

CHUTNEYS



Chutneys are a type of **condiment** that originated in the Indian **subcontinent** and are now popular in many other parts of the world. They are typically made from a combination of fruits, vegetables, herbs, spices, and vinegar or lemon juice. Chutneys are often sweet, sour, and spicy all at the same time, and they can range in texture from chunky to smooth.

Commercial Production

1. Sourcing ingredients:

Used in chutneys can vary depending on the recipe but typically include fruits, vegetables, spices, and herbs.

2. Processing:

Once the ingredients have been sourced, they are washed, cleaned, and chopped or ground. The ingredients may be cooked or roasted before being processed. The processed ingredients are then mixed with spices, salt, sugar, and vinegar to create the desired flavor and texture.

3. Packaging:

After the chutney is made, it is packaged into jars, bottles, or other containers.

The market for chutneys includes various players such as:

1. Major food manufacturers: Companies such as Unilever, Nestle, and Kraft Heinz have a significant presence in the chutney market with their various brands of chutneys.
2. Regional players: In India, there are several regional players in the chutney market, such as Bedekar, Mother's Recipe, and MTR, who specialize in making chutneys that cater to local taste preferences.
3. Small-scale producers: There are also many small-scale producers of chutneys, who sell their products through local markets, farmer's markets, and online marketplaces.
4. Organic and artisanal producers: Increasingly, consumers are seeking out artisanal and organic chutneys made from locally sourced ingredients.