

Fish Processing



Introduction

Fish is a valuable source of high quality protein and, in the case of oily fish, fats of considerable nutritional importance. In many countries, large-scale commercial fish processing (mainly freezing for export and canning) takes place in parallel with traditional processing. The methods used by smaller enterprises remain based on traditional techniques of drying, salting, smoking and fermentation.



There are more than 27 000 species of salt and freshwater fish; many more crustaceans, bivalves, and cephalopods can also be eaten. Fish and shellfish are the only foods that, globally, are still obtained in significant quantities from the wild. But many species are on the verge of commercial extinction and aquaculture is increasing worldwide. For instance, more than a third of the salmon eaten worldwide is farmed. Like meat, fish is also processed, for instance by drying, salting, and smoking.

India is endowed with the largest livestock population in the world. Livestock and poultry in Indian tropical and sub tropics play a critical role in agriculture economy by providing milk, meat, eggs etc and provide flexible reserves during period of economic stress and buffer against crop failure. Mutton and Chicken is an important livestock product which in its widest sense includes all those parts of the animals that are used as the food by the man. So, with increase in population there is also an increasing consumer demand for food products that are low in fat, salt and cholesterol at local, national and international levels.

Food manufacturers need to be able to produce meat, poultry and fish products which are considered to be healthy and that can meet the consumer demands. Meat industry, although is a very developing stage in India, is the top food industry in the world. Processed meat products are poised for continuous growth in the country. Poultry is one of the fastest growing segments of the agricultural sector.

The main aim of this book is to provide complete guide on meat, fish and poultry processing. Owing to the wide variety of products and type of processes and treatments (curing, dry curing, fermentation, cooking smoking etc), this products need particular analytical methodologies for proper consumption.

It examines the nutritional principles behind the drive for reductions in fat, salt and cholesterol in our diet, and illustrates formulations and procedures utilized to produce such products. The reader would get to explore brief discussion regarding the Indian meat industry followed by the next chapter which includes structure, composition and nutritive value of meat tissues, postmortem changes and some meat quality parameters are also added in the preceding chapters. It also discuss about meat cutting and packaging, processing of meat and meat products, microbial and other deteriorative changes in meat and their identification, chemical composition and nutritive value of poultry meat, pre slaughter handling,

transport and dressing of poultry, fish products, freezing fish fillets, miscellaneous fish dishes, spreads, salads, loaves fish spreads for appetizers, sandwiches, shellfish and miscellaneous marine products, meat removal and pre freezing treatment, packing and freezing, classes and sizes of fresh and frozen oysters, freezing whole raw lobsters etc. The book contains manufacturing processes of various meat, chicken and fish products in much illustrative manner. Special content on machinery equipment photographs along with supplier details has also been included.

It is anticipated that, it turns out to be a resourceful book for entrepreneurs, technocrats, food technologists and others linked with this industry; as this would be an invaluable reference source for meat, poultry and fish processors, and food industry personnel involved in the development and marketing of new products.

