

Food Processing Industry - Fruits, Vegetables and Food Processing

(Canned Rice, Rice Cakes, Egg, Rice Flour, Butter and Margarine, Carrot, Potato Cubes, Mango Pulp, Vegetables and Fruits, Biscuits, Potato Flour, Green Chillis, Corn Sugars, Alcohol from Corn, Barley, Oats, Rye, Breakfast Cereals)



Introduction

Food processing is the transformation of raw ingredients into food, or of food into other forms. Food processing typically takes clean, harvested crops or butchered animal products and uses these to produce attractive, marketable and often long shelf-life food products. Benefits of food processing include toxin removal, preservation, easing marketing and distribution tasks, and increasing food consistency. In addition, it increases yearly availability of many foods, enables transportation of delicate perishable foods across long distances and makes many kinds of foods safe to eat by de-activating spoilage and pathogenic micro-organisms.

Processed foods are usually less susceptible to early spoilage than fresh foods and are better suited for long distance transportation from the source to the consumer. The extremely varied modern diet is only truly possible on a wide scale because of food processing. Food Dehydration is a method of food preservation that works by removing water from the food, which inhibits the growth of microorganisms. The dehydration process has to check various parameters like heat-mass transfer, atmospheric pressure, equipments suitable for drying etc. to ensure suitable dehydration of food. Food processing techniques have to take measures on to maintain food safety and control risks and hazards associated with food processing.

