

Turmeric Powder, Coriander Powder and Chilli Powder Processing Industry. Start a Masala Factory. Spices Production Business



Introduction

With spice, comes flavors and regular foods become luscious in taste. Each spice has a different texture, unique aroma, and enhancing features that bring out the best of the ingredients and make food delectable.

India, known as the home of spices, boasts a long history of trading with the ancient civilizations of Rome and China. 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.





Turmeric (Curcuma longa) is native to Asia and India. The tuberous rhizomes or underground stems of turmeric have been used from antiquity as condiments, a dye and as an aromatic stimulant in several medicines. Turmeric is very important spice in India, which produces nearly entire whole world's crop and consumes 80% of it. India is by far the largest producer and exporter of turmeric in the world. Turmeric occupies about 6% of the total area under spices and condiments in India.





Turmeric has been India's golden spice for the past five centuries. It is one of those few Indian products having both commercials as well as mythological significance. Turmeric is used not only in the culinary item but also as cosmetics in almost every Indian household. Turmeric has been used in Asia for thousands of years and is a major part of Ayurveda, unman, and traditional Chinese medicine. It was first used as a dye, and then later for its supposed properties in folk medicine.

Turmeric is one of the key ingredients in many Asian dishes, imparting mustard like earthy aroma and pungent, slightly bitter flavor to foods. Turmeric is used mostly in savory dishes but also is used in some sweet dishes, such as the cake stuffing. Turmeric paper also called Curcuma paper; this paper is steeped in a tincture of turmeric and allowed to dry. It is used in chemical analysis as an indicator of acidity and alkalinity.





Dhania Powder is the need of every Indian cuisine. Coriander or dhaniya is an indispensible spice in Indian as well as in all other cuisines. There is no distinct evidence on its place of origin but it is believed to be a native of southern Europe. Although it is now widely cultivated all over the world for its green leaves, seed production is largely concentrated in India. It is scientifically known as Coriandrum sativum.





Chilli Powder is a world renowned spice that is used in many cuisines and recipes of various cultures to add a tangy taste to them. India is one of the largest consumer and exporter of chillies. It is often referred to as a type of pepper due to its matching taste but interestingly it is not even close to the family of piper nigrum rather it belongs to the family of capsicum. Chillies come in different colors, varieties, fragrances, sizes etc. but are similar in structure i.e. a hollow, seed containing and tube like structure. A substance known by the name of Capsaicin results in the pungent flavor of the fruit.





Market Outlook

The demand for Indian spices used all over the world has not only increased the demand for vegetarian and non-vegetarian recipes to be filled with tasteful and medicinal qualities, but their use in the cosmetics industry has increased in record quantities this year.

Total spices export from India stood at 1.08 billion kgs, valued at US\$ 3.11 billion in the year 2017-18. Between Apr-Oct 2018, 621.98 kgs of spices worth US\$ 1.84 billion have been exported.

Top 10 importers of Indian spices between Apr-Oct 2018 were the US, China, Vietnam, Hong Kong, Bangladesh, Thailand, UK, UAE, Malaysia and Sri Lanka.



npcs

During 2017-18, top 10 exported spices and spice products in terms of value were Chilli, Mint products, Spice Oils & Oleoresins, Cumin, Turmeric, Pepper, Curry powders/paste, Cardamom seeds, other spices (Tamarind, Asafoetida, and Cassia) and Garlic.

India is known to trade around 50 percent of spices by volume, all over the world. As per the latest news and research, there is a high demand of spices around the globe and the country is predicted to export powdered and other spices like oils, seasoning, oleoresins, and extracts.

India imports round about 0.1 Million tonnes of spices which is being re-exported. Several Indian states like Gujarat, Rajasthan, Andhra Pradesh, Orissa and Madhya Pradesh are the leading states that produce Spices India.



The Indian spices market is projected to reach approximately USD 18 billion by 2020 with growth in the sector is expected to be led by branded spices and spice mixes. The Indian government is aggressively promoting spice exports through various initiatives such as setting up of spice parks. Spice Parks offer common processing facilities to both producers and exporters.





Turmeric

India is the largest producer, consumer and exporter of turmeric in the world. Indian turmeric is considered to be the best in the world market because of its high curcumin content. India accounts for about 80 per cent of world turmeric production and 60 per cent of world exports. Other major producers are Pakistan, China, Haiti, Jamaica, Peru, Taiwan and Thailand. Asian countries consume much of their turmeric production.

