

**MINISTRY OF FOOD
PROCESSING
INDUSTRIES**

MEGHALAYA SPECIAL

PMFME CONNECT

FOOD PROCESSING LANDSCAPE : MEGHALAYA

Meghalaya has emerged as one of the most promising food processing ecosystems in Northeast India, driven by its rich horticultural base, indigenous food traditions and growing policy support. Agriculture and allied sectors remain central to the state economy, with a significant share of the rural population dependent on farming, horticulture and allied activities for livelihood. The state's agro-climatic conditions, high rainfall and fertile terrain support the production of high-value crops, creating a strong raw material base for food processing. Meghalaya has developed notable strengths in products such as Lakadong turmeric, ginger, pineapple, Khasi mandarin orange, jackfruit, honey, bamboo shoot, arecanut, banana and black pepper. Among these, Lakadong turmeric has gained national and international recognition due to its high curcumin content, making it a premium-value product with strong nutraceutical and export potential. The state's industrial profile recognizes food processing as a priority sector owing to its abundance of horticultural produce and the growing market demand for naturally cultivated and niche products.



The **food processing sector in Meghalaya** is predominantly characterized by **micro food processing enterprises**, which form the backbone of the ecosystem. These enterprises are largely household-based, low-investment and decentralized, operating either informally or in semi-formal arrangements. Their activities are concentrated in products such as pickles, fruit preserves, spice grinding, turmeric powder, ginger candy, honey bottling, bamboo shoot fermentation, squashes and traditional meat products. The micro sector is particularly important because it builds upon traditional food knowledge and local practices, giving Meghalaya a distinct advantage in ethnic and indigenous food products. A large proportion of these enterprises are women-led, especially in product categories like pickles, preserves and spices, contributing significantly to rural livelihoods and local entrepreneurship. In addition, collective enterprises such as Self Help Groups (SHGs), Farmer Producer Organizations (FPOs) and cooperatives are increasingly becoming important participants in aggregation, primary processing and market linkage activities.

A defining characteristic of Meghalaya's micro food processing sector is its reliance on traditional knowledge systems. Products such as fermented bamboo shoot, wild fruit preserves and indigenous spice blends reflect generations of community knowledge and provide strong branding potential in premium markets where authenticity and natural origin are increasingly valued.

PMFME SCHEME MONTHLY PROGRESS SNAPSHOT


1,95,000+
**Loans
Sanctioned**

1,62,000+
**Loans
Disbursed**

4,00,000
**SHG Members
Supported**

80
**Incubation
Centres Approved**

40
**Brands
Approved**

1,65,000+
**Beneficiaries
Trained**

HIGHLIGHTS & SPOTLIGHT - KEY ENGAGEMENTS

Union Minister for Food Processing Industries, Shri Chirag Paswan visited the Mushroom Development Centre at Upper Shillong, Meghalaya and observed the state-of-the-art facilities, activities, innovations and interacted with the officials in detail. During the visit, the machinery imported from Japan for the production of Shiitake mushroom blocks was inspected, and the Centre was appreciated for its successful adaptation and use of Japanese technology. Shri Chirag Paswan also interacted with beneficiaries of the Pradhan Mantri Formalisation of Micro Food Processing Enterprises (PMFME) Scheme and appreciated their innovative ideas and diverse food products.

Shri Devesh Deval, Joint Secretary, MoFPI chaired a review meeting of the PMFME Scheme in Shilong, Meghalaya. The meeting was also attended by Shri. R. Nainamalai, Secretary, Department of Agriculture & Farmers Welfare, Government of Meghalaya. The meeting reviewed the scheme's progress, key achievements and its impact at the grassroots level. Discussion also focussed on addressing stakeholder concerns, strengthening implementation and enhancing support for entrepreneurs in Meghalaya.

LATEST ANNOUNCEMENTS

PMFME Scheme has been temporarily extended till 30.09.2026 by the Department of Expenditure.





SUCCESS STORY OF THE MONTH

M/S Mewan Food Processing Unit, Ri-Bhoi Meghalaya

In the hills of Meghalaya, where food traditions are deeply rooted in community and culture, starting M/S Mewan Food Processing Unit in Ri-Bhoi district in December 2021, Reena began on a small scale, producing traditional value-added products from locally available fruits and spices. Like many micro entrepreneurs, her biggest challenge was limited infrastructure, low production capacity, and restricted market access.

The turning point came in **August 2022 when she availed support under the PMFME Scheme, securing a loan of ₹4.75 lakh with a subsidy support of ₹1.66 lakh.** With this support, she upgraded her enterprise by purchasing critical equipment including a refrigerator, dryer, hand sealing machine, hot air gun and weighing machine, transforming her unit from a small manual setup into a more efficient and market-ready food processing enterprise.

Today, M/S Mewan Food Processing Unit produces a diverse range of products including **juices, jams, candies, spices, pickles, chips and wines.** The impact of this upgrade has been transformative as her production capacity has **expanded to 11,000 kg per year and annual revenue has grown steadily with a significant increase in just three years.** Her enterprise now **provides employment to three local individuals**, contributing to rural livelihoods and local economic growth.

What began as a local enterprise now has a market footprint across Ri-Bhoi, East Khasi Hills, West Jaintia Hills, Eastern West Khasi Hills, and beyond the state in Guwahati, Kerala, and Delhi, with customer outreach through digital platforms like WhatsApp and Facebook.

Her journey has also earned recognition—being **awarded Best Performing Entrepreneur in Food Processing, honoured during International Women's Day 2025**, recognized as a Lakhpati Didi and winning the Best Stall Award at the national agri-tech conference at ICAR Umiam in 2026.

Smt. Reena Nongrum's story reflects the true spirit of PMFME Scheme, transforming micro food processors into sustainable entrepreneurs, creating jobs and building stronger local food economies.

HOW TO APPLY UNDER PMFME SCHEME



Step 1

Visit the PMFME portal pmfme.mofpi.gov.in



Step 2

New User Registration



Step 3

Fill the Application Form on the PMFME Portal



Step 4

Upload documents



Step 5

Submit and Track Application Status

Scan to download