Green Peas Processing and **Preservation using** IQF Technology. Start your own Vegetable **Preservation and Processing Business**



Introduction

Green peas are a tasty and very nutritious vegetable that should be a part of almost everyone's diet. They're a great source of protein, vitamins, minerals, and soluble fiber. They are also very versatile. Peas can be cooked and prepared in many different ways and can add flavor and interest to many dishes. Another advantage of peas is that they are often inexpensive to buy.

In addition to being a component of a meal, green peas can be used to make other foods, including soups, puddings, and porridges. They also make a great addition to items such as salads, stews, pies, pasta, and omelettes.





Types of Green Peas

The scientific name of the green pea plant is Pisum sativum. The plant is also known as the garden pea or simply "the pea". There are many closely related varieties of Pisum sativum. These have slightly different characteristics. Somewhat confusingly, the different varieties of green pea often have different common names.

Biologically, a pea pod is a fruit and the peas inside are seeds. In some varieties of green pea the pods are edible and in others they aren't. Inedible pods have a fibrous inner layer which edible pods lack.





Freeze drying is a relatively recent method of preserving food. It involves freezing the food, then removing almost all the moisture in a vacuum chamber, and finally sealing the food in an airtight container. Freeze dried foods can be easily transported at normal temperatures, stored for a long period of time, and consumed with a minimum of preparation.

Freeze-dried food has many advantages. Because as much as 98% of the water content has been removed, the food is extremely lightweight, which significantly reduces the cost of shipping? This also makes it popular with boaters and hikers who have to carry their food with them. Because it requires no refrigeration, shipping and storage costs are even further reduced. Freeze-dried food is also relatively contamination-free since the dehydration process makes it virtually impossible for yeast and potentially harmful bacteria to survive.

Some popular varieties of green pea are described below:

- Snow peas have flat, edible pods. They are picked when the peas are very small and are eaten whole. Snow peas are also known as Chinese pea pods and are often eaten raw or stir fried.
- Sugar snap peas also have edible pods and are eaten whole. The pods are sweeter and rounder than snow pea pods and have a crunchy texture when raw.
- Marrowfat peas are green peas with unusually large and starchy seeds.
- Yellow peas are varieties of the green pea plant that have yellow seeds instead of green ones.



 Split peas are dried peas which have been allowed to split naturally into two sections or are helped to do so mechanically.
 They are produced from both green and yellow varieties of the pea plant.

Some of the health benefits of Green Peas are given below.

- Green Peas help in losing weight.
- Green Peas help in controlling blood sugar levels.
- Green Peas help in prevention of wrinkles, alzheimer's, arthritis, bronchitis and osteoporosis.
- Green Peas source of anti-aging, strong immune system, and high energy.
- Green Peas may help in prevention of stomach cancer.
- Green Peas may help in improving digestion.



Pea is a quick growing, an annual herbaceous vine which requires the trellis to support its growth. It flourishes in well-drained, sandy soil supplemented with adequate moisture and cold weather conditions. Short-stalked, green pods appear by late winter or early spring. Each pod measures about 2-3 inches long, swollen or compressed, straight or slightly curved, filled with a single row of 2-10, light-green, smooth edible seeds.

Green peas are winter crops. Fresh peas can be readily available from December until April in the markets. However, dry, mature seeds, and split peas, flour...etc., can be found in the markets around the year.





Green peas are at their best soon after harvest since much of their sugar content rapidly convert into starch. To store, place them inside a vegetable container in the home refrigerator set at high relative humidity where they keep fresh for 2-3 days. Frozen seeds, however, can be used for several months.

Pea cultivation is suitable to the cold climatic regions such as North America and Europe where various commercial varieties of peas such as dry peas, yellow, green, maple, green marrowfat, and Austrian winter peas are grown. Dry peas are ranked fourth in terms of world production of legumes below soybeans, peanuts, and dry beans. Yellow peas and green peas are the commercially grown varieties, with yellow peas dominating the global production. North America dominates pea production, followed by Europe. However, the large countries in Asia-Pacific such as China and India are growing at a fast rate.



The increasing world population, mainly in the developing regions, is continuously driving the consumption demand for dry peas. Due to the high consumption demand, developing countries such as China and India are unable to meet the domestic requirement despite having high production volume.

Indians generally prefer green and fresh vegetables but they are available only during seasons. Some their shelf life is not more than 3-4 days. But dehydration technique preserves them for few months and the original taste, flavour and colour is also retained. Green peas are very popular and they are used along with other vegetables in many vegetarian and continental dishes. Many fast food and snack items also include green peas. Thus apart from household demand, there is a continuous demand from restaurants, dhabas, caterers and canteens.



Fresh, sound and green pea pods are thoroughly washed in water and then pea seeds are separated and cleaned with the help of pea podder. Then they are pricked as pricking facilitates quick and uniform drying of peas. Then they are blanched and sulphited to retain colour, taste and texture in the final product. Blanched peas are then dried in a drier wherein moisture is reduced to 7-8%. Drying time is around 3 hours. Finally dried peas are graded and packed.





Green peas are available for around 5 months during winter season only. They are used for making vegetables, as additives in certain vegetables and for making several snack preparations. Hence, if they are made available even during off-season, there is a good market for them. A small scale unit with lower overheads can offer competitive prices. Marketing would play a critical role. Likewise, the promoters should have adequate financial resources as the finished goods stock of around 5-6 months shall have to be stored.

Pea (Pisum sativum) is the third most important pulse crop at global level, after dry bean and chickpea and third most popular rabi pulse of India after gram and lentil.





Uttar Pradesh is the major field pea growing state. It alone produces about 49 % of pea produced in India. Garden pea is cultivated on a large scale in other states like Madya Pradesh and Jharkhand, Himachal Pradesh, Punjab, West Bengal, Haryana, Bihar, Uttarakhand, Jammu and Kashmir, Odisha, parts of Rajasthan and Maharashtra. In south it is grown in Karnataka and in the hilly regions like Ooty and Kodaikanal.





Machinery Photographs



BUBBLE CLEANING MACHINE





SCREW BLANCHER



PEA SHELLER



Project at a Glance

						-	
PROJECT AT A GLANCE							`in lacs)
COST O	F PROJE	СТ		MEANS	OF FINAN	ICE	
Particulars	Evicting	Proposed	Total	Particulars	Existing	Propose d	Total
Land & Site Development	LAISHING	rioposeu	IOlai	Faiticulais	Laisting	u	Total
Exp.	0.00	57.50	57.50	Capital	0.00	139.63	139.63
Buildings	0.00	75.00		Share Premium	0.00	0.00	0.00
Plant & Machineries	0.00	302.50		Other Type Share Capital	0.00	0.00	
Motor Vehicles	0.00			Reserves & Surplus	0.00		0.00
Office Automation Equipments	0.00			Cash Subsidy	0.00		0.00
Technical Knowhow Fees & Exp.	0.00	10.00		Internal Cash Accruals	0.00	0.00	0.00
Franchise & Other Deposits	0.00	0.00		Long/Medium Term Borrowings	0.00	418.88	418.88
Preliminary& Pre-operative Exp	0.00	2.00	2.00	Debentures / Bonds	0.00	0.00	0.00
Provision for Contingencies	0.00	29.00		Unsecured Loans/Deposits	0.00	0.00	0.00
Margin Money - Working Capital	0.00	22.51	22.51				
TOTAL	0.00	558.51	558.51	TOTAL	0.00	558.51	558.51



Project at a Glance

Year	Annu	alised	Book Value		Divide nd		ined ings	Payou t	Probab le Market Price		Yield Price/ Book Value
					Per					No.of	
	EPS	CEPS	Per S	Share	Share	Per S	Share			Times	
	`	•	`	`	`	%	`	%	`		%
1-						100.0					
2	4.94	9.54	14.94	24.00	0.00	0	4.94	0.00	4.94	1.00	0.00
						100.0					
2-3	7.55	11.52	22.49	18.00	0.00	0	7.55	0.00	7.55	1.00	0.00
						100.0					
3-4	10.16	13.58	32.65	12.00	0.00	0	10.16	0.00	10.16	1.00	0.00
						100.0					
4-5	12.71	15.66	45.36	6.00	0.00	0	12.71	0.00	12.71	1.00	0.00
						100.0					

5-6 15.18 17.73 60.54 0.00 0.00 0 15.18 0.00 15.18 1.00



0.00

PI	roject at	a (Glar	106	
Yea	D. S. C. R.	Debt /	Equity	Total	Retur

sits

Debt

3.00

0.37

0.13

0.00

(Number of

times)

3.00

1.61

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25.16

%

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Yea	D. S. C. R.	Debt /	Equity	Total	F
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		Depo	Equity	Wort	

all

Individ Cumula Over

(Number of times)

