AN ISO 9001 : 2015 CERTIFIED COMPANY

The Complete Book on Onion & Garlic Cultivation with Processing (Production of Onion Paste, Flakes, Powder & Garlic Paste, Powder, Flakes, Oil) 2nd Revised Edition

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About the Book

Onion (Allium cepa L.) has been valued as a food and a medicinal plant since ancient times. It is also used indifferent forms of processed food, e.g. pickles, powder, paste, and ?akes, and it is known for its medicinal values.
Garlic belongs to the genus Allium, which comprises of approximately 600 known species distributed over the whole northern hemisphere. Characteristic for Allium species are herbaceous, perennial bulbous plants with a typical leek odour.
Onion and Garlic are the spice commodities used for flavouring the dishes. These are considered as valuable medicinal plants offer variety of medicinal properties. Onion & garlic are important commercial crops with versatile applications. The demand for the processed products is increasing day by day due to its convenience to handle and use. Onion & Garlic can be processed into a wide variety of products. As per the estimate, approximately 6.75% of the onion produced is being processed. Besides fulfilling the constant demand of domestic population, India exports 13 to 18 lakh tons of onion annually worth around Rs. 2200 crores of foreign exchange revenue. Similarly in case of garlic, the production increased from 4.03 lakh tons to 12.26 lakh tons.
In the world market, the demand for onion and garlic products is increasing as they are hygiene and easy to handle, able to avoid wastage. There are good prospects for these processed products to export to gulf countries and even Europe. Overall, global Garlic market continues to indicate a perceptible growth. After China, India is the second largest producer of onion and enjoys 19% share of the global onion production. Maharashtra and Karnataka are the chief onion producing states in India and contribute near about 45% of the total production of onion in India. Production of onion in India is about 15m tones a year.
Proper placement of onion & garlic products (like; onion pickle, onion chutney, onion paste, garlic oil, garlic paste, garlic powder, garlic flakes, onion flakes, onion powder) in the departmental stores, super markets, shopping malls backed-up by publicity is the key to success. It is also possible to have tie-up with exclusive restaurants, star hotels, renowned caterers for their regular requirements.

This handbook is designed for use by everyone engaged in the Onion & Garlic products manufacturing. Major contents of the book are Varieties of Onion, Onion Production, Onion Dehydration, Types of Garlic, Garlic Growing, Garlic Dehydration, Onion Pickle, Onion Chutney, Onion Paste, Garlic Oil, Garlic Paste, Garlic Powder, Garlic Flakes, Onion Flakes, Onion Powder, Pest Species and Pest Control of Garlic and Onion, Integrated Weed Management, Packaging, Product Advertising and Sales Promotion, Marketing, Plant &

Machinery Photographs, Addresses of Plant & Machinery Suppliers, Sample Plant Layouts etc.
It will be a standard reference book for professionals, entrepreneurs, food technologists, those studying and researching in this important area and others interested in the field of Onion & Garlic products manufacturing.

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