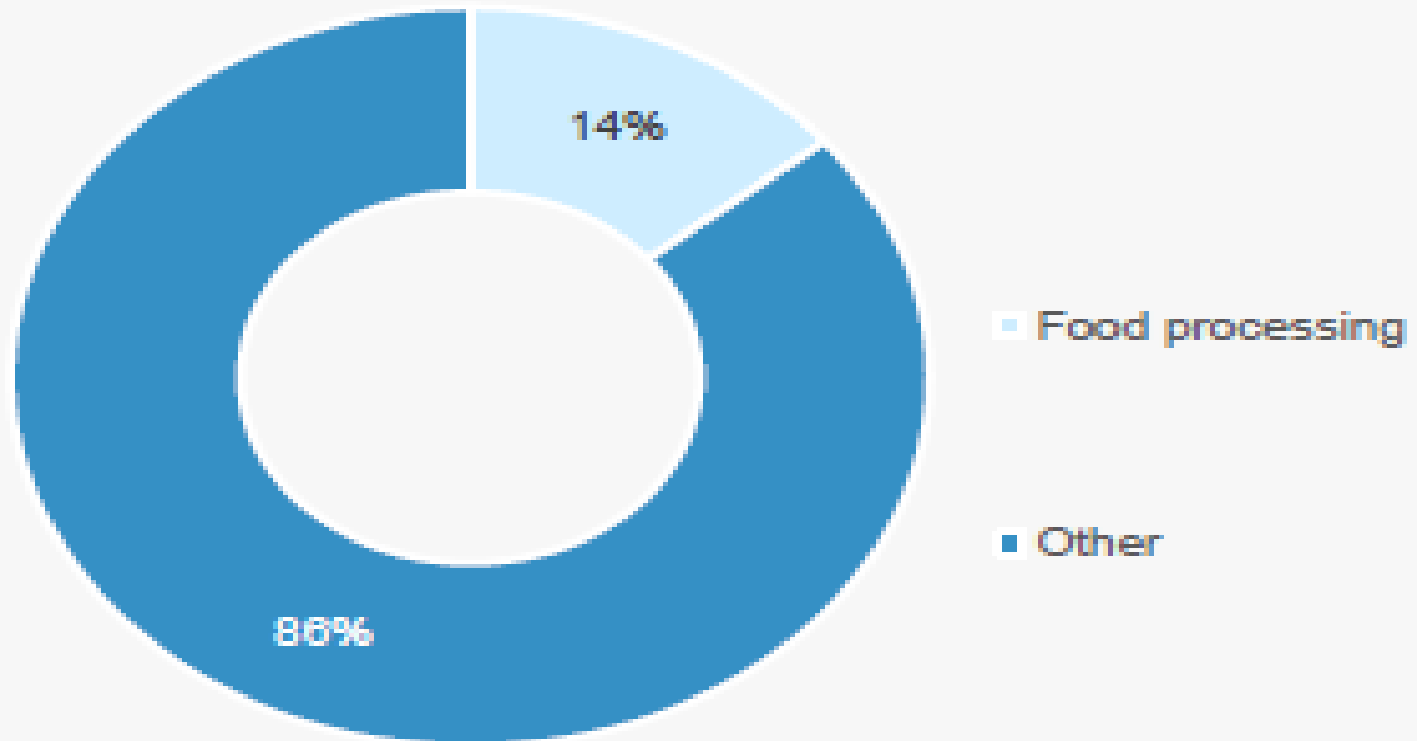
Market Outlook


India is the world's 2nd largest producer of fruits and vegetables. India produced 86.283 million tonnes of fruits, 167.058 million tonnes of vegetables during 2014 - 15; the government expects the processing in this sector to grow by 25 per cent of the total produce by 2025.

The food processing industry is one of the largest industries in India and ranks fifth in terms of production, consumption and exports.

Food processing industry constituted 14 percent to India's GDP through manufacturing.

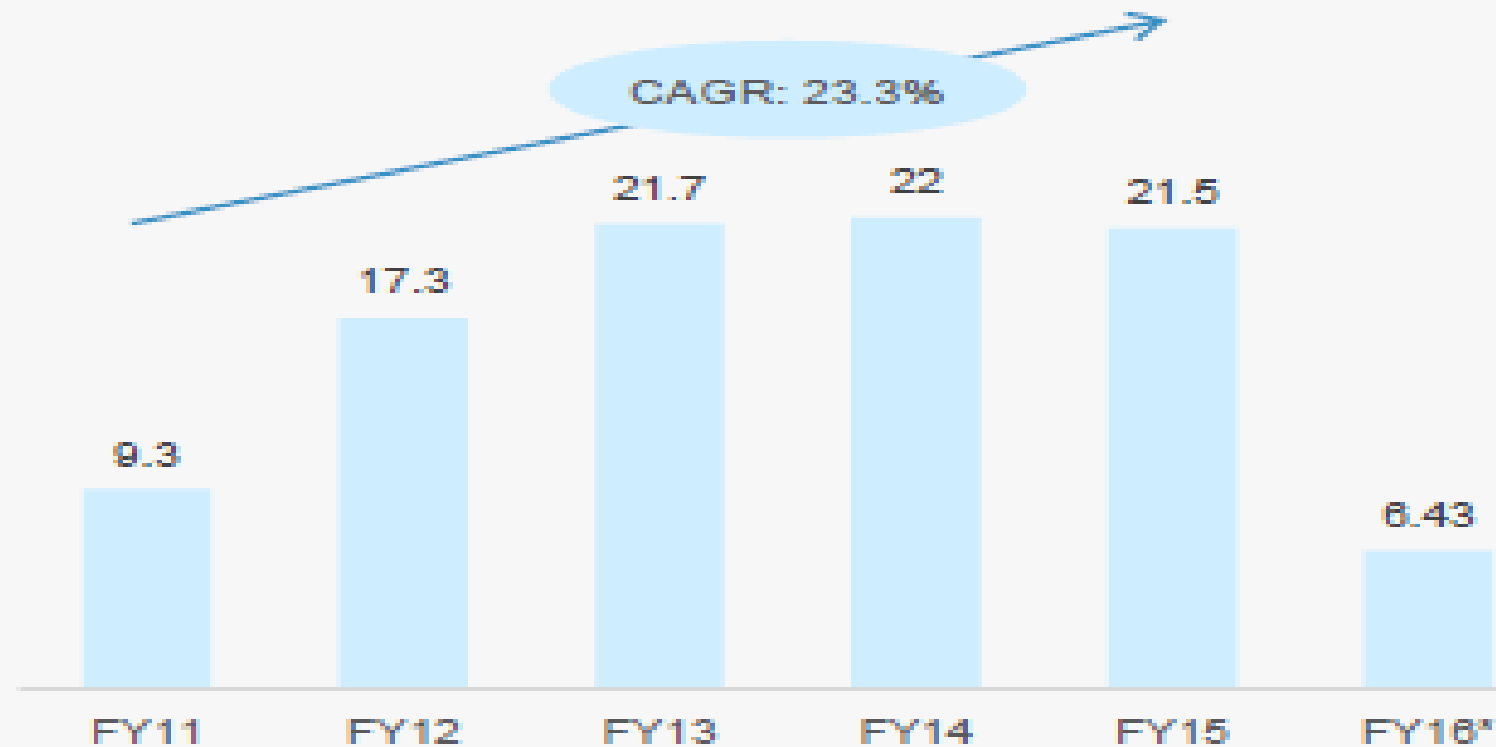
Contribution of Food Processing Industry to India's GDP through Manufacturing





