Handbook on Manufacture of Indian Kitchen Spices (Masala Powder) with Formulations, Processes and Machinery Details (4th Revised Edition)

Author: NPCS Board of Food Technologists
Format: Paperback
ISBN: 9788193733967
Code: NI307
Pages: 344
Price: Rs. 0.00 US$ 0.00
Publisher: NIIR PROJECT CONSULTANCY SERVICES
Usually ships within 5 days

Handbook on Manufacture of Indian Kitchen Spices (Masala Powder) with Formulations, Processes and Machinery Details (4th Revised Edition)


Spices or Masala as it is called in Hindi, may be called the “heartbeat” of an Indian kitchen. The secret ingredient that makes Indian food truly Indian is the generous use of signature spices. From ancient times of the maharaja’s, spices have added unforgettable flavours and life to Indian cuisine. Indian spices offer significant health benefits and contribute towards an individual's healthy life. There are a large number of various spices, used along with food such as Chilli (Mirchi), Turmeric (Haldi), Coriander (Dhania), Cumin (Jeera), Mustard (Rai), Fenugreek (Methi), Sesame (Til), Cardamon, Peppercorns (Kali Mirchi), Clove, Fennel (Saunf), Nutmeg and Mace etc.

In modern times, international trade in spices and condiments have increased dramatically which could be attributed to several factors including rapid advances in transportation, permitting easy accessibility to world markets, growing demand from industrial food manufacturers of wide ranging convenience foods. As the demand for Indian spices is increasing day by day, Indian manufacturers are producing spices of high quality.

This book contains manufacturing process, Packaging and Labelling of Spices. The highlighting segments of this book are Spices Nutritional value, Special Qualities and Specifications, Cryogenic Grinding Technology, Food Safety & Quality, BIS Specifications, Quality Control, Market, Sample Production Plant Layout and Photograph of Machinery with Supplier’s Contact Details. It also covers Good manufacturing practices in Food Industry, Case Study for Everest and MDH Masala and Top Spice Brands of India.

This book is aimed for those who are interested in Spices business, can find the complete information about Manufacture of Indian Kitchen Spices (Masala Powder). It will be very informative and useful to consultants, new entrepreneurs, startups, technocrats, research scholars, libraries and existing units.

Tags
#ChaatMasala #SambarMasala #PavBhaji #GaramMasala #GodaMasala #PaniPuriMasala
#KitchenKingMasala #ThandaiMasalaPowder #MeatMasala #RasamPowder #KesariMilkMasala
#PunjabiCholeMasala #ShahiBiryaniMasala, #TeaMasalaPowder #JaljeeraMasala #TandooriMasala
#FishCurryMasala #ChickenMasala #PickleMasala #CurryPowder #TurmericPowder #RedChilliPowder
#DhaniaPowder #GaramMasala #SabjiMasala #PopcornMasala #Kitchen spices #Kitchen #spices
#organicspices #organic #cooking #MasalaPowder #GaramMasala #ChaatMasala #SambarMasala
#PavBhajiMasala #Chillipowder #spicesprocessing #SpicesIndustry #StartupProject #startyourbusiness
#startupidea #entrepreneur #projectreport #DetailedProjectReport #businessconsultant
#businessfeasibilityreport #BusinessPlan #spicesbusiness #masala #spices #Indianspices #masala
#marketopportunities #indianfood #NPCS

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