

Tamarind processing business

About tamarind processing:

Tamarind can be processed to make following products; Tamarind juice concentrate, tamarind kernel powder, gum from tamarind seed powder, tamarind pulp from tamarind, oil from tamarind seed, tartaric acid, food color and crude pectin.

About the opportunity:

India is the world's largest producer of tamarind products. It is particularly abundant in Madhya Pradesh, Bihar and Andhra Pradesh. Tamarind fruit is being used in Indian food since ages. It is commonly used in all households, restaurants, roadside eateries etc in food preparations as well as many items of snacks. Processed tamarind has been exported mainly to European and Arab countries. India exported tamarind of a total value of Rs.880 lakhs in 2013-14 and is growing at the rate of 15% P.A. [Source: **APEDA**]

This report will be useful to anyone who is contemplating to a set up processing unit and is interested in getting real time information on manufacturing process, machinery/raw material suppliers, set up cost, legal requirements, and break even time.

Report coverage:

1. Tamarind products- Domestic and export markets,
2. Export process- key exporting destinations, export process, quality guidelines
3. Legal & regulatory requirements (including regulatory fee and contact details of consultancy)
4. Schemes (Central and State governments, also for exporters)
5. Break-even analysis
6. Profitability (Profit per unit), Cost/capital needed (CAPEX)

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