During FY11–15, India's exports of processed food and related products (inclusive of animal products) increased at a CAGR of 23.3 per cent to USD21.5 billion. Main export destinations for food products have been the Middle East and Southeast Asia. In FY16*, India's exports stood at USD6.43 billion.

Exports in USD Billion



The Indian food industry is valued at US\$ 39.71 billion.

It is expected to grow at a Compounded Annual Growth Rate (CAGR) of 11% to US\$65.4 billion by 2018.

Global demand for fruit and vegetable processing was valued at USD 203.3 billion in 2014, is expected to reach USD 319.9 billion in 2020 and is anticipated to grow at a CAGR of 7.9% between 2016 and 2020.

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Tags

Fruit Processing Industry in India, Processed Fruits & Vegetables, Small Scale Fruit and Vegetable Processing, Fruit and Vegetable Processing Industry in India, Fruit and Vegetable Processing Equipment, Fruit & Vegetable Processing Industry, Fruit and Vegetable Processing Methods, Process for Manufacture of Mishit Doi, Preparation of Soyapaneer, Preparation of Potato Chips, Biscuit Formulation, Preparation of Biscuits, Preparation of Tamarind Sauce, Processing Steps for Watermelon Nectars, Pretreatment of Green Chilli, Preparation of Instant Mix and Dhokla, Processing of Vegetables, Harvesting of Vegetables, Harvesting of Fruits, Processing of Fruits, Production of Cocoyam Flours, Preparation of Bread From Composite Flour of Wheat, Potato and Cocoyam, Rice Milling Machine, Plant for Making Rice Cakes, Chemical Composition of Fruits, Storage of Basmati Rice, Storage Stability of Instant Vegetable Pulav Mix, Food Dehydration and Concentration, Drying Methods and Equipment, Dehydration of Onions, Mechanical and Thermal Properties of Maize, Roasting of Coffee Beans, Canning of Chili Plums, Process for Guava Squash, Method of Preparation of Squash, Processing and Preservation of Jack Fruit, Instant Chutneys from Pudina, Preparation of Instant Chutneys, Cereal Grains, Processing of Cereal Grains, Conventional Milling, Uses of Wheat Flour and Granules, Rice, Milling, Gluten and Starch of Wheat Flour, Yeast, Baking Powders, Eggs, Baking Step, Soybean Technology, Processing in Mancozeb Residues in Apple, Use of Isabgol (Psyllium Mucilloid) Husk in Atta for Chapati Making, Dehydrated Pineapple, Frying Medium and Packaging for Potato Chips,