The important turmeric growing States in India are, Andhra Pradesh, Tamil Nadu, Orissa, Maharastra, Assam, Kerala, Karnataka and West Bengal, in which Andhra Pradesh occupies 40 per cent of total turmeric area followed by Orissa and Tamil Nadu occupying 17 per cent and 13 per cent of total turmeric area respectively.



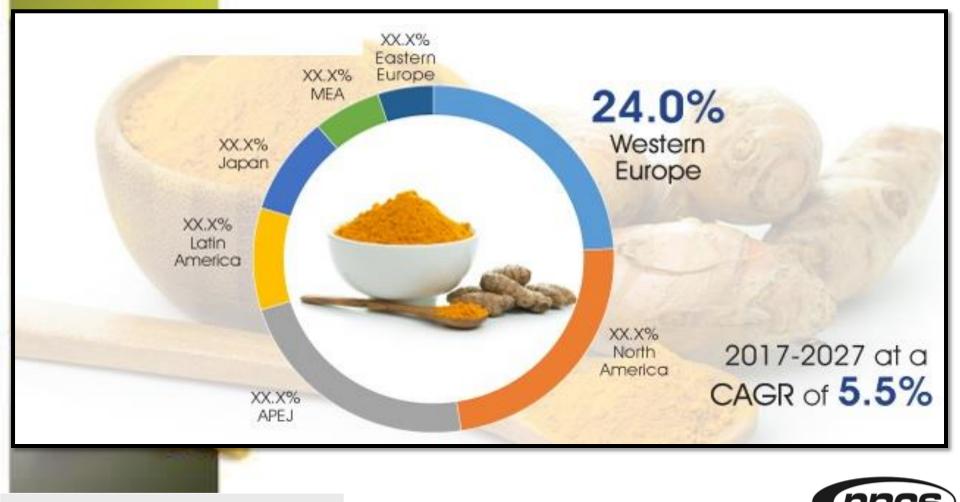
In terms of production Andhra Pradesh accounts 60 per cent of total turmeric production in India followed by Tamil Nadu (13 per cent) and Orissa (12 per cent).

The market is expected to be valued at more than US\$ 1,300 Mn by the end of 2027, representing absolute \$ opportunity of close to US\$ 40 Mn in 2017 over 2016 and an incremental \$ opportunity of nearly US\$ 600 Mn between 2017 and 2027. On the other hand the sales of turmeric in Eastern Europe is expected to remain low as compared to other regions throughout the forecast period and is expected to account for a revenue share of little more than 4% by 2027 end.





Global Turmeric Market Value Share (%), By Region (2017)



Key market players in turmeric market mainly belong to Asia Pacific region, some of the major players of this industry are Nain agro foods, earth Expo Company, curcuminea, Sino-nature, MDH Spices, ITC Spices, Tag Agro Products and Shah Ratanshi Himeji and co. among others.

Dhania

India is the largest producer and consumer of coriander seed. Madhya Pradesh, Gujarat and Rajasthan are the main coriander producing states in the country, accounting for 85-90 per cent of production.





India is the biggest producer, consumer and exporter of coriander in the world with an annual production averaging around 3 lakh tonnes. The production fluctuates widely between years and has varied from below 2 lakh tonnes to above 4 lakh tonnes in this decade.

Rajasthan (54%) and Madhya Pradesh (17%) are the two largest producing states in the country contributing over two-thirds to the country's total production in 2006-07. The other producers are Gujarat (6.9%), Assam (6.6%), Andhra Pradesh (3.5%, Karnataka (3.3%), Orissa (3.2%) and Tamil Nadu (2%)

Coriander for seed cultivation is grown as a rabi crop with sowing undertaken during October - November and new crop arrivals seen in February - March.



npcs

The major domestic buyers of coriander seed in India are spice processing agencies, which consume around 50% of the production are mostly located in the southern states of India and Delhi. The demand from this sector peaks during April to June, which also coincides with the peak arrival period.





Chilli Powder

The large demand of chilli is made by several chilli consuming countries as it forms part of cuisines of various cultures and is also used as a coloring agent. Most of its demand is generated in the food processing sector. The following countries are the major consumers of the world with India again leading the list

- India
- China
- Mexico
- Thailand
- United States of America
- United Kingdom
- Germany
- Sweden



India is also the largest consumer and exporter of chilli crop. It consumes about 90% of the total produce of the country. The demand from the chilli powder-growing sector constitutes to 30% of the total production in the country. Exports of chillies sum up to around one lakh tons, which makes 33% of the total spices exported from the country. Chilli powder, dried chillies, pickled chillies and chilli oleoresins are some of the forms in which this crop is exported. The major importers of chillies from India are United States of America, Sri Lanka, Bangladesh, Nepal, Mexico, Canada, United Kingdom, Saudi Arabia, Singapore, Malaysia and Germany.



npcs

immense potential to further grow and export the different varieties that are required by different markets around the world.

