

Do You Want to be the Next MDH Masala King?: Here is How

Handbook on Manufacture of Indian Kitchen Spices (Masala Powders) with Formulations, Processes, and Machinery Details



Handbook on Manufacture of Indian Kitchen Spices (Masala Powder)

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(Chaat Masala, Sambar Masala, Pav Bhaji Masala, Garam Masala,
Goda Masala, Pani Puri Masala, Kitchen King Masala, Thandai Masala Powder,
Meat Masala, Rasam Powder, Kesari Milk Masala, Punjabi Chole Masala, Shahi Biryani Masala,
Tea Masala Powder, Jaljeera Masala, Tandoori Masala, Fish Curry Masala, Chicken Masala,
Pickle Masala, Curry Powder)



Delhi, India Jan 14, 2022 (Issuewire.com) - Are you looking at becoming the next MDH-like business magnate or the Everest Masala-type of a tycoon who is rolling in the megabucks? Here we have the bible that you could pick up to make your dreams come true. Hitting the jackpot in business is difficult. One needs guidelines, a clear-cut strategy, and someone to hold one's hand through in this process. In discussion is a new book from the NPCS Board of Food Technologists. Hey, presto! We are talking about this 344 page, Rs 1825 guide, titled '[Handbook on Manufacture of Indian Kitchen Spices \(Masala Powders\) with Formulations, Processes, and Machinery Details \(4th Revised Edition\)](#)'.

Written with the basic theme of the pulse of the Indian kitchens, the spices powders, this handbook is well worth the time invested in reading its well-written pages. From an overall perspective, it is a complete tour into the world of Indian [spices](#), the heartthrob of most Indian dishes. It gives a vivid insight into the nitty-gritty of setting up a viable and profitable unit for spices-making. Any person that is willing to set up a manufacturing or production facility for spices will find this handbook of immense utility. It literally deals with the A-Z of the necessary information for those that seek the means of venturing into the business of producing spices.

The attention to the craft of writing and thoroughness with which the Indian spices are handled comes through in the different chapters. The various masalas deftly dealt with include the Chaat Masala, Sambar Masala, Garam Masala, Pani Puri Masala, Meat Masala, Kesari Milk Masala, Punjabi Chole Masala, Shahi Biryani Masala, Jaljeera Masala, Tandoori Masala, Chicken Masala, Pickle Masala, Curry Powder, et al. In sum total, the most popular and widely-used spices' mix are taken cognizance of in the handbook. The queen of the kitchen is the spice. There is a long listing of spices that are generously utilized for adding weight, texture, and taste to each and every individual product.

This humungous roll-call includes turmeric (Haldi), lalmirchi (red chilli), black pepper (kali mirchi), fenugreek (saunf), coriander powder (dhania powder), clove (laung), et al. Such finer nuances are mentioned in the handbook with care and caution. In addition, it also gives the guidelines on the process of manufacturing each spice mix, and the paraphernalia of the packaging and labeling, too. Hence, the final product is of use to consultants, new entrepreneurs, startups, technocrats, research scholars, libraries, and existing units.

The contents include a chapter each on how to start the spice business; the nutritional value of the primary spices; the manufacturing processes of blend spices including cleaning, drying, blending, roasting, pulverizing; the cryogenic grinding technologies including the relevant technologies; formulations of spices; food safety and quality including principles and food hygiene training; the presence of contaminants, odor, flavor, moisture content, label measurement, and quality checks, headspace; packaging and labeling including spoilage factors, microbial contamination; the top ten spice brands of India including Ramdev.

The run-up in the handbook has an adequate mention of the market of spices including the [Indian spice industry](#) and spice parks; the case studies of Everest and MDH Masalas; the manufacturing practices in the Indian [food industry](#) such as temperature control, lighting, power backup, drainage, and waste disposal, air quality and ventilation, design and facilities, premises and rooms, equipment; Analysis of foods, spices, and the condiments; various reagents, procedures, program conditions, gas chromatography, expression of results; Sample spices production plant layout; Suppliers of whole spices; photographs of machinery with the suppliers; Spice glossary; et al.

In a gist, this book is like a vitamin overload on the vagaries that a layperson will need to have for a microscopic glance at the Indian spice industry, its usage, the value the spices have in terms of cookery, and the production processes. The relevant spheres in the handbook also include the grade

specifications of Sarawak pepper in Malaysia, grading of nutmeg in Grenada and Indonesia, specification of paprika in Hungary and Spain, just to name a few. The packaging essentialities including those on bulk packaging, consumer packaging, and institutional packaging are given a minute mention.

To end with, it is necessary to mention that each page is crafted with total perfection and informs and educates the reader about the aura of spices in a way that is simple to understand. This Book titled '[Handbook on Manufacture of Indian Kitchen Spices \(Masala Powders\) with Formulations, Processes, and Machinery Details \(4th Revised Edition\)](#)' is an invaluable treasure for any person that is looking at making an entry in the spice market even in its manufacturing or marketing realms. Then again, it also provides a peek-a-boo to those that desire to know more about Indian spices and how and in what measure they need to be used in the vast concierge of dishes that sprout from this country.

It is a trajectory for those interested in cooking as well as a rulebook of sorts for the business class that want to leverage into this line as a profession. Pick it up with enthusiasm and with surety if you want to make or market spices or even otherwise. You will be thrilled with the influx of its data and specifics. And, if you follow all the given instructions carefully, who knows, the next Baba Ramdev of the masala kingdom may just be you! Is that not reason enough to head to the nearest bookstore now and purchase your very own copy?

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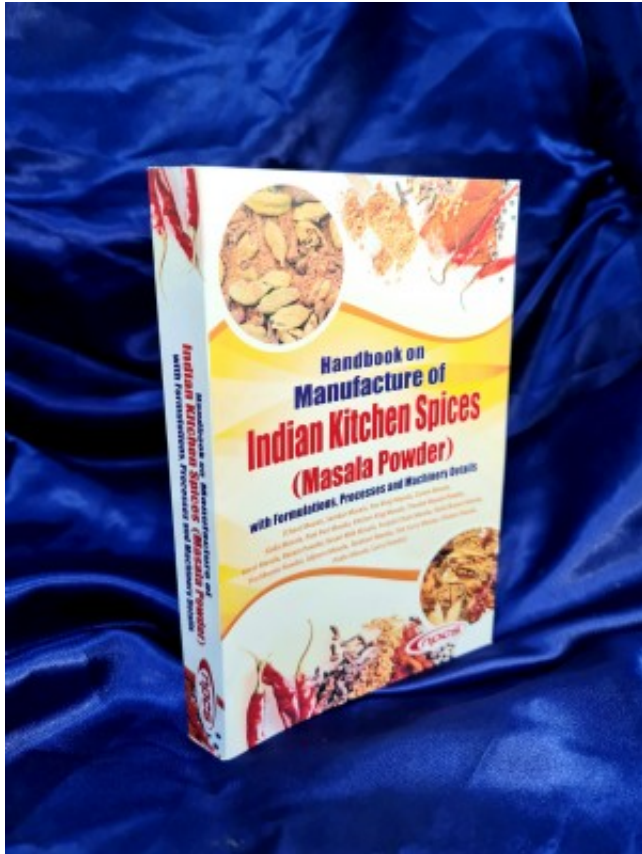
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