

SPICE PROCESSING PLANT

Project Description: Spices are an integral part of Indian food, with consumption not only in household, restaurants and other eateries but also in food processing industry such as pickles, sauces, instant curry powers, ready to eat food preparation and so on. The competitive landscape of the industry has also been examined with some of the key players being Aachi Spices & Foods Pvt. Ltd, Badshah Masala, Eastern Condiments Private Limited, Everest Food Products Pvt. Ltd, Mahashian Di Hatti Private Limited, MTR Foods Pvt. Ltd. and Patanjali Ayurved Limited.

Raw Material: Various spices such as red chili, turmeric, cumin seeds, coriander, pepper, bay leaf, curry leaf, are required as essential raw materials.

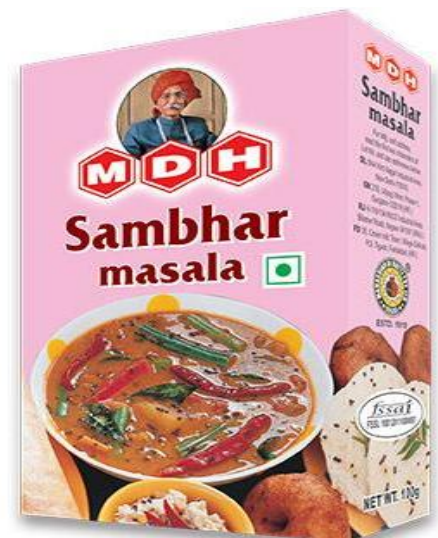
Market: In the year 2018, the global spices market size stood at \$8.4 billion. Due to increasing demand for spices on account of expanding urbanization, during the forecast period of 2019-2025, the spices market will experience growth with a standard compound annual growth rate (CAGR) of 4.80%.

Machines & Equipment: Spice Cleaning Machine – Air Classifying Mill - Roaster – Hot Air Tray Drier - Packing, Filling and Sealing Machine – Weighing Machine - Material Handling Equipment.

Minimum Viable Plant Capacity	—	1000 Kg/Hr
Plant and Machinery Cost (approx.)	—	3 - 4 Cr
Minimum Viable Project Cost (approx.)	—	8 - 10 Cr
Operational Days / Annum	—	300days with 20Hr/day
Area required (approx.)	—	3000-4000m ²

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:



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