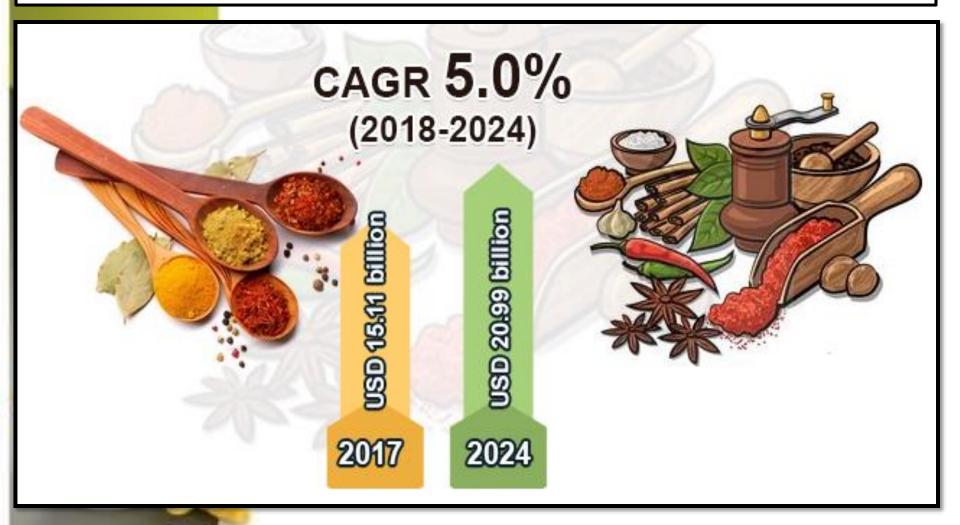
Global Spice Market

The global market for spices has witnessed continued demand during the last few years and is estimated to reach 83,468 kilo tons by 2022, at a CAGR of 2.84% from 2016 to 2022. Increase in versatile demand across various food and beverage segments particularly for convenience foods and beverages is likely to drive the global spices market during forecast period 2016 to 2022.

The leading market players in the global spices market primarily are McCormick & Co., Inc. (U.S.), Olam International (Singapore), Everest Spices (India), B&G Foods Holdings Corp. (U.S.), Cerebos Gregg's Limited (New Zealand), MTR Foods Private Limited (India), Mahashian Di Hatti Limited (MDH)(India) and ITC Spices (India)



Clobal Seasonings and Spices Market







The rising consumer awareness about the medicinal properties of a number of spices including turmeric, cloves, and cinnamon used for various fungal and bacterial infections will further drive the market growth in the near future. Antibiotic property of spices is likely to increase its demand during the forecast period. To tap into emerging markets, manufacturers are continually introducing new product portfolio, thereby driving seasonings and spices market revenue.

Spice exports contribute to nation's gross income considerably in countries like China, India, Africa and the Middle East. Spices are generally sold at premium spices and also in greater demand which can further enhance export revenues in major spice producing countries.



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Spices farming mechanism starts at grass root level conserving the generative and renewing capacity of the soil, plant nutrition, and soil management, yields nutritious food rich in vitality which has resistance to diseases. Increasing demand of natural flavoring and coloring agents in food, medicinal properties and health benefits are driving the spices market. There is high demand for spices from regions like Asia Pacific, Middle East and Europe.

Based on the product type, the global market is segmented into individual and mixed spices, salt substitutes, salt, pepper, dried herbs, and others. Among these, salt substitutes are projected to contribute significantly towards global seasonings and spice market size over the forecast period.





Changing consumer food habits and an increasing number of dedicated restaurants for Thai, French, and Italian food are a few more factors fueling the demand for spices and seasonings on a global level. Growing popularity of organic spices and seasonings is expected to continue trending by the end of 2020, boosting the revenues of the global market. Organic segment is currently at a nascent stage, and will offer lucrative growth opportunities. Certain spices and herbs even find important application in the medical therapy field. This also is a promising factor that can potentially propel the demand.





