Duggirala Turmeric Processing Cluster

1	Name of the Cluster	Duggirala Turmeric Processing
2	Place	In and around Duggirala Village
3	District	Guntur
4	State	Andhra Pradesh
5	No of firms (by type)	26 Micro Firms
6	No. of workers	800
7	Turnover	Rs. 860 Million
8	Associations in cluster	1. Duggirala Turmeric & General Merchants Association
9	Major products	Processed Turmeric and Turmeric Powder
10	Specific and relevant technical institutions (R&D, Testing Lab accredited)	1. State Horticulture Department, 2. Acharya NG Ranga University 3. Central Food Techcnology Research Institute (CFTRI)
11	Major markets	Within the country: AP, Tamilnadu and Karnataka
		Export – No visible direct exports observed in the cluster
12	Major problems/prospects	**APITCO completed soft interventions for the period 2003-2006. According to the End of the report some of the achievements and future road map are:** **<u>Achievements</u>** • Installation of energy efficient pulverizers (12 units) • End-product yield improvement by 7% • Propagation of mobile cooking units • Practicing grading of products • Propagation of mobile cooking units resulted in low water consumption, less pollution, faster process with better quality of raw material • Cultivation of high curcumin yielding turmeric varieties (30 farmers – 100 acres) • Direct marketing effort by 6 units **<u>Future Road Map/ Prospects:</u>** ❖ Adoption of mobile boiling technology with polishers by farming community to improve the yield and quality of the product. ❖ Wider propagation of higher curcumen yielding turmeric varieties among the farming community to avoid purchase of raw material from outside sources at higher prices. ❖ Adoption of dust free pulverisers for higher production and polishers for better quality.
13	Data source and updated on	Based on End of the Project Report Submitted by APITCO under MSECDP Scheme of DC-MSME (Submitted in the Year 2008)