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Preparation of Plum Seasoned Squash, Mille T-Based Food Products for Diabetics, Defatted Mucuna Flour in Biscuits Formulation, Process Variables for Preparation of Fresh Fried Potato Chips, Starch Isolated from Potato Tubers, Processing of Ready to Eat Watermelon Nectars, Quality Evaluation of Raw Dried Mango Slices Khatai and Mango Powder Amchur, Concentration and Drying, Fruit Juices, Coating of Cashew Kernel Baby Bits, Dehydrated Carrot Products, Cocoyam and Wheat Flour Composite for Bread Preparation, Processing of Rice, Milling of Rice, Small-Scale Milling, Modern Conventional Milling, Lye-Peeling, Turbo-Milling, Abrasive Milling of Rice, Extractive Milling, Rice Flour, Further Processing of Rice, Parboiling, Canned Rice, Frozen Cooked Rice, Rice Cakes, Rice Milk, Cottage Industry for Dehydrating Whole Egg, Butter and Margarine, Buttermaking Process, Butter Manufacture, How Butter is Made, Butter Production Line, Butter Production, Butter Production Process, Butter Making Process, Margarine Manufacture, Vegetable Margarine Processing, Margarine Manufacturing, Food Safety, Risks and Hazards, Biological Hazards, Microbiological Considerations in Food Safety, Bleaching and Maturing Agents, NPCS, Niir, Process Technology Books, Business Consultancy, Business Consultant, Project Identification and Selection, Preparation of Project Profiles, Startup, Business Guidance, Business Guidance to Clients, Startup Project, Startup Ideas, Project for Startups, Startup Project Plan, Business Start-Up, Business Plan for Startup Business, Great Opportunity for Startup, Small Start-Up Business Project,

Tags

Best Small and Cottage Scale Industries, Startup India, Stand Up India, Small Scale Industries, New Small Scale Ideas for Margarine Manufacturing Industry, Butter Production Business Ideas You Can Start on Your Own, Small Scale Vegetable Processing, Guide to Starting and Operating Small Business, Business Ideas for Food Processing, How to Start Fruit Processing Business, Starting Food Processing, Start Your Own Butter Production Business, Fruit Processing Business Plan, Business Plan for Vegetable Processing, Small Scale Industries in India, Margarine Manufacturing Based Small Business Ideas in India, Small Scale Industry You Can Start on Your Own, Business Plan for Small Scale Industries, Set Up Butter Production, Profitable Small Scale Manufacturing, How to Start Small Business in India, Free Manufacturing Business Plans, Small and Medium Scale Manufacturing, Profitable Small Business Industries Ideas, Business Ideas for Startup, Most Profitable Food Processing Business Ideas, Food Processing Industry, Profitable Food Processing Business in India, Starting Food Processing Business, New Small Scale Ideas in Food Processing Industry, Small Scale Food Processing Industry, Food Processing Industry Project Report, Small Scale Food Processing Projects,

Tags

Indian Food Industry, Agro Based Food Processing Industry, Projects For Small Scale Food Processing Industry, How to Start Manufacturing Processing Business, Agri-Business & Food Processing, Agro and Food Processing, Food Processing Business, Starting Business in Food Processing Industry, Food Manufacturing Industry, Project Report on Food Processing & Agro Based, Food and Beverage Industry Projects, Indian Processed Food Industry, Food Processing Plants, Projects on Food Processing, Agricultural Business Plan, Most Profitable Agriculture Business Ideas, How to Start Agriculture Business, Get Started in Small-Scale Food Manufacturing, Agro Based Small Scale Industries Projects, Food Processing Business List, Setting Up of Food Processing Units, How to Start Food Production Business, Starting Food or Beverage Processing Business, Food Processing Projects, Food Processing & Agro Based Profitable Projects, Most Profitable Food Processing Business Ideas, Food Processing Industry in India, How to Start Food Processing Industry in India

Niir Project Consultancy Services (NPCS) can provide
Process Technology Book on

Food Processing Industry - Fruits,
Vegetables and Food Processing

(Canned Rice, Rice Cakes, Egg, Rice Flour, Butter and Margarine, Carrot, Potato Cubes, Mango Pulp, Vegetables and Fruits, Biscuits, Potato Flour, Green Chillis, Corn Sugars, Alcohol from Corn, Barley, Oats, Rye, Breakfast Cereals)

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- *We have two decades long experience in project consultancy and market research field*
- *We empower our customers with the prerequisite know-how to take sound business decisions*
- *We help catalyze business growth by providing distinctive and profound market analysis*
- *We serve a wide array of customers , from individual entrepreneurs to Corporations and Foreign Investors*
- *We use authentic & reliable sources to ensure business precision*

Our Approach

Requirement collection

Thorough analysis of the project

Economic feasibility study of the Project

Market potential survey/research

Report Compilation

Who do we serve?