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5-6

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3-4 1.96

2.35

2.82

PBT

%



Net

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2

4

11.41 547.4 44.03

4

12.69 615.8 44.03

4

13.64 684.2 44.03

4

Contri Ratio

411.8 44.17

479.0 44.04

PAT

%

%

%

9.65% 7.40%

14.28% 9.69%

17.54%

19.88%

21.55%

S

ver

1.47

1.62

1.67

1.64

1.56

P/V

%

%

%

%

%

%

nt

0.93

1.33

1.81

2.35

4.49

2	1.38	1.38	1.61	
2-3	1.64	1.50	0.80	

1.64

1.80

1.96

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1.96

Project at a Glance

BEP

BEP -	- Maximum	Utilisation	Year

Cash BEP (% of Installed Capacity)

Total BEP (% of Installed Capacity)

IRR, PAYBACK and FACR

Internal Rate of Return .. (In %age)

Payback Period of the Project is (In Years)

Fixed Assets Coverage Ratio (No. of times)

2 Years 3 **Months**



45.80%

51.01%

25.72%

5.109

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Major Queries/Questions Answered in the Report?

- 1. What is Green Peas Processing and Preservation industry?
- 2. How has the Green Peas Processing and Preservation industry performed so far and how will it perform in the coming years?
- 3. What is the Project Feasibility of Green Peas Processing and Preservation Plant?
- 4. What are the requirements of Working Capital for setting up Green Peas Processing and Preservation plant?



- 5. What is the structure of the Green Peas Processing and Preservation Business and who are the key/major players?
- 6. What is the total project cost for setting up Green Peas Processing and Preservation Business?
- 7. What are the operating costs for setting up Green Peas Processing and Preservation plant?
- 8. What are the machinery and equipment requirements for setting up Green Peas Processing and Preservation plant?



- 9. Who are the Suppliers and Manufacturers of Plant & Machinery for setting up Green Peas Processing and Preservation plant?
- 10. What are the requirements of raw material for setting up Green Peas Processing and Preservation plant?
- 11. Who are the Suppliers and Manufacturers of Raw materials for setting up Green Peas Processing and Preservation Business?
- 12. What is the Plant Layout for setting up Green Peas Processing and Preservation Business?



- 13. What is the total size of land required for setting up Green Peas Processing and Preservation plant?
- 14. What will be the income and expenditures for Green Peas Processing and Preservation Business?
- 15. What are the Projected Balance Sheets of Green Peas Processing and Preservation plant?
- 16. What are the requirement of utilities and overheads for setting up Green Peas Processing and Preservation plant?
- 17. What is the Built up Area Requirement and cost for setting up Green Peas Processing and Preservation Business?



- 18. What are the Personnel (Manpower) Requirements for setting up Green Peas Processing and Preservation Business?
- 19. What are Statistics of Import & Export for Green Peas?
- 20. What is the time required to break-even of Green Peas Processing and Preservation Business?
- 21. What is the Break-Even Analysis of Green Peas Processing and Preservation plant?
- 22. What are the Project financials of Green Peas Processing and Preservation Business?



- 23. What are the Profitability Ratios of Green Peas Processing and Preservation Project?
- 24. What is the Sensitivity Analysis-Price/Volume of Green Peas Processing and Preservation plant?
- 25. What are the Projected Pay-Back Period and IRR of Green Peas Processing and Preservation plant?
- 26. What is the Process Flow Sheet Diagram of Green Peas Processing and Preservation project?



27. What are the Market Opportunities for setting up Green Peas Processing and Preservation plant?

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Reasons for Buying our Report:

- This report helps you to identify a profitable project for investing or diversifying into by throwing light to crucial areas like industry size, market potential of the product and reasons for investing in the product
- This report provides vital information on the product like it's characteristics and segmentation
- This report helps you market and place the product correctly by identifying the target customer group of the product



- This report helps you understand the viability of the project by disclosing details like machinery required, project costs and snapshot of other project financials
- The report provides a glimpse of government regulations applicable on the industry
- The report provides forecasts of key parameters which helps to anticipate the industry performance and make sound business decisions



Our Approach:

- Our research reports broadly cover Indian markets, present analysis,
 outlook and forecast for a period of five years.
- The market forecasts are developed on the basis of secondary research and are cross-validated through interactions with the industry players
- We use reliable sources of information and databases. And information from such sources is processed by us and included in the report