Table of Contents

1. INDIAN MEAT INDUSTRY

Livestock Resource

Meat Production

World Scene

Processed Meat Industry

2. STRUCTURE, COMPOSITION AND NUTRITIVE VALUE OF MEAT TISSUES

Structure of Muscle Tissue

Skeletal Muscle and Associated Connective Tissue

Smooth Muscles

Cardiac Muscles

Composition of Muscle Tissue

Water

Protein

Lipids

Carbohydrates

Minerals

Vitamins

Nutritive Value of Meat Tissues

3. POSTMORTEM CHANGES

Loss of Homeostasis

Postmortem Glycolysis and pH Decline

Rigor Mortis

Loss of Protection from Invading Microorganisms

Degradation due to Proteolytic Enzymes

Loss of Structural Integrity

4. SOME MEAT QUALITY PARAMETERS

Meat Colour

Water Holding Capacity

Marbling

Quantum of Connective Tissue

Firmness

Meat Storage Conditions

Cold Shortening

Thaw Rigor

Antemortem Factors Affecting Meat Quality

5. MEAT CUTTING AND PACKAGING

Wholesale Cuts of Lamb Carcass

Wholesale Cuts of Buffalo or Beef Carcass

Grading

Packaging

Overwraps

Tray with Overwrap

Shrink Film Overwrap

Vacuum Packaging

Modified Atmosphere Packaging

6. PROCESSING OF MEAT AND MEAT PRODUCTS

Basic Processing Procedures

Cured and Smoked Meats

Hams

Commercial Processing of Ham

Cooked Ham

Country Ham

Proscicutto

Bacon

Commercial Processing of Bacon

Sausages

Classification

Processing Steps

Formulations of Some Sausages with Special Features

Intermediate Moisture and Shelf Stable Meat Products

Humectants

Basic Processing Techniques

Stability of Intermediate Moisture Meats

Hurdle Concept

Restructured Meat Products

Other Popular Meat Products

7. MICROBIAL AND OTHER DETERIORATIVE CHANGES IN MEAT AND THEIR IDENTIFICATION

Sources of Microbial Contamination of Meat

Growth of Microorganisms in Meat

Deteriorative Changes in Meat

Identification of Meat Spoilage

8. FRAUDULENT SUBSTITUTION OF MEAT AND ITS RECOGNITION

Recognition of Fraudulent Substitution or Adulteration

Physical Methods

Anatomical Methods

Dentition

Bone Percentage of Carcass

Ribs on the Thorax

Characteristics of Long Bones

Histological Methods

Chemical Methods

Composition of Body Fats

Immunological/Serological Methods

Electrophoretic Methods
Isoelectric Focusing
Enzyme-Linked Immuno Sorbent Assay (ELISA)

9. CHEMICAL COMPOSITION AND NUTRITIVE VALUE OF POULTRY MEAT

Chemical Composition

Moisture

Protein

Fat

Carbohydrate

Vitamins

Minerals

Nutritive Value

10. PRE-SLAUGHTER HANDLING, TRANSPORT AND DRESSING OF POULTRY

Pre-slaughter Care and Handling

Transport

Dressing of Poultry
Slaughtering
Scalding
Defeathering
Singeing
Washing
Removal of Feet and Oil Gland
Evisceration
Chilling and Draining
Washing
Grading
Packaging
Storage

11. ANTEMORTEM AND POSTMORTEM EXAMINATION OF POULTRY

Antemortem Inspection of Poultry
Postmortem Inspection

12. PROCESSING OF SOME CONVENIENCE POULTRY PRODUCTS

Tandoori Chicken
Chicken Barbecue
Chicken Seekh and Shami Kababs
Chicken Kofta
Poultry Pickle
Chicken Samosa
Chicken Sausage
Chicken Patties
Chicken Tikka

13. ROLE OF MEAT AND POULTRY PRODUCTS IN HUMAN NUTRITION

14. CURED MEATS

General Recommendations
Thawing Frozen Cuts
Sanitation is Important

Curing Cellar Temperature
Curing Methods for Large Meat Cuts
Artery Pumping
Injecto Curing
Sweet Pickle Cure
Dry Cure
Curing Pickle Ingredients and Government Regulations
Permitted Moisture Content
Phosphates
Ascorbates
Flavourings
Preparing Pickles for Curing
Pumping Pickles
Using Sodium Erythorbate (or Sodium Ascorbate)
Without Phosphate and Sodium Erythorbate
When Phosphates are Used
Government Regulations Concerning Destruction of Trichinae
Boneless Pork Loins and Loin Ends
Coppa
Freezing to Destroy Trichinae

Management Assistance in Safeguarding Processed Meats

Hams and Picnics

Curing Whole Smoked Hams

Arterial Pumping of Pickle

Pumping Scales

Pumping

Fast Cure

Full Cure

Procedure for Smoking

Marketed as Uncooked Hams

Ready to Eat Fully Cooked Hams

Artery-Pumped Smoked Picnics (Shoulders)

Ready-to-Eat Fully Cooked Picnics

Boneless Oval Shaped and Elongated Ready-to-Eat

Smoked Hams in Fibrous Casings

Processing Procedure

Boneless or Bone-in-Pear-Shaped Ready-to-Eat Smoked

Hams Processed in Stockinette

Processing Procedure

Export Hams and Picnics

Processing Procedure

Boiled Hams

Processing Procedure

Canned Hams (Pear-Shaped and Pullman)