Machinery Photographs



Grading Machine



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Drying Machine





Roasting Machine



Hammer Pulverizer



COST O	F PROJI	ECT	MEANS OF FINANCE						
	Existin Propose				Existin	Propos			
Particulars	g	d	Total	Particulars	g	ed	Total		
Land & Site									
Development Exp.	0.00	2.00	2.00	Capital	0.00	19.39	19.39		
Buildings	0.00	35.60	35.60	Share Premium	0.00	0.00	0.00		
Plant & Machineries	0.00	16.50	16.50	Other Type Share Capital	0.00	0.00	0.00		
Motor Vehicles	0.00	4.00		Reserves & Surplus	0.00	0.00	0.00		
Office Automation Equipments	0.00	9.15		Cash Subsidy	0.00	0.00	0.00		
Technical Knowhow Fees & Exp.	0.00	2.50		Internal Cash Accruals	0.00	0.00	0.00		
Franchise & Other Deposits	0.00	0.00		Long/Medium Term Borrowings	0.00	58.18	58.18		
Preliminary& Pre- operative Exp	0.00	0.50		Debentures / Bonds	0.00	0.00	0.00		
Provision for Contingencies	0.00	1.60	1.60	Unsecured Loans/Deposits	0.00	0.00	0.00		
Margin Money - Working Capital	0.00	5.72	5.72						
TOTAL	0.00	77.57	77.57	TOTAL	0.00	77.57	77.57		



Yea r	Annualised		Boo k Valu e		Divid end	Retained Earnings		-	ayo Proba P/E ut ble Rati Mark o et Price		Yield Price/ Book Value
					Per					No.of	
	EPS	CEPS	Per S	Share	Share	Per Share				Time	
	•	•	-	•	•	%	•	%	•	S	%
			14.3			100.					
1-2	4.37	8.53	7	24.00	0.00	00	4.37	0.00	4.37	1.00	0.00
2-			22.0			100.					
3	7.64	11.31	1	18.00	0.00	00	7.64	0.00	7.64	1.00	0.00
3-			32.8			100.	10.7				
4	10.79	14.03	0	12.00	0.00	00	9	0.00	10.79	1.00	0.00
			46.5			100.	13.7				
4-5	13.78	16.65	9	6.00	0.00	00	8	0.00	13.78	1.00	0.00
			63.1			100.	16.5				
5-6	16.59	19.13	8	0.00	0.00	00	9	0.00	16.59	1.00	0.00
			ter alter								nncs

Yea r	D. S. C. R.			/ -	Equit y as- Equit y	Net	n on	Profitability Ratio					Assets Turno ver Ratio	
	Indivi dual	Cumul ative	Over all					GPM	PBT	РАТ	Net Contr ibutio n	Ratio		
	(Number of times)		(Number of times)		%	%	%	%	%		%			
Initi al				3.00	3.00									
1- 2	1.27	1.27		1.67	1.67	2.41		13.85 %	6.64%	4.62%	87.20	47.5 0%	1.98	0.97
2- 3	1.62	1.44		0.82	0.82	1.37		16.51 %	10.59 %	6.92%	100.8 8	47.1 0%	2.16	1.26
3- 4	2.02	1.61	2.01	0.37	0.37	0.79		18.29 %	13.36 %	8.55%	115.2 8	47.0 9%	2.18	1.64
4-5		1.80		0.13	0.13	0.46		19.47 %		9.71%	129.6		2.11	2.09
	3.04	2.01		0.00	0.00	0.27		20.23 %		10.51 %			1.98	3.48



BEP

BEP - Maximum Utilisation Year	5
Cash BEP (% of Installed Capacity)	61.18%
Total BEP (% of Installed Capacity)	64.60%
IRR, PAYBACK and FACR	
Internal Rate of Return (In %age)	26.34%
	3 Years 4
Payback Period of the Project is (In Years)	Months
Fixed Assets Coverage Ratio (No. of times)	7.466





Major Queries/Questions Answered in the Report?

- 1. What is Turmeric, Dhania and Chilli Powder Processing industry ?
- 2. How has the Turmeric, Dhania and Chilli Powder Processing industry performed so far and how will it perform in the coming years ?
- 3. What is the Project Feasibility of Turmeric, Dhania and Chilli Powder Processing Plant ?
- 4. What are the requirements of Working Capital for setting up Turmeric, Dhania and Chilli Powder Processing plant ?



5. What is the structure of the Turmeric, Dhania and Chilli Powder Processing Business and who are the key/major players ?

