

Spice Processing & Curing SOP

Plantation & Commercial Crops

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This guide explains what the tool produces, how to use the output, and what to watch for. The actual output (draft/report) is generated on the tool page.

Background

Produces a spice processing SOP — curing and drying, cleaning, grading, and hygienic storage — with residue and aflatoxin control for market and export. Use it to process spices to grade without quality loss.

Purpose of this tool & output

Dry, cure and grade spices

How the output is used

Use it to dry, cure and grade spices — a spice processing and curing SOP that protects colour, aroma and grade.

Important cautions

Spice quality and export acceptance hinge on drying, hygiene and residue and aflatoxin control; export markets test strictly. Follow Spices Board standards and destination-market food-safety rules.

Companion documents

- Processing Unit Setup Guide
- Tea Factory Processing SOP
- Coffee Processing & Curing SOP
- Rubber Processing SOP
- Value-Added Products Strategy
- Grading & Quality Standards SOP

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