

Onion processing unit

About onion processing: Onion can be processed into a wide variety of products; minimally processed ready to use or ready to cook, onion paste, dehydrated onion flakes, onion powder, onion oil & onion vinegar.

About the opportunity:

India is the second largest producer of onion in the world next to China. India contributes nearly 19.25 percent of world onion production. Maharashtra (30%), MP (15%), Karnataka (10%), Gujrat (9%) and Bihar (7%) are the top 5 Onion producing states in India¹. Globally, India has the 50% market share in the Dehydrated onion products.

Domestically also, demand for processed onion remains bright as companies like Pepsi, Nestle, HUL, ITC, purchase dehydrated white onion. There are 80 Onion De-hydration units in India 65 out of which are situated in Gujrat and rest in Maharashtra and Karnataka.

This report will be useful to anyone who is contemplating to set up a processing unit and is interested in getting real time information of set up cost, legal requirements, and break even time.

Report coverage:

1. Processing steps. (Detailed steps required in processing, machinery required with capacity, etc.)
2. Key challenges (whether it is market competition, regulations or other challenges.)
3. Contact details of various suppliers (machinery, raw material etc) in your location
4. Legal & regulatory requirements (including regulatory fee and contact details of consultancy)
5. Export process (in case one is planning to export)
6. Schemes (Central and State governments, also for exporters)
7. Break-even analysis
8. Profitability (Profit per unit)
9. Cost/capital needed (CAPEX)

Contact details

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¹ APEDA