

# PICKLES MAKING

## 1. INTRODUCTION:

Preservation of fruits and vegetables in the form of pickles is old art and variety of these products are made in Indian homes and consumed. Man is a sophisticated human being and is not satisfied by eating just wholesome and nutritious foods. He requires spicy adjuncts along with his food to make it palatable so that he can enjoy his meal. In this context, pickles – adequately spiced unfermented preparation has gained importance in Indian menu and occupies a special place. In our country, every state is having own home-made preparation in season of the particular fruit & vegetable. South Indian pickles more spicy and hot as they are eaten with rice. Tamarind pickles are very popular in Andhra Pradesh, while Gujarati pickles are sweet and less pungent. North Eastern Region, Bihar, Bengal, Orissa are using mustard oil for making pickles.

## 2. PRODUCT AND ITS APPLICATION:

Pickles are consumed along with staple food such as rice, chapatti, bread, samosa, upma, etc. as side dish to increase appetite. The taste and method of preparation varied through the basic principle of pickling is curing prepared fruits and vegetables by salting, acidifying, addition of vinegar and or by using oil, apart from in almost all cases mixing of spice powders of a varied composition. Pickles are of different types 1) Pickles in oil 2) Pickles in Citrus juice 3) Pickles in brine and 4) Pickles in vinegar.

Both husband and wife in job & nuclear family approach inhouse pickle making is almost became difficult. It is only villages and semi-urban areas still pickles are made in the houses. Therefore, readymade pickles available in big bazars and provision stores, in handy glass bottles & pet bottles, are getting popular.

## 3. MARKET POTENTIAL:

The market of pickles are on the ever increasing side both in domestic and export markets. The popular variety of pickles are mango pickle (in oil), lime pickle (with or without oil), mixed vegetable pickle ( in oil), tomato pickle (in oil), green chillies pickle (in oil), pancharanga pickle (in oil)-Punjabi variety, vadu mango pickle of Kerala, sweet and sour pickles of Gujarat, Gongura pickle (in oil) of Andhra Pradesh. Many branded companies are marketing their different products all over the country. Because of nuclear families, increase in number of restaurants, hostels, Industrial canteens, their exist good scope for new brands.

#### **4. RAW MATERIAL REQUIREMENTS:**

Various seasonal fruits and vegetables are available in local market. Raw mango, lemon, cucumber, amla etc. are preserved in brine solution to make it available throughout the year. Sugar, vegetable oil, ground spices, salt, vinegar, etc. are locally available with reasonable prices. Pickles are generally made during season to take advantage of low prices of raw materials.

#### **5. MANUFACTURING PROCESS:**

Fully matured fresh raw mangoes/lime/other fruits and vegetables are washed and cut into uniform sizes, brine cured at optimal conditions or can be used directly for mixing salt and other ingredients for preparing the pickles. Cleaned and dried spices like red chillies, turmeric, mustard, etc. are ground separately and mixed with the cured or fresh mango/lime pieces etc. along with selected edible oil (with seasoning added and fried in it), garlic, ginger paste vinegar, etc. The prepared fresh pickle has to be cured for a week time in plastic carboys or wooden barrels. These are packed in bottles and boxes are ready for dispatch. Proper labeling is done as per rules.

#### **6. PLANT AND MACHINERY:**

Following machinery and equipment will be needed for pickle making.

Spice grinding mill, cutting machine, frying pan, mixing unit, LPG/Diesel Chula, S.S. Knives, working table with aluminium top, storage barrels, s.s.vessels, heat sealing machine, platform and table scales, etc. are required to make pickles.

#### **7. FINANCIALS:**

With the proposed plant and machinery of Rs.3 lakh, annual turnover of Rs.15 lakh can be generated resulting in to yearly profit of Rs.3 lakhs.

#### **8. SOURCES OF INFORMATION:**

- i) Central Food Technological Research Institute (CFTRI)  
Devaraja Mohalla, CFTRI Campus, Kajjihundi,  
Mysuru, Karnataka – 570020, India
- ii) MSME development institute, Ahmedabad  
4<sup>th</sup> floor, Harsiddh chmbers, ashram road,  
Ahmedabad- 380014, Gujarat, India
- iii) Food Safety and Standards Authority of India (FSSAI)  
902, Hallmark business plaza, Opp. Gurunanak hospital,  
Bandra esat, Mumbai- 400051, Maharashtra, India
- iv) J J Food Industries  
Near, 381, Rajmahal Line, Kalupur Bridge,  
Kalupur, Ahmedabad, Gujarat – 380002, India