RESEARCH PAPER | Commerce | Volume : 3 | Issue : 3 | March 2013 | ISSN - 2249-555X

Importance of Food Products in Small Scale industries

KEYWORDS: Industry, Peoples, Food, Economy

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ABSTRACT *Small-scale industries play a key role in the country's economy despite the phenomenal growth in the large-scale sector. In fact, the small-scale sector is playing a vital role in the growth of national economies the world over and is considered to be the engine of growth in most countries. This is providing great employment opportunities both of urban and rural peoples. If we compare with urban peoples, rural peoples are working more in this industry. This is being back bone for entrepreneurs also. In this connection food industry is main one part of the small scale industry.*

1. Introduction
Predominantly an agrarian nation, India has over the years taken major strides towards industrialisation. Indian economic planning has been laying stress on the development of the industrial sector, and the infrastructural facilities required for the same. Post Independence period has seen great enthusiasm and activity in the promotion of large, medium and small scale sectors. The experience gained over the years had caused drastic shifts in policy pertaining to the definition, promotion, implementation and monitoring of these sectors. The growth of large and medium scale industries led to the development of certain geographical pockets, which inhibited a balanced regional growth. It was observed that some of the states of the country lagged much behind some others in terms of industrial growth and resultant prosperity. 1 It was at this juncture that the advantages of promoting small scale industries on a wider perspective was realised. The inherent benefits of lower capital outlay per employment generated, lack of location specificity especially an urban proximity and the potential to mobilise resources and human skills from every part of the country, enhanced the attractiveness and acceptability of this sector.

2. Food Processing Industries
This sector contributes 31.3 per cent to our gross domestic product. The annual production of food is estimated at about 28 million tonnes, next only to Brazil. Similarly, India ranks second in the world after China with an annual production of 69 million tonnes. The cattle population in the country is estimated at 15.4 per cent of the world cattle population. Our milk production is the highest among the developing countries. However, hardly 1.5 percent of our food output and 0.5 percent to 1.0 percent of food products are processed. Post harvest losses of cereals and legumes are currently placed around 15 to 20 percent and those of perishable foods at 20 to 30 percent. The development of the food processing industries in the country has, therefore, assumed importance and urgency taking into accounts the prevailing favourable conditions and the vast potential for export of its products.

The food processing industries in India are broadly classified into (a) unorganised and cottage scale industries; and (b) organised processed food industries, with further division into the following sub-sector

Dairy and Livestock products;
Fish and fish products; and
Spices;
Primary food processing;

2.1 Dairy and Livestock Products
The annual milk production is around 56 million tonnes, of which 30 percent is being converted at present into milk products, ghee alone accounting for more than 85 per cent. While production of milk powder and infant milk increased from 22,000 tonnes in 1970 to 1,65,000 tonnes in 1989, it slid down to 1,55,000 tonnes in 1990. Production of mailed milk food and cheese was 39,000 tonnes and 2,000 tonnes respectively in 1990. The Government has recently delicensed production of dairy products subject to locational parametres, with ice cream continuing to be reserved for the small scale sector. Development of the milk product industry further is, however, dependent on the availability of liquid milk in adequate quantity and increase in milk output per cattle.

2.2 Fish and Fish Products
India has a coastline of 7,500 kms and an Exclusive Economic Zone (EEZ) extending to 2.02 million square metres with vast potential for marine fishery. There are 1.8 lakh country crafts non-mechanised, 23,000 mechanised fishing vessels and 179 deep sea fishing vessels operating in the Indian Exclusive Economic Zone. The annual production of maripe and inland fish and exports of marine products are indicated in Statement 6.6. Shrimp alone remains so far the major component of the marine exports from India. The export of marine products was approximately 20,000 tonnes during 2010-11 and the reasons for the abysmal level of exports in this sector can be traced to the inadequate fish processing capacity. There are at present 216 freezing plant with a freezing capacity of 2,200 tonnes per day and 25 canning units with a total capacity of 90 tonnes per day. On-board fish processing facilities are non-existent in the country. While Individual Quick Freezing Plants (IQFP) have recently been established, their capacity is inadequate as compared to that available in the advanced countries. As many as 5,000 cold storages, now available in the country, are also inadequate for handling the present volume of fish catches.

2.3 Spices
A spice may be available in several forms: fresh, whole dried, or pre-ground dried. Generally, spices are dried. A whole dried spice has the longest shelf life, so it can be purchased and stored in larger amounts, making it cheaper on a per-serving basis. Some spices are rarely available either fresh or whole, for example turmeric, and must be purchased in ground form. Small seeds, such as fennel and mustard seeds, are used both whole and in powder form.

