



## Industrial Report

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### I. INTRODUCTION

Rajesh masala or rajesh spices is an Indian manufacturer distributors and supplier of group spices. Rajesh Agrahari and Chandrama Devi are the director of rajesh masala was founded in 1997 in Amethi and it was founded by Rajesh Agrahari and its headquator is in Amethi, India and they were the key people. The company was founded in 1997 by the late industrial RRAgrahari under the company banner of Agrahari masala udhyog in Amethi UP in India. Rajesh Masala private limited is a private company incorporated on 13 feb 2004.

Its manufacture and supplies all kinds of basic and mixed spices including turmeric chilli coriander black and white pepper powder, vegetable masala, chat masala, damaloo powder, curry powder, and heeng. Its director Rajesh Agrahari is also called as Rajesh Masala due to his brand of spices. He has been a party leader in Samajwadi party before his explusion. He was expelled from SP by CM Akilesh Yadav in July 2014 produced out of finest ingredients the company high quality food spices include turmeric, chilli meat masala coriander black pepper powder shahi paneer masala, meat

masala for mutton, Garam masala mix sabjimasala dry mango powder kasturimeethi

### II. DESCRIPTION

Rajesh masala or rajesh spices is an indian manufacturer distributor and supplies of ground spices. Rajesh Agrahari and andchandrama devi agrahari are the director and supplier of rajesh masala Rajesh masala was founded in 1997 in amethi and it was founded by Rajesh agrahari and its headquator is in Amethi , India

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agrahari has the largest no of other directorship with a seat at a total of 3 company through its directors. Bollywood Actor Sunny Deol give advertisement on rajesh masala brand. The rajesh masala selected brand image of sunny deol and advertise high quality Raghav Bhog chunky in market.

Demand of Raghav at add chunky has increased at high level in market. Modern technology and high tech machine has created Raghav bhog atta chakki which provide local people a business and india achieved top level in both business and trade markets. Rajesh masala always keep in mind about the quality of masala produced in industry. Fake production of masala should not be transported to customer for that our team keep an eye on market shop police knocked out the defaulters who transported fake masala to the customer. During corona season. Rajesh Masala did remarkable work as rajesh masala donate money to corona affected people for saving their lives from their fund. Rajesh masala not only achieve trade in business but it took responsibility of our country pride.

### III. METHODOLOGY

#### Types of spices used in industry

Black pepper, Cardamom ginger turmeric chilli coriander jeera saaufazwain cloves Maethhijayfal cinnamon kesar vaenilla garlic azowan mustard soya seed cocumtezpatta pomegranates seed herbal masala

#### Processing of spices in industry

1. Raw material are prepared for cleaning so they are passed to cleaner and all waste material like pieces of stone sand particles are separated from raw material
2. Raw material are passed through dryer where raw material are dried by dryer or they are sun dried. Raw material are passed through pulverizers or grinder machine where they are grinded into fine powder so that no residue of raw material left
3. Powder is passed to grading machine where they are graded and passed for packaging and then they are passed for transportation purpose

#### Types of Rajesh Masala

##### Sambhar Masala

Ingredients

1. Turmeric
2. Coriander
3. Chilli
4. Mace

5. Cloves
6. Cassia
7. Black gram
8. Dry mango powder
9. Fenugreek
10. Black pepper
11. Tamarind powder

##### Super Gram Masala

Ingredients

1. Black pepper cumin
2. Black cardamom
3. Green cardamom
4. Nutmeg
5. Cloves
6. Cassia
7. Cinnamon
8. Mace
9. Pepper

##### Processing of super gram masala

To cook 500 grm meat fish or 1kg of vegetable

Accordingly add oil /ghee in the pan meanwhile make a paste of haldi and coriander chilli now add salt water and cook for 10 -15 min

Add 5-10 grm of rajesh super gram masala and cook on a low flame. Its pleasing fragrance could give a silent invitation and leave you fully satisfied by its excellent taste

##### Chola Masala

Ingredients

1. Coriander
2. Black peeper powder
3. Cumin
4. Pomegranate seed
5. Dry mango
6. Dry ginger
7. Cardamom
8. Nutmeg
9. Mace
10. Chilli
11. Fenugreek
12. Bay leaves
13. Tamarind
14. Cloves
15. Mint leaves
16. Cinnamon

##### Processing of chola masala

1. Soak 100grm kabulichanna overnight boil and keep aside
2. Heat oil fry finely sliced onion chopped tomatoes green chilli and ginger till it becomes golden brown add rajesh chola masala



3. Now pour boiled kabuli chana add salt as required and cook perfectly till it is done

#### Meat masala

##### Ingredients

1. Turmeric powder
2. Coriander
3. Chilli powder
4. Coriander
5. Black peeper powder
6. Cardamom
7. Cumin seeds
8. Dry ginger
9. Cassia
10. Onion powder
11. Garlic and nutmeg
12. Cloves
13. Mace
14. Poppy seeds

#### Processing of meat masala

1. To cook 500grm of meat cut 150grm onion grind 30 grm garlic 20gm ginger make a paste with 15g rajesh meat masala

2. Fry onion in 70g of oil till it turns goldern brown than mix. Rajesh meat masala and ginger-garlic paste and fry it up to 10 min
3. After that mix the meat and fry it again for 15min then add salt and water as desired and let it cook 5-10 min in cooked

#### IV. CONCLUSION

We equip with advanced automatic plant and machinery which enable processing and packaging of manufactured spices in hygienic way. We have infra – structural facilities to conduct regular market survey analysed market trend to know about people choice and their food habit which enable us for further improvement and innovation in quality of spices. Our product have been appreciated by the buyer and consumer around the world we specialise in delivering tailor made spices as per the requirement of our customer. The secret of our success lie in our infrastructural setup and dedicated team member with all the latest facilites and state of the art equipment our company is conveniently handling bulk production along with consistent quality management







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