Processing Procedure

Washing and Boning

Smoke is Optional

Filling and Pressing

Cooking

Cooling

Keep Under Refrigeration

Prosciutti (Italian-Style Hams)

Processing Procedure

Pork Butts and Loins

Capocollo (Italian-Style Cured Butts) (Also Capicola, Capacola)

Dry Cure Procedure

Fully Cooked Ready-to-Eat Capocollo

Curing

After-Cure Treatment

Smoking

Final Treatment

Twins Wrapping

Smoked Boneless Butts

Processing Procedure

Dewey Hams (Loins)

Processing Procedure

Canadian-Style Bacon

Curing

Stuffing (Encasing)

Smoking

After-Smoke Treatment

Bacon (Bellies)

Continuous Process with Overnight Cure

Box Dry-Cured Bacon

Processing Procedure

Dry Penetronic-Cured Bacon

The Penetronic Machine

Processing Procedure

Injecto-Cured Bacon
Injecto Process
Cured Beef Products
Beef Bacon
Dried Beef for Slicing
Dried Beef for Slicing (Fast Method)
Processing Procedure
Kosher-Style Corned Beef Brisket
Curing Pickle
Curing
Packaging
Cooked Corned Beef Rounds
Curing Pickle
Curing
Boning
Aging and Flavour Development
Molding and Cooking
Chilling and Stuffing
Peppered Beef Rounds
Boning

Aging
Smoking and Cooking
Packaging
Pastrami
Curing Pickle
Curing
Rubbing
Smoking and Cooking
Chill and Package
Cured and Smoked Beef Tongues
Artery Pumping and Curing
Cover Pickle Curing
Smoking
Cured and Cooked Beef Tongues Canned in Tin or
Glass Containers
After-Cure Treatment
Packaging
Processing
For Tin Containers
For Glass Containers

15. SAUSAGES

Fresh Sausages

Low Temperatures are Important

Practice Strict Sanitation

Destruction of Trichinae

Avoid Smeary Texture

Use of Spices

Shelf-Life

Casings and Stuffing

Processing Procedure

Hot Whole Hog Sausage

Processing Procedure

Procedure

Seasoning Formulas

Meat Selection

Grinding and Mixing

Italian-Style Sausage

Processing Procedure

Fresh Chorizos

Bockwurst (White Sausage)
Bockwurst using Nonfat Dry Milk
Dry and Semidry Sausages
Government Regulations
Selection of Meats
Cleanliness of Kitchen and Equipment
The Sausage Making Procedure
Dry Salami
Processing Procedure
Genoa Salami
Processing Procedure
Salami De Milano
Salami D'Arles
Processing Procedure
Dried Farm Sausage
Processing Procedure
Pepperoni Sticks
Processing Procedure
Dried Chorizos
Processing Procedure

Tiroler Landjager Sausage
Processing Procedure
Mortadella (Dry Process)
Mortadella-Style Sausage using Nonfat Dry Milk
Krakauer Dry Sausage
Cervelat Summer Sausage
Cervelat Sausage using Nonfat Dry Milk
Thuringer-Style Sausage using Nonfat Dry Milk
Semidry Sausages using Lactic Acid Starter Culture
Suggestions for Producing a Semidry Sausage with Lactacel
Lactic Acid Starter Culture
Meat Formulation
Spice Formulation
Grinding and Mixing
Addition of Starter Culture
Stuffing
Smoking Schedule
Cervelat Summer Sausage with Lactic Acid Starter Fermentation
Smoking Procedure for Both Methods

