetylenes, phenolic acids, flavanoids, coumarines, triterpenoids, serols and monoterpenes are powerful tools for promoting physical and emotional wellness. Some of the fundamentals of the book are definition of spices and condiments nomenclature or classification of spices and condiments, Indian central spices and cashew nut committee, origin, properties and uses of spices, forms, functions and applications of spices, trends in the world of spices, yield and nutrient uptake by some spice crops grown in sodic soil, tissue culture and in vitro conservation of spices, in vitro responses of piper species on activated charcoal supplemented media, soil agro climatic planning for sustainable spices production, potentials of biotechnology in the improvement of spice crops, medicinal applications of spices and herbs, medicinal properties and uses of seed spices, effect of soil solarization on chillies, spice oil and oleoresin from fresh/dry spices etc. The present book contains cultivation, processing and uses of various spices and condiments, along with photographs of machinery/equipments with addresses of their manufacturers. The book is an invaluable resource for new entrepreneurs, agriculturists, agriculture universities and technocrats.



[Handbook on Spices and Condiments \(Cultivation, Processing and Extraction\)](#)

Author: H. Panda

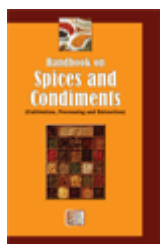
Format: Paperback

Book Code: NI232

Pages: 640

ISBN: 9788178331324

Price: Rs. 1,575.00 **US\$** 150.00



The term Spice and Condiments applies to natural plant or vegetable products or mixtures in whole or ground form, which are used for imparting flavour, aroma and piquancy to the food items. Spices and condiments are a major commercial crop in India, and earn a major part of foreign exchange annually. They have been the backbone of agricultural industry. The importance of spices and condiment in dietary, medicinal and other uses, and their commercial importance are immense. India is known the world over as the home of spices. Thus spices are an important group of agricultural goods, which are virtually indispensable in the culinary art. Spice processing includes different steps: spice cleaning, spice reconditioning and spice grinding. Some spices were also used for preserving food like meat for a year or more without refrigeration. In the 16th century cloves for instance were among the spices used to preserve food without refrigeration. Cloves contain a chemical called eugenol that inhibits the growth of bacteria. It is a natural antibiotic. It is still used to preserve food like Virginia Ham. Likewise later mustard and ground mustard were also found to have preservative qualities. India alone contributes 25-30% of the total world trade in spices. It may be interesting to note that nine spices namely pepper, ginger, clove, cinnamon, cassia, mace, nutmeg, pimento (allspice) and cardamom alone contributed as much as 90% of the total world trade. Pepper is the most important spice in the world and so also of India. This book basically deals with brief history of spices, uses of spices, world trade in spices, area & production of spices in India, area and production of spices in India, major and minor spices of India, spice processing, quality issues with spices, bird chillies and Tabasco chillies, basil or sweet basil, seasoning blend duplication and tricks, sauces and gravies, snack seasonings, quality issues with spices, etc. This book is a single compendium which deals with all aspects and facts of spices and condiments which may meet the requirements of all those handling them at various stages, from harvesting to their end use. This book contains post harvest management, the potentials of genetic engineering, high production technology in spices with plantation and processing of various spices and condiments such as vanilla, turmeric, tamarind, saffron, black pepper, onion, mint, ginger, garlic, curry leaf, coriander etc.

[Handbook on Manufacture of Indian Kitchen Spices \(Masala Powder\) with Formulations, Processes and Machinery Details](#)

Author: NPCS Board of Food Technologists

Format: Paperback

Book Code: NI307

Pages: 304

ISBN: 9789381039847

Price: Rs. 1,695.00 **US\$** 150.00

Handbook on Manufacture of Indian Kitchen Spices (Masala Powder) with Formulations, Processes and Machinery Details (Chaat Masala, Sambar Masala, Pav Bhaji Masala, Garam Masala, Goda masala, Pani Puri Masala, Kitchen King Masala, Thandai Masala Powder, Meat Masala, Rasam Powder, Kesari Milk Masala, Punjabi Chole Masala, Shahi Biryani Masala, Tea Masala Powder, Jaljeera Masala, Tandoori masala, Fish Curry Masala, Chicken Masala, Pickle Masala, Curry Powder) 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. The book presents the fundamental concepts of Spices (Masala Powder) Indian Kitchen Spices product mix in a manner that new entrepreneurs can understand easily. It covers Formulation for spices i.e., Chaat Masala, Chana Masala, Sambar Masala, Pav Bhaji Masala, Garam Masala, Goda Masala, Pani Puri Masala, Kitchen King Masala, Thandai Masala Powder, Meat Masala, Rasam Powder, Kesari Milk Masala, Punjabi Chole Masala, Shahi Biryani Masala, Tea Masala Powder, Jaljeera Masala, Tandoori Masala, Fish Curry Masala, Chicken Masala, Pickle Masala, Curry Masala. This book contains manufacturing process, Packaging and Labelling of Spices. The highlighting segments of this book are Spices



Nutritional value, Special Qualities and Specifications, Cryogenic Grinding Technology, Food Safety & Quality, BIS Specifications, Quality Control, Market, Sample Production Plant Layout and Photograph of Machinery with Supplier's Contact Details. It also covers Good manufacturing practices in Food Industry, Case Study for Everest and MDH Masala and Top Spice Brands of India. This book is aimed for those who are interested in Spices business, can find the complete information about Manufacture of Indian Kitchen Spices (Masala Powder). It will be very informative and useful to consultants, new entrepreneurs, startups, technocrats, research scholars, libraries and existing units.

About NIIR

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Mon, 18 Dec 2017 04:54:23 +0530