

## SAUCE, KETCHUP & PICKLE PROCESSING PLANT



F&B Projects | Business Consulting | Brand Management

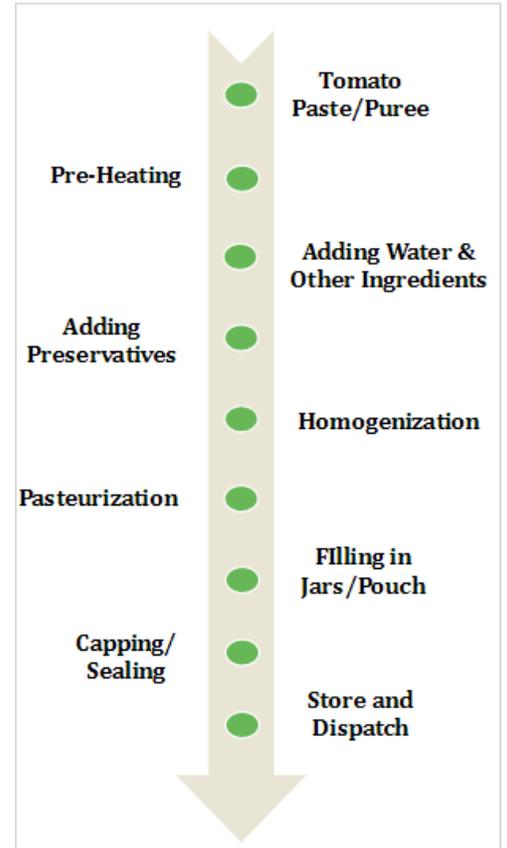
**Project Description:** India is a country which is known for its diversity and with a culturally rich tradition. Our country offers a diverse range of food products that serves the taste of entire India in a processed and presentable way. We have massive varieties in pickles, culinary sauces, seasonings and dressings. The Indian Condiments market is controlled by these major players, namely - Nestle India Limited, Field Fresh Foods Private Limited, Hindustan Unilever Limited, Cremica Food Industries Limited, Dr. Oetker India Pvt. Ltd.

**Raw Material:** Tomato, Sweeteners, Vinegar, Salt, Spices, Flavorings, Onion, Garlic and Vegetables to be pickled.

**Market:** The Indian sauces and condiments market stood at \$638.96 million in 2018 and is projected to grow at a CAGR of over 13%, to reach \$1,340.5 million by 2024. Anticipated growth in the market can be attributed to increasing cross-cultural interaction, inclination towards consumption of western food & cuisines and growing number of modern retail outlets offering price and convenience advantages to the customers.

**Machines & Equipment:** Barrel Empty Pump – Collection Tank – Blending /Mixing Tank – Vacuum Evaporated Kettle – Homogenizer – Pasteurizer – Holding Tank – Bottle and Pouch Filling Machine

<b>Minimum Viable Plant Capacity</b>	—	500 Kg/Hr
<b>Plant and Machinery Cost (approx.)</b>	—	0.8 – 1.0 Cr
<b>Minimum Viable Project Cost (approx.)</b>	—	2.5 – 3.0 Cr
<b>Operational Days</b>	—	300 days with 20Hr/day
<b>Area required (approx.)</b>	—	500-1000 m <sup>2</sup>



**NOTE:** Above mentioned figures and details are tentative. We recommend going for Techno-Economic Feasibility Study to understand the exact details of the project.

### Final Products:

