



SYNOPSIS

ONION AND GARLIC DEHYDRATION PLANT

One of the most popular preservation techniques is the process of dehydration, which is defined as the drying of products under controlled conditions of temperature and humidity so that the inherent moisture content is reduced to such a low level that the microorganisms get inactivated and thus does not affect the product in its stability over the period.

Dehydration of various vegetables and spices including onion and garlic is most important in the production of the convenience foods, which have become such a large part of the life of the people of developed countries of the world such as Europe, U.S.A., Canada, Australia, and Japan etc. For example, about 2,500 tones of dehydrated onion is used each year in the United States alone for the manufacture of ketchup and chilly sauce only. Dehydrated onion is also used in foreign countries in such varied products for soups, salad dressings, dog food, sausage, liverwort etc.

ONION & GARLIC PRODUCTION

As per FAO 2005 reports, Area under onion production worldwide is 3.18 million hectare with production to the tune of 57.91 million MT, while area under garlic is 1 million hectare with a production value of 10 million MT. India is the second largest producer of onion and garlic in the world after China. While China produces 75% of the world Garlic production India's share is approximately 4.3%. In case of Onions, China's share in Onion production worldwide stands at 32.89% (19.05 million MT) while India's share is 14.5%. Area under onion and garlic in India is 593 lakh HA and 1.20 lakh HA respectively with a total production of 75 lakh MT and 4.6 lakh MT, respectively

India is the second largest producer of garlic in the world. The major garlic producing states in India are Madhya Pradesh, Gujarat, Orissa, Rajasthan, Karnataka, Tamil Nadu,



Maharashtra and Bihar. It is exported on a large scale but a significant amount of garlic is also used for domestic consumption.

MARKET:

Presently, there are about 14 major dehydrated units in the India. Of these Jain Irrigations accounts for 40% of the total Onion and garlic dehydrated in India. More than 70% of these units are based in Gujarat. Of the total production of dehydrated products in the country, 3/4th are exported while the rest is sold in the domestic market. The total sale of dehydrated products in the country stands at 8,000 MT. The total exports of Dehydrated Onion and Garlic has seen a quantum jump in last 5 years increasing from 7,000 MT to 32,000 MT.

PROCESS :

The process is expected to have following steps :-

1. Washing (Depending on the product)
2. Drying
3. Sorting
4. Powdering
5. Weighing
6. Packaging

PLANT CAPACITY

A capacity of 6-7 M.T./Day of Onion / Gralic based on three shifts working per day for 275 days per year is recommended.

PROJECT COST :

The total project cost is expected to be Rs. 8 – Rs. 9 Crores.



Sales Realisation Around	-	Rs. 28 Cr.
Break Even Around	-	3 rd Year
ROI	-	32 %

IT SHOULD BE NOTED THAT THE ABOVE MENTIONED FIGURES AND INFORMATION IS TENTATIVE. CONSULTANTS RECOMMEND TECHNO-ECONOMIC FEASIBILITY REPORT TO UNDERSTAND EXACT DETAILS TO THE ABOVE MENTIONED INFORMATION.