

## ONION DEHYDRATION

### ***INTRODUCTION***

Most of the vegetables are seasonal and dehydration makes them available throughout the year in hygienic conditions at reasonable cost, yet convenient enough to be used by large scale catering establishments and in defence rations because of ease of handling and also in various expeditions/missions like mountaineering, deep sea fishing, Antarctica expeditions etc.

### ***MARKET POTENTIAL***

Onions are used as salad and cooked in various ways in all curries, fried, boiled, baked used in soup making, in pickles and for other purpose. This product has good market in India and as well as for export purpose.

### ***RAW MATERIAL***

Fresh onions & preservatives.

### ***PROCESS***

Onions → Washing & Peeling → Slicing → Drying → Packing.

### ***EQUIPMENTS***

Drier, Washer, Hammer mill, Slicer, Dehumidifier, Sealer etc., are required as major equipments.

**PROJECT ECONOMICS- FIXED COST – WORKING CAPITAL (in Rs.'000)**  
(estimate for a model project)

(a)	Land & Land development (1000M <sup>2</sup> )	286.00
(b)	Building & Civil construction (284 M <sup>2</sup> )	985.00
(c)	Principal plant & equipment	1772.00
(d)	Auxiliary equipment	81.00
(e)	Other fixed assets	140.00
	Preliminary/ preoperative expenses	399.00
	Total Fixed Capital	3663.00
	Working capital (Margin)	838.00
	Total project cost	4501.00

**Means of Finance**

- Promoters contribution	1753.75
- Term loan	2747.25

Capacity of production: 105 Tonnes / annum (350kg/day)  
Working: 300 days

**TECHNOLOGY/MANUFACTURING PROCESS – Availability**

The technology for production of dehydrated onion has been developed at CFTRI, Mysore using appropriate equipment for optimal product recovery of right quality. The Institute has the necessary expertise to provide technical assistance and guidance for setting up the project. The CFTRI can also offer further technical assistance for project implementation, under technical consultancy arrangement.

Note: CFTRI does not guarantee the performance of the machine. Indenter may kindly confirm the performance, etc., from the fabricator of the machine, before a decision is taken to purchase the same.