

## ***Shelf- stable varieties of curry pastes for Vegetarian and Non-vegetarian Traditional cuisines***

### **1. Introduction:**

Curry pastes are ready to use shelf stable products which would have a better place in market mainly because of a convenience and standardized formulation. Also the product is safe, sensorial highly acceptable and the quality is uniformly maintained throughout the production cycles. Added to this, the unavailability of such a convenience product i.e. a complete cooking base for typical cuisine in the present market ensures that these products would be a potential money earner and would satisfy the needs of fast food joints, housewives and restaurants and would also have export market especially ethnic groups.

- The curry pastes are complete solution of traditional cuisines as it contains all optimum spices, oil, salt or marinades etc.
- The curry pastes are simple and convenient to use. Add the chicken or mutton or vegetable or rice as the case may be to a specific amount of curry paste and cook. Products like chicken curry or biriyani or chana masala etc are ready to serve.
- The curry pastes are processed using all natural ingredients and does not contain any synthetic colour or flavour etc. Only permitted preservatives are suggested to use

### **Packaging and Storage:**

- The product can be packed in flexible laminated pouches or in pet bottles .
- The product has an average 6 months shelf life at room temperature.

The varieties of curry pastes processes available are:

***Shelf stable curry pastes for :-*** (1) Chicken curry, (2) Mutton curry, (3) Butter chicken, (4) Garlic kabab, (5) Ginger kabab, (6) Tandoori chicken, (7) Fish curry, (8) Fish fry masala, (9) Goan fish curry, (10) Rohu masala, (11) Cafreal, (12) Sorpotel, (13) Vandaloo, (14) Madras kurma, (15) Mutton chilli fry, (16) Shahi paneer curry, (17) Pindi channa ( Amritsari cholay), (18) Pulao, (19) Sambar (with coconut), (20) Sambar (without coconut), (21) Dal fry, (22) Dal tadka (a dhaba dal preparation), (23) Punjabi channa masala, and (24) Kitchen king-for vegetarian preparations

## **2. Market potential:**

Curry pastes are ready to use shelf stable products which will have a better place in market mainly because of a convenience and standardized formulation. Also the product is safe, sensorially highly acceptable and the quality is uniformly maintained throughout the production cycles. Added to this, the unavailability of such a convenience product i.e a complete cooking base for typical cuisine in the present market ensures that these products would be a potential money earner and would satisfy the needs of fast food joints, housewives and restaurants and would also have export market especially ethnic groups.

## **3. Raw material:**

Fresh onion, garlic, ginger, green chillies, spice powders, and common salt etc.

## **4. Plant and Machinery:**

Fryer – Auto fryer , Ribbon mixer, Planetary mixer, Automatic Farm filling and sealing machine, Garlic peeler, Ginger peeler, Grinder for wet masala, Grinder/pulverize for dry Masala, S.S Washing Tanks, Weighing Balances, pH Meter, water activity meter, oven, Weighing balances etc

## **5. Project requirement:**

Land area in Sq. Mt.        500

Building area in Sq. Mt.   200

Plant and machinery (Approx.)   Rs. 14.20 Lakhs

Estimated project cost (Approx.) : Rs. 48.77 Lakhs