Thuringer Summer Sausage with Lactic Acid Starter Fermentation
Thuringer Sausage using Lactic Acid Starter Culture
Meat Formulation
Spice Formulation
Hot Bar Sausage using Lactic Acid Starter Culture
Critical Factors Related to the Use of Starter Culture (Lactacel)
Cooked Smoked and Unsmoked Sausages (Frankfurters, Weiners, Bologna Types)
MID Regulations Concerning Added Materials in
Sausage Products
New FDA Ban on Premixed Commercial Seasoning Containing Sodium Nitrite
Outline of Rapid Processing Procedure for Skinless Frankfurters Through Conveyor
System
Bologna-Type Sausages: Jumbo, Long, and Ring
Chopping Operation using Grinder
and Conventional Chopper
Choping Operation when High-Speed Chopper is used
Chopping Operation when Grinder, Conventional Chopper,
and an Emulsifier are used

**Chopping Operation when High-Speed Chopper and
an Emulsifier are used**

Chopping Operation using Grinder, Mixer, and an Emulsifier

Other Added Materials

Stuffing

Smoking and Cooking

Fast Process using Combination of Glucono Delta Lactone or Sodium Acid

Pyrophosphate and Sodium Erythorbate

Frankfurter Sausages (Wieners)

Chopping Operation using Grinder and Conventional Chopper

Chopping Operation when High Speed Chopper is used

**Chopping Operation when Grinder, Conventional Chopper and Emulsifier are
used**

**Chopping Operation when High Speed Chopper and
Emulsifier are used**

Chopping Operation using Grinder, Mixer, and Emulsifier

Added Materials

Stuff

Smoke and Cook

Fast Process using Combination of Glucono Delta Lactone with or without Sodium Acid Pyro-phosphate and Sodium Erythorbate
Oil Spice for Smoked Meat Flavor
Ring Bologna using Nonfat Dry Milk
Large Bologna using Nonfat Dry Milk
Bologna Formulas using Soy Protein
High Grade Frankfurter using Nonfat Dry Milk
Processing Data
Frankfurter using Soy Protein Concentrate
Hot Dogs Extended with Textured Vegetable Protein
Skinless Frankfurters using Nonfat Dry Milk
Skinless Cheesefurters using Nonfat Dry Milk
Cooked Salami (Salami Cotto)
Cooked Salami Cotto (Perishable) Finest Quality Cooked
Salami in 3- or 6-LB Cans
Salami Cotto using Nonfat Dry Milk
Kosher and Kosher-Style Salami
Minced Ham
All Meat Smoked Sausage
Smoked Link Sausage with 3½ % Cereal and Nonfat Dry Milk Added

Smokies Pork Sausage
New England Style Smoked Sausages
Smoked Italian-Style Hot or Mild Sausage
All Meat Polish Sausage
Polish Sausage in Vinegar Pickle
Polish Sausage Containing 3½ % Cereal and Nonfat Dry Milk
Polish Style Sausage with Textured Soy Protein
Polish-Style Sausage using Nonfat Dry Milk
Blood Sausage
Cure Pork Tongues
Cure Beef Blood
Cure Beef Shank Meat
Cure Pork Snouts
Cure Pork Jowls or Backfat
Precook Meats
Grind, Chop, and Mix
Stuff and Tie
Cook
Chill

Smoke Bung-Encased Sausages

Keep Product Refrigerated

Liver Sausage Smoked or Unsmoked

Keep Product Refrigerated

Braunschweiger Liver Sausage

Braubnshweiger-Style Liver Sausage with Soy Protein

Braunschweiger with Isolated Soy Protein

Braunschewiger-Style Liver Sausage using Nonfat Dry Milk

Kosher-Style Liver Sausage

Farmer-Style Liver Sausage

Bohemian Liver Sausage

Homemade German-Style Liver Sausage (Housmacher Leberwurst)

Hungarian-Style Rice Liver Sausage

Ring Liver Pudding

Cooked Krakauer Sausage

Berliner Sausage using Nonfat Dry Milk

Knockwurst

Thuringer Knockwurst

Knoblauch Sausage using Nonfat Dry Milk
Acme Sausage using Nonfat Dry Milk
Miscellaneous Sausages
Heat-and-Serve Pork Sausage
Best Quality Canned Pork Sausage
Canned Bulk Breakfast Sausage with 3½ % Cereal Added
Sausage Canned in Vegetable Oil (Good Quality)
Suggested Process
Final Chill
Canned Chorizos in Lard
Canned Vienna Sausages
Canned Imitation Vienna Sausage
Canned Vienna Sausages with Beans and Tomato Sauce
Prepare Vienna Sausages
Prepare Beans
Prepare Sauce
Fill Cans
Suggested Process
Vienna Sausages Packed in Barbecue Sauce

