

Spices processing unit

About Spices processing:

India is the largest producers and consumer of the spices. Spices can be processed to make spice powder mix, paste or extract essential oils/oleoresins from them. These oils/oleoresins find application in ayurvedic/herbal medicines, cosmetics and perfumes as well as aroma & flavour agents in various processed food industries such as flavoured cheese, processed meat, etc.

About the opportunity:

India is also the largest producer of spice in the world with more than 8.5 lakh tones of average annual production. The major Spices growing states are Kerala, Andhra Pradesh, Tamil Nadu and Maharashtra. India produced 6.1 million tonnes and exported 86,000 tonnes (*1.39% of total production*) in the year 2014-15. UAE is the major importer of Spices from India, accounting for 18% of the total exports.

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 Spices processing, set up cost, legal requirements, and break even time.

Report coverage:

1. Raw material sourcing from various locations, suppliers
2. Quotes from suppliers
3. Approvals and Regulatory requirements
4. Competitive landscape in your area and key product profiles
5. Current market trends
6. Market growth drivers
7. Factors limiting market growth
8. Machinery required / Quotes from suppliers
9. Advice on initial viable capacity
10. Capital requirements, profitability
11. Profitability projections for the coming years

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