

OPPORTUNITIES FOR GARLIC PEELING

From Indian curries to Mediterranean spreads, garlic is a cornerstone of flavor across global kitchens. In this culinary landscape, India shines as the world's second-largest producer with 35.65 Lakh tons garlic production on 4.18 lakh ha area during 2024-25. Growing urbanization and changing food habits create huge opportunity for entrepreneurs to start garlic peeling units that transform raw harvests into ready-to-use convenience. By bridging tradition with modern demand, a garlic peeling business taps into both domestic markets and international trade, turning cloves into a profitable venture.

KEY DEMAND DRIVERS

- Rising urban demand for convenience & ready-to-cook formats
- Growth of Quick Service Restaurants & cloud kitchens in tier 2/3 cities
- Export policy support (APEDA, Spices Board, MPEDA) for processed spices
- Increasing health-conscious consumers driving garlic supplements
- Organized retail driving branded peeled garlic
- Significant post-harvest losses (25–40%) create need for processing

WHO SHOULD START?

- Farmers & FPOs
- Agri-Entrepreneurs
- Mandi Traders
- Women SHGs
- Food Processors
- Agri-Investors

SWOT ANALYSIS

Strengths

- Raw material availability
- Growing export and domestic demand
- Reduces post-harvest losses

Weaknesses

- Seasonal raw material supply
- Cold chain infrastructure gap
- Low awareness of modern technology

Opportunities

- Hotels, Restaurants, Caterers & retail boom in India
- Govt. grant/subsidy for agribusiness
- Increasing export competitiveness

Threats

- Price volatility of garlic
- Skilled labour requirement
- Short shelf life

Value Added Products From Peeled Garlic

• Garlic Pickle

• Garlic Paste

• Garlic Flakes

• Garlic Powder

• Garlic Oil

www.dogr.res.in

dirdogr@gmail.com

@ICAR-DOGR

ICAR DOGR

icar_dogr

@ICARDOGR



ICAR-Directorate of Onion and Garlic Research,
Pune-410505, Maharashtra, India
dirdogr@gmail.com

PEELED GARLIC ENTERPRISE FOR AGRIPRENEURS

"Steps. Opportunities and Bussiness Potential"



Dr. Rajiv B. Kale
Dr. Kalyani Gorrepati
Dr. Bhushan Bibwe
Mr. Shivam Y. Gaikwad
Dr. Sudip Gorai
Dr. Vijay Mahajan



ICAR-Directorate of Onion and Garlic Research,
Pune-410505, Maharashtra, India
dirdogr@gmail.com

Peeling Process

1

Primary Grading

Machine: Garlic size grader machine

Purpose: Separate garlic bulbs based on size

Process:

- Pass garlic through the size grader machine for grading,
- Separate bulbs into different sizes grades.
- Remove dust, soil, and loose skins using air blowing.

4

Peeling (Dry Method)

Machine: Peeling chamber and screw air compressor to create strong air pressure

Purpose: Remove dry papery skin from garlic clove

Process:

- Feed cloves into air peeling chamber
- Use high-speed air to remove skin
- Separate skins using cyclone separator
- Move peeled cloves through conveyor
- Adjust air pressure and time to avoid damage

2

Bulb Breaking

Machine: Mechanical garlic bulb breaker

Purpose: Separate whole garlic bulbs into individual cloves

Process:

- Feed garlic bulbs into the breaker machine
- Use rubber rollers to gently break bulbs to release individual cloves
- Separate cloves from unbroken bulbs

3

Drying

Machine: Hot Air Dryer

Purpose: Remove surface moisture to make the outer skin dry and loose

Process:

- Place cloves in hot air dryer
- Circulate warm air
- Dry for 15–30 minutes
- Keep temperature at 55–60°C
- Adjust time based on moisture

5

Post Peeling Grading

Machine: Optical colour sorter machine

Purpose: Separate by size and colour and remove damaged or bad cloves

Process:

- Pass cloves through colour sorter
- Detect defects like discoloration or damage
- Remove defective cloves automatically
- Separate good cloves by size
- Do final checking manually

6

Packing & Storage

Machine: Vacuum or Modified Atmospheric Packing (MAP) machine and Cold Freezer

Purpose: Pack garlic properly for different markets and increase self life of peeled garlic

Process:

- Pack according to requirement for Hotels, Restaurants & Caterers
- Use vacuum or MAP packing and store in deep freezers to extend shelf life

Unit Economics*

Particulars	Unit	Value
Plant Capacity	Kg/day	1,000
Capital Cost	Rs.	18,00,000/- (Approx)
Raw Garlic Cost	Rs./kg	35–45
Recovery Rate (Peeled Output)	%	60–65%
Peeled Garlic Output	Kg/day	600–650
Effective Raw Cost/Kg Peeled	Rs./kg	55–70
Processing Cost (Labour, Power, etc.)	Rs./kg	10–15
Packaging & Logistics Cost	Rs./kg	8–12
Total Cost of Production	Rs./kg	75–95
Selling Price (Peeled Garlic)	Rs./kg	95–120
Gross Margin	Rs./kg	10–25
Daily Profit Potential	Rs./kg	6,000–15,000

*Estimate may vary according to changes in market prices

GOVERNMENT SCHEMES AVAILABLE

- **PM Formalization of Micro Food Enterprises (PM-FME):**
 - Up to Rs 10 lakh credit-linked subsidy @ 35%
- **National Horticulture Board (NHB):**
 - Back-ended subsidy 40–50% of project cost for storage & processing
- **NABARD RIDF / ACABC:**
- **PMEGP (KVIC / KVIB):**
 - Low-cost rural credit for processing infrastructure
 - Up to 35% capital subsidy for micro food enterprises

For more details contact
Agri-Business Incubation Centre
abi.dogr@gmail.com