Canning Procedure

Suggested Process

Cocktail Frankfurters in Glass Jars

Retort

Suggested Process

16. FISH PRODUCTS

Separating Fish Flesh from Bones and Skin Mechanically

Yield of Flesh and Waste from some Pacific Ocean Fish Passed through a

Laboratory-Model Flesh Separator

Reducing Drip Loss in Fish Fillets

Treatment for Freezing

Results of Tests on Fresh Fish

Manufacturing Fish Flour (Fish Protein Concentrate)

Salted and Pickled Fish

Salting Fish

Salting of Cod, Lusk, Haddock, Hake, and Pollock

Cleaning

Salting

Skinning and Boning

Salting Mackerel

Salting Salmon

Salting Mullet

Dry-Salting

Brine-Salting

Bismark Herring and Variations

Cut Spiced Herring

Pickled Herring for Rollmops, Cut Spiced, or Bismark Herring

Herring in Wine Sauce

Scotch-Cured Herring

Rollmops

Herring in Sour Cream Sauce

Matjeshering

Gaffelbiter

Gabelebissen

German Delicatessen Anchovies

Scandinavian Anchovies

Russian Sardines

Potted Herring
Fish Pickled in Wine
Pickled Haddock Fillets
Pickled Salmon
Pickled and Spiced Mackerel Fillets
Pickled Eels
Canning Frozen-at-Sea Tuna
Canning Fresh Tuna
Canning Salmon
Canning Mackerel
Canning Sardines in Oil
Canning California Sardines
Canning Herring
Canning Shad
Canned Salmon Caviar Canape Spread Base
Canned Fish Chowder
Make a Fish Broth First
Fill Cans
Suggested Process

Canned Norwegian-Style Fish Balls (Fiskeboller)

Suggested Process

Canned Salmon or Tuna Loaf in 12-oz or 3-or 6-Lb Oblong Cans

Canned Fish Cakes

Frozen Fish

Freezing Minced-Fish Blocks

Preparation of Minced Fish Flesh

Preparation of the Frozen Blocks

Freezing Ready-to-Heat-and-Eat Fish Sticks

Forming Fillet Blocks

Freezing Fillet Blocks

Cutting the Fish Sticks

Coating the Sticks

Frozen Foods Dipping Batter Mix

Frozen Foods Breading Mix

Cooking the Sticks

Cooling and Packaging the Cooked Sticks

Freezing

Freezing Fish Fillets

Fillets or Pieces of Breaded Fish
Freezing Halibut and Salmon Steaks
Steaking the Frozen Whole Fish
Freezing
Frozen Heat-and-Eat Fried Fish
Frozen Fish Chowder
Frozen Fish Stew
Frozen Tu-Noodle
Frozen Swordfish au Gratin
Smoked Fish
Smoking Salmon
Hard-Smoked Salmon
Barbecued Sablefish (Kippered Black Cod)
Canned Smoked Salmon Spread
Suggested Process
Processing Kippered Salmon
Processing Kippered Herring
Canning Kippered Herring

Smoking Herring

Bloaters

Smoking Halibut

Smoking Haddock (Finnan Haddie)

Finnan Haddie (Scotch Method)

Smoking Alewives or River Herring

Smoking Mackerel

Smoking Sturgeon

Smoking Eels

Smoking Carp

Miscellaneous Fish Dishes, Spreads, Salads, Loaves

Fish Spreads for Appetizers, Sandwiches

Fish Loaf

Fried Fish Cakes

Marinating Fried Small Fish

Fish Sausage

Salmon Salad

Alternatives

Tuna Salad

Tuna Salad with Textured Vegetable Protein

Smoked Herring Salad
German-Style Herring Salad
Italian-Style Herring Salad
Alaska-Style Herring Salad
Tuna Souffle
Salmon Loaf
Tuna Noodle Casserole
Lutefisk
Standard Cooking Procedure