- 6. What is the total project cost for setting up Turmeric, Dhania and Chilli Powder Processing Business?
- 7. What are the operating costs for setting up Turmeric, Dhania and Chilli Powder Processing plant?
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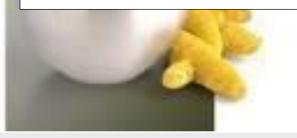


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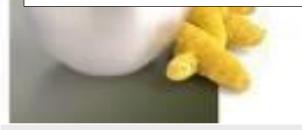


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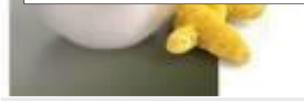


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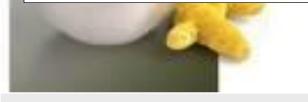
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- Annexure 35 :: Projected Pay-Back Period and IRR





Tags

#How_to_Start_Spices_Production_Business, #Start_Food_Spicing_Business, How to Start Masala Business, Investment Opportunity in Setting up Spices Processing Business, Spice Processing Plant, Most Profitable Food Processing Project, Spices Processing Industry, Spices Processing, Spice Business Plan, How to Start a Spices Business, Spices Business Plan Pdf, Spices Manufacturing Process, Scope of Spices Business in India, Spices Small Scale Industry, Spices Processing Pdf, Spices Processing PPT, Starting a Spice Business, Masala Powder Manufacturing Plant, Manufacture of Indian Kitchen Spices, Masala Making Unit. #How_to_Start_a_Spice_Manufacturing_Industry, Spices Manufacturing Plant. #Spice_Processing_Unit, Spice Manufacturing Process Flow Chart, Masala Factory Project, How to Start Masala Factory, Masala Manufacturing Process, Whole Spices Processing, Spice Production, Manufacturing Process of Masala, Spice Plant, Spices Unit, Project Report on Masala Manufacturing, Turmeric Processing, #Processing_of_Turmeric, Turmeric Powder Processing Industry, Turmeric Powder Processing Business, Chili Powder Processing, Red Chilli Powder Manufacturing, Red Chilli Powder Manufacturing Plant, Chilli Processing PPT, Chili Powder Manufacturing Process, Chili Powder Manufacturing Project Report, #Dhaniya_Processing_Plant (Coriander), Dhaniya Powder, Cooking Spices and Masala, Dhania Powder Manufacture, Dhania Processing Plant, Project on Spices, Spices Project Report Pdf, Spices (Masala) Industry, Spices Processing Factory, #Project_Report_for_Setting_up_Spices_Processing_Unit, Business Opportunity for FMCG (Spices), Indian Spices,



How to Start Spice Business in India, Spices Business Plan Pdf, Masala Manufacturing Project Report Pdf, Spices Processing Pdf, Turmeric Powder Project Report Pdf, Turmeric Project Report Pdf, Food Processing Industry in India, Food Processing, Agro & Food Processing, Chilly Powder Processing, Chilli Powder Making Process, How to Start a Chilli Powder Making Business, Chilli Powder Making Business, Starting a Food Manufacturing Business, Production of Indian Kitchen Spices, Investment Opportunity in setting up Spices Processing, Project Report on #Dhaniya_Processing_Plant, Detailed Project Report on Spices Processing Industry, Project Report on Spices Processing Industry, Pre-Investment Feasibility Study on Chilly Powder Processing, Techno-Economic feasibility study on Production of Indian Kitchen Spices, Feasibility report on Dhaniya Processing Plant, Free Project Profile on Turmeric Processing Business, Project profile on Production of Indian Kitchen Spices, Download free project profile on Spices Processing Industry, #Business_Opportunity_in_Turmeric_Processing, Turmeric Business Plan, How to Start Turmeric Business, Turmeric Powder Business, #How_to_Start_Turmeric_Powder_Making_Business, Turmeric Powder Masala Making Business, Process of Making Turmeric Powder, Turmeric Processing



Niir Project Consultancy Services (NPCS) can provide Detailed Project Report on **Turmeric Powder, Coriander Powder** and Chilli Powder Processing Industry. Start a Masala Factory. Spices Production Business

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Contact us

NIIR PROJECT CONSULTANCY SERVICES

106-E, Kamla Nagar, Opp. Spark Mall,

New Delhi-110007, India.

Email: <u>npcs.ei@gmail.com</u> , <u>info@entrepreneurindia.co</u>

Tel: +91-11-23843955, 23845654, 23845886, 8800733955

Mobile: +91-9811043595

Fax: +91-11-23845886

Website : <u>www.entrepreneurindia.co</u> , <u>www.niir.org</u>

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