The flavour of a spice is derived in part from compounds that oxidize or evaporate when exposed to air. Grinding a spice greatly increases its surface area and so increases the rates of oxidation and evaporation. Thus, flavour is maximized by storing a spice whole and grinding when needed. The shelf life of a whole spice is roughly two years; of a ground spice roughly six months. The "flavour life" of a ground spice can be much shorter. Ground spices are better stored away from light.

Volume : 3 | Issue : 3 | March 2013 | ISSN - 2249-555X

To grind a whole spice, the classic tool is mortar and pestle. Less labour-intensive tools are more common now: a micro plane or fine grater can be used to grind small amounts; a coffee grinder is useful for larger amounts. A frequently used spice such as black pepper may merit storage in its own hand grinder or mill.

Some flavour elements in spices are soluble in water; many are soluble in oil or fat. As a general rule, the flavours from a spice take time to infuse into the food so spices are added early in preparation.

2.4 Primary Food Processing
The use of processing as becoming popular due to various socio changes such as urbanisation, change in tastes, high cost of household labour, increase in the number of working women, improvement in the living standard of people in general etc. The demand for processed and fast foods by large urban population of the country is, therefore, likely to grow steadily in the near future.

Grain processing, which includes rice milling, flour milling and pulses processing, is the biggest component in the food sector constituting over 40 percent of the total value. This notwithstanding, even the present capacity for processing paddy is not fully utilised. There are substantial grain losses due to obsolete machinery. Installation of modern rice hullers and rice mills is therefore being encouraged by the Government. There are 306 solvent extraction units in the country at present for extracting rice bran oil. While flour milling is done in the organised sector through licensed flour mills, in the unorganised sector it is through country flour chakies. The pulse milling is mostly in the unorganised sector. The disconcerting feature, however, is that about 10 to 15 per cent of the pulses are lost due to obsolete technology used in the process.

The annual production of fruit in India, which is about 28 million tonnes, is targeted to increase to 40 million tonnes by the end of the Eighth Plan. Similarly, the annual production of food products in India, which is about 69 million tonnes, is also targeted to increase to 94 million tonnes by the end of the Eighth Plan. The total installed capacity of food processing industry, which is around 9 lakh tonnes, is grossly under-utilised at the level of 30 per cent. In India, hardly one percent of the annual production is processed, while in Brazil and USA it is 70"per cent, in Phillipines 78 per cent, in Malaysia 83 per cent and in Thailand 30 per cent. High cost of packaging, non-availability of packaging machinery, non-availability of quality raw material at reasonable rates, lack of basic infrastructural facilities, etc., are some of the constraints faced by this sector.

3. Packaging Material for Food Industry
Several new trends, have now come in new packaging materials like, small packs, multi-layered aseptic cartons, multi-layered aseptic cartons, flexible plastic pouches, thermo farm cups and tray packing, shrink film transport packing, etc. Container transport mode introduced by the Indian Railways has improved transportation facilities, much needed for the food processing industries. The increased shelf-life of the products of food processing industries have made these products popular and also, to some extent, prevented post-harvest losses in this industry. The high cost and inadequate availability of quality packaging materials, coupled with their irregular supply where these are available and high excise duties, have resulted in serious constraints in the development of packaging industry. The main thrust in 'R&D' has to be on development of cost-efficient sophisticated packaging and consumer packs to meet international standards.

4. Food Processing Machinery
The requirements of food processing machinery are being met by chemical processing machinery manufacturers, specialised machinery manufacturers and small-scale units. Most of them do not have the necessary design and infrastructure for developing new products and cost efficient machinery and equipment. There is need to upgrade technology available with the Indian manufacturers by enlisting foreign collaborations where required, for design knowhow back-up. The Central Food Technology Research Institute, Mysore, would be actively involved in the research in food processing machinery. Encouragement to food processing industries would ipso facto increase demand of latest food processing machinery. Incentives and other facilities to Indian machinery manufacturer would, therefore, be required to enable them to enlist new foreign collaborations for food processing machinery as well as for high speed packaging machinery.

5. Conclusion
Thus we have concluded that food product industry is main back bone for our India especially for villages. In Salem district and town this industry plays a key role. Now most entrepreneurs are becoming with the help of small scale industry especially with food products. This is a motivational tool for all of the independent peoples, who want to earn more through their own efficiency and efforts. Finally these type of food products are creating employment opportunities more at various aspects.

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