17. SHELLFISH AND MISCELLANEOUS MARINE PRODUCTS

Shrimp
Freezing Shrimp
Preparation of Raw Shrimp
Blast Freezing Shrimp
Freezing Glazed Shrimp
Freezing Cooked Shrimp
Canning Shrimp
Suggested Process

Frozen Shrimp in Creole Sauce
Frozen Shrimp Bisque
Frozen Shrimp Creole
Frozen Curried Shrimp
Frozen Shrimp Patties with Textured Vegetable Protein
Flavour Base for Rice Pilaf with Freeze-Dried Shrimp
Smoked Shrimp
Pickled Spiced Shrimp
Clams
Preparing Clams for Freezing
Soft Clams
Hard Clams (Quahog)
Surf Clams
Freezing
Canning Razor Clams
Canning Clam Extract
Canning Clam Nectar
Maryland Fried Clams
Canned Clam Chowders

For Manhattan Chowder
For New England Chowder
Batch Process
Canned Clam Stew (Hot Pack)
Frozen New England Clam Chowder
Made from Fresh Clams
Made from Canned Clams
Packaging
Canned Manhattan Clam Chowder
For Condensed Canned Chowder
Frozen Manhattan Clam Chowder (Batch Process)
Frozen Clam Patties
Crabs
Canning Pacific Crab Meat
Freezing Blue Crab Meat
Cooking
Meat Removal
Freezing Soft-Shell Crabs
Freezing King Crab Meat

Freezing King Crab Legs in the Shell
Freezing Dungeness Crab in the Shell
Freezing Dungeness Crab Meat
Cooking
Meat Removal and Prefreezing Treatment
Packing and Freezing
Frozen Crab Cakes
Frozen Deviled Crabs
Packaging
Frozen Crab Cakes
Frozen Deviled Crab Pastries
Frozen Crab Imperial
Prepare White Sauce
Prepare Crab
Package and Freeze
Chesapeake Bay Crab Imperial
Frozen Crab Cocktail Balls
Frozen Crab Patties
Frozen Crabburgers

Oysters

Freezing Oysters

Classes and Sizes of Fresh and Frozen Oysters

Canning Oysters

Frozen Oyster Stew

Prepare Base

Prepare Oysters

Package

Chesapeake Bay Oyster Stew

Frozen Oyster Patties

Virginia Pickled Oysters

Lobsters

Freezing Whole Raw Lobsters

Freezing Spiny Lobsters

Canning Lobster

Frozen Lobster Chowder

Frozen Lobster Newburg

Frozen Lobster Bisque (Batch Process)

Miscellaneous Marine Products

Freezing Sea Scallops
Shucking and Washing
Bagging and Icing
Freezing and Storing
Frozen Seafood Croquettes
Crayfish Bisque
Prepare the Crayfish
Prepare a Dressing
Prepare the Bisque
Fill and Process
Canning Mussels
Pickling Mussels
Pickled Mussels
Canned Pickled Mussels
Preparing Abalone Steaks
Frozen Batter-Dipped Abalone Patties
Fresh-Grain Russian Caviar
Pickled Grainy Caviar
Pasteurized Caviar
Preparation of the Roe

Pasteurization

Dried Mullet Roes

Freezing Sea Urchin Roe

Freezing Turtle Meat

Canned Terrapin Stew

Suggested Process

Canned Snapping Turtle Stew

Preparation of Agar-Agar

Dried Shark Fins

Shark-Flesh Paste

Niir Project Consultancy Services (NPCS)
can provide Process Technology Book on
Fish Processing