Scope of the Report

The report titled "Market Survey cum Detailed Techno Economic Feasibility Report on Green Peas Processing and Preservation." provides an insight into Green Peas Processing and Preservation market in India with focus on uses and applications, Manufacturing Process, Process Flow Sheets, Plant Layout and Project Financials of Green Peas Processing and Preservation project. The report assesses the market sizing and growth of the Indian Green Peas Processing and Preservation Industry. While expanding a current business or while venturing into new business, entrepreneurs are often faced with the dilemma of zeroing in on a suitable product/line. And before diversifying/venturing into any product, they wish to study the following aspects of the identified product:



- Good Present/Future Demand
- Export-Import Market Potential
- Raw Material & Manpower Availability
- Project Costs and Payback Period

We at NPCS, through our reliable expertise in the project consultancy and market research field, have demystified the situation by putting forward the emerging business opportunity in the Green Peas Processing and Preservation sector in India along with its business prospects. Through this report we have identified Green Peas Processing and Preservation project as a lucrative investment avenue.



Tags

Green Peas Processing Unit, Frozen Green Peas Project, Peas Processing Plant Project Report, Frozen Peas Processing Plant in India, Green Peas Business, Green Peas Processing, Vegetable Processing Plant, Green Peas Processing Plant, Peas Processing Plant, Green Peas Processing & Preservation, Frozen Pea Processing Plant, Project Report on Green Peas Processing, Preservation of Vegetables, Green Pea Production, Food Processing, Green Peas Dehydration, How to Start a Food Processing Unit in India, How to Start a Frozen Food Business, Profitable Green Peas (Matar) Farming Process, Pea Processing Factory, Processed Fruit and Vegetables, How to Preserve Green Peas, How to Store and Preserve Green Peas, How to Frozen Green Peas, Preserving Peas, Preservation of Vegetables, Freezing of Green Peas, Green Peas Preservation, Vegetable Preservation and Processing, Frozen Pea Processing Plant

, Project Report on Green Peas Processing Industry, Detailed Project Report on Green Peas Preservation, Project Report on Green Peas Preservation, Pre-Investment Feasibility Study on Green Peas Processing, Techno-Economic feasibility study on Green Peas Processing, Feasibility report on Green Peas Preservation, Free Project Profile on Green Peas Processing, Project profile on Green Peas Preservation, Download free project profile on Green Peas Processing, Agro Based Food Processing Industry, Projects for Small Scale Food Processing Industry, How to Start Manufacturing Processing Business, Agri-Business & Food Processing, Agro and Food Processing, Food Processing Business, Agricultural Business Plan, Most Profitable Agriculture Business Ideas, Food Processing & Agro Based Profitable Projects, Most Profitable Food Processing Business Ideas, Food Processing Industry in India, How to Start Food Processing Industry



Niir Project Consultancy Services (NPCS) can provide Detailed Project Report on Green Peas Processing and Preservation using IQF Technology. Start your own Vegetable Preservation and Processing Business

See more

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NPCS is manned by engineers, planners, specialists, financial experts, economic analysts and design specialists with extensive experience in the related industries.

Our Market Survey cum Detailed Techno Economic Feasibility Report provides an insight of market in India. The report assesses the market sizing and growth of the Industry. While expanding a current business or while venturing into new business, entrepreneurs are often faced with the dilemma of zeroing in on a suitable product/line.



And before diversifying/venturing into any product, they wish to study the following aspects of the identified product:

- Good Present/Future Demand
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The detailed project report covers all aspect of business, from analyzing the market, confirming availability of various necessities such as Manufacturing Plant, Detailed Project Report, Profile, Business Plan, Industry Trends, Market Research, Survey, Manufacturing Process, Machinery, Raw Materials, Feasibility Study, Investment Opportunities, Cost and Revenue, Plant Economics, Production Schedule,



Working Capital Requirement, uses and applications, Plant Layout, Project Financials, Process Flow Sheet, Cost of Project, Projected Balance Sheets, Profitability Ratios, Break Even Analysis. The DPR (Detailed Project Report) is formulated by highly accomplished and experienced consultants and the market research and analysis are supported by a panel of experts and digitalized data bank.

We at NPCS, through our reliable expertise in the project consultancy and market research field, have demystified the situation by putting forward the emerging business opportunity in India along with its business prospects.....Read more



Contact us

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- We help catalyze business growth by providing distinctive and profound market analysis
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- 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



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