

## SPICE GRINDING



**Production capacity/annum**

36 thousand Kg.

### **Production Process**

All the spices are sorted out for any foreign objects. The spices are put to electric dehydrator to dry out the moisture contents in the spices. The spices can be put on the heating pan for roasting except dry ginger. Then the dried spices are put in the micronizer to make it fine powder of the mixed spices. The spices thus collected are put to the powder packing machine for packing into custom denominated pouches.

### **Process flow chart**



### **Machinery & equipment required**

- Sorting/grading table
- dehydrator
- Micronizer
- Spice packing machine

### **Raw material/consumables required**

- Coriander Seeds
- Cummin Seeds
- Black Peppercorn
- Black cummin seeds
- Dry ginger
- Black Cardamom
- Cloves
- Nutmeg

- Cinamom
- Crushed bay leaves
- Packing materials

### Utilities required

Power requirement	:	5 KW
Water requirement	:	Normal Supply

### Manpower required

Skilled	:	1 Nos.
Unskilled	:	2 Nos.

### Area required

Total Area	:	100 Sq. Mtr.
Covered Area	:	60 Sq. Mtr.

### Investment required

Machinery & Equipment	:	} ₹ 13.70 Lakhs
Working Capital for 3 Months (Raw material, utilities & salary)	:	