See more

<http://goo.gl/BMQU1R>

<https://goo.gl/ejU1KP>

<https://goo.gl/7zuR35>

<https://goo.gl/xpj9s7>

<https://goo.gl/D9YSnf>

Tags

Processing Fish, Fish Processing, Fish Processing Plant, Fish Processing in India, How to Start Fish Processing Business?, High Profit Fish Processing Business in India, Profitable Manufacturing & Processing Business Ideas, Easy and Profitable Small Business Ideas You Can Start Now, Most Profitable Fish Processing Business Ideas, Top Business Ideas in India with Low Budget, Low Investment Business Ideas in India, How You Can Start Small Business with Low Investment, Top Entrepreneur Ideas in India, New Profitable Fish Processing Business Ideas to Start Your Own Business, Business Ideas for Women Startups in India, Small Business Ideas to Start Today, New Small Business Ideas in India, How to Start Business?, Highly Profitable Small & Medium Industries for Entrepreneurs, Top Profitable Small Business Ideas with Small Capital, Manufacturing Business Ideas, Small Business Ideas in India with Low Budget, Best Small Business Ideas for Women in India, Popular Small Business Ideas in India for New Startup, Newest Innovative Small Business Ideas, Tips for Starting Your Own Business, Small Business Ideas in India for Small Towns,

Profitable Small Business Ideas-How to Make Money, How to Start Money Making Business - Start Your Own Profitable Business, Top Small Business Ideas for Beginners, Best Business Ideas in India with Small Investments for 2017, Startup Business Ideas, Top Best & Unique New Business Ideas to Start, Business Startup Ideas-Best Small Business Ideas, Small Business Ideas with Low Investment & High Profit, Top Best Small Business Ideas in India for Starting Small Business, How to Start Business Ideas Startup Plan, Small Business Ideas in India with Best Capital, Low Investment Business Ideas, Self-Employment Ideas, Low Cost Small Business Ideas that Actually Work, Low Investment High Profit Business in India, Cost Business Ideas for Introverts, Low Budget Best Small Business Idea for Self Employment, Low Budget Home Business Ideas, Low Cost Business Ideas with High Profit, Small Business Ideas with Low Startup Cost, Easy Small Business Ideas to Start, Low Investment Business Ideas, Small Business Ideas to Start Today, Ways to Make Money, Simple Low Cost Business Ideas, Very Low Budget Best Business Idea, Small Business But Big Profit in India

VISIT US AT

www.entrepreneurindia.co

**TAKE A LOOK AT NIIR PROJECT
CONSULTANCY SERVICES ON #STREETVIEW**

<https://goo.gl/VstWkd>

*Locate us on
Google Maps*

<https://goo.gl/maps/BKkUtq9gevT2>



Niir Project Consultancy Services

AN ISO 9001:2015 COMPANY

Who are we?

- *One of the leading reliable names in industrial world for providing the most comprehensive technical consulting services*
- *We adopt a systematic approach to provide the strong fundamental support needed for the effective delivery of services to our Clients' in India & abroad*



What do we offer?

- *Project Identification*
- *Detailed Project Reports/Pre-feasibility Reports*
- *Business Plan*
- *Industry Trends*
- *Market Research Reports*
- *Technology Books and Directory*
- *Databases on CD-ROM*
- *Laboratory Testing Services*
- *Turnkey Project Consultancy/Solutions*
- *Entrepreneur India (An Industrial Monthly Journal)*



How are we different ?

- *We have two decades long experience in project consultancy and market research field*
- *We empower our customers with the prerequisite know-how to take sound business decisions*
- *We help catalyze business growth by providing distinctive and profound market analysis*
- *We serve a wide array of customers , from individual entrepreneurs to Corporations and Foreign Investors*
- *We use authentic & reliable sources to ensure business precision*



Our Approach

Requirement collection

Thorough analysis of the project

Economic feasibility study of the Project

Market potential survey/research

Report Compilation



Who do we serve?

- *Public-sector Companies*
- *Corporates*
- *Government Undertakings*
- *Individual Entrepreneurs*
- *NRI's*
- *Foreign Investors*
- *Non-profit Organizations, NBFC's*
- *Educational Institutions*
- *Embassies & Consulates*
- *Consultancies*
- *Industry / trade associations*



Sectors We Cover

- *Ayurvedic And Herbal Medicines, Herbal Cosmetics*
- *Alcoholic And Non Alcoholic Beverages, Drinks*
- *Adhesives, Industrial Adhesive, Sealants, Glues, Gum & Resin*
- *Activated Carbon & Activated Charcoal*
- *Aluminium And Aluminium Extrusion Profiles & Sections,*
- *Bio-fertilizers And Biotechnology*
- *Breakfast Snacks And Cereal Food*
- *Bicycle Tyres & Tubes, Bicycle Parts, Bicycle Assembling*