- *Public-sector Companies*
- *Corporates*
- *Government Undertakings*
- *Individual Entrepreneurs*
- *NRI's*
- *Foreign Investors*
- *Non-profit Organizations, NBFC's*
- *Educational Institutions*
- *Embassies & Consulates*
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Sectors We Cover

- *Ayurvedic And Herbal Medicines, Herbal Cosmetics*
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- *Adhesives, Industrial Adhesive, Sealants, Glues, Gum & Resin*
- *Activated Carbon & Activated Charcoal*
- *Aluminium And Aluminium Extrusion Profiles & Sections,*
- *Bio-fertilizers And Biotechnology*
- *Breakfast Snacks And Cereal Food*
- *Bicycle Tyres & Tubes, Bicycle Parts, Bicycle Assembling*

Sectors We Cover *Cont...*

- *Bamboo And Cane Based Projects*
- *Building Materials And Construction Projects*
- *Biodegradable & Bioplastic Based Projects*
- *Chemicals (Organic And Inorganic)*
- *Confectionery, Bakery/Baking And Other Food*
- *Cereal Processing*
- *Coconut And Coconut Based Products*
- *Cold Storage For Fruits & Vegetables*
- *Coal & Coal Byproduct*

Sectors We Cover *Cont...*

- *Copper & Copper Based Projects*
- *Dairy/Milk Processing*
- *Disinfectants, Pesticides, Insecticides, Mosquito Repellents,*
- *Electrical, Electronic And Computer based Projects*
- *Essential Oils, Oils & Fats And Allied*
- *Engineering Goods*
- *Fibre Glass & Float Glass*
- *Fast Moving Consumer Goods*
- *Food, Bakery, Agro Processing*

Sectors We Cover *Cont...*

- *Fruits & Vegetables Processing*
- *Ferro Alloys Based Projects*
- *Fertilizers & Biofertilizers*
- *Ginger & Ginger Based Projects*
- *Herbs And Medicinal Cultivation And Jatropha (Biofuel)*
- *Hotel & Hospitability Projects*
- *Hospital Based Projects*
- *Herbal Based Projects*
- *Inks, Stationery And Export Industries*

Sectors We Cover *Cont...*

- *Infrastructure Projects*
- *Jute & Jute Based Products*
- *Leather And Leather Based Projects*
- *Leisure & Entertainment Based Projects*
- *Livestock Farming Of Birds & Animals*
- *Minerals And Minerals*
- *Maize Processing(Wet Milling) & Maize Based Projects*
- *Medical Plastics, Disposables Plastic Syringe, Blood Bags*
- *Organic Farming, Neem Products Etc.*

Sectors We Cover *Cont...*

- *Paints, Pigments, Varnish & Lacquer*
- *Paper And Paper Board, Paper Recycling Projects*
- *Printing Inks*
- *Packaging Based Projects*
- *Perfumes, Cosmetics And Flavours*
- *Power Generation Based Projects & Renewable Energy Based Projects*
- *Pharmaceuticals And Drugs*
- *Plantations, Farming And Cultivations*
- *Plastic Film, Plastic Waste And Plastic Compounds*
- *Plastic, PVC, PET, HDPE, LDPE Etc.*

Sectors We Cover *Cont...*

- *Potato And Potato Based Projects*
- *Printing And Packaging*
- *Real Estate, Leisure And Hospitality*
- *Rubber And Rubber Products*
- *Soaps And Detergents*
- *Stationary Products*
- *Spices And Snacks Food*
- *Steel & Steel Products*
- *Textile Auxiliary And Chemicals*

Sectors We Cover *Cont...*

- *Township & Residential Complex*
- *Textiles And Readymade Garments*
- *Waste Management & Recycling*
- *Wood & Wood Products*
- *Water Industry(Packaged Drinking Water & Mineral Water)*
- *Wire & Cable*

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