- *Bamboo And Cane Based Projects*
- *Building Materials And Construction Projects*
- *Biodegradable & Bioplastic Based Projects*
- *Chemicals (Organic And Inorganic)*
- *Confectionery, Bakery/Baking And Other Food*
- *Cereal Processing*
- *Coconut And Coconut Based Products*
- *Cold Storage For Fruits & Vegetables*
- *Coal & Coal Byproduct*

- *Copper & Copper Based Projects*
- *Dairy/Milk Processing*
- *Disinfectants, Pesticides, Insecticides, Mosquito Repellents,*
- *Electrical, Electronic And Computer based Projects*
- *Essential Oils, Oils & Fats And Allied*
- *Engineering Goods*
- *Fibre Glass & Float Glass*
- *Fast Moving Consumer Goods*
- *Food, Bakery, Agro Processing*

- *Fruits & Vegetables Processing*
- *Ferro Alloys Based Projects*
- *Fertilizers & Biofertilizers*
- *Ginger & Ginger Based Projects*
- *Herbs And Medicinal Cultivation And Jatropha (Biofuel)*
- *Hotel & Hospitability Projects*
- *Hospital Based Projects*
- *Herbal Based Projects*
- *Inks, Stationery And Export Industries*

- *Infrastructure Projects*
- *Jute & Jute Based Products*
- *Leather And Leather Based Projects*
- *Leisure & Entertainment Based Projects*
- *Livestock Farming Of Birds & Animals*
- *Minerals And Minerals*
- *Maize Processing(Wet Milling) & Maize Based Projects*
- *Medical Plastics, Disposables Plastic Syringe, Blood Bags*
- *Organic Farming, Neem Products Etc.*

Sectors We Cover Cont...

- *Paints, Pigments, Varnish & Lacquer*
- *Paper And Paper Board, Paper Recycling Projects*
- *Printing Inks*
- *Packaging Based Projects*
- *Perfumes, Cosmetics And Flavours*
- *Power Generation Based Projects & Renewable Energy Based Projects*
- *Pharmaceuticals And Drugs*
- *Plantations, Farming And Cultivations*
- *Plastic Film, Plastic Waste And Plastic Compounds*
- *Plastic, PVC, PET, HDPE, LDPE Etc.*

- *Potato And Potato Based Projects*
- *Printing And Packaging*
- *Real Estate, Leisure And Hospitality*
- *Rubber And Rubber Products*
- *Soaps And Detergents*
- *Stationary Products*
- *Spices And Snacks Food*
- *Steel & Steel Products*
- *Textile Auxiliary And Chemicals*

Sectors We Cover Cont...

- *Township & Residential Complex*
- *Textiles And Readymade Garments*
- *Waste Management & Recycling*
- *Wood & Wood Products*
- *Water Industry(Packaged Drinking Water & Mineral Water)*
- *Wire & Cable*



Contact us

NIIR PROJECT CONSULTANCY SERVICES

106-E, Kamla Nagar, New Delhi-110007, India.

Email: npcs.ei@gmail.com , info@entrepreneurindia.co

Tel: +91-11-23843955, 23845654, 23845886

Mobile: +91-9811043595

Website :

www.niir.org

www.entrepreneurindia.co

Take a look at NIIR PROJECT CONSULTANCY SERVICES on #StreetView

<https://goo.gl/VstWkd>

www.entrepreneurindia.co



Follow Us



➤ <https://www.linkedin.com/company/niir-project-consultancy-services>



➤ <https://www.facebook.com/NIIR.ORG>



➤ <https://www.youtube.com/user/NIIRproject>



➤ <https://plus.google.com/+EntrepreneurIndiaNewDelhi>



➤ https://twitter.com/npcs_in



➤ <https://www.pinterest.com/npcsindia/>



THANK YOU!!!

**For more information,
visit us at:**

www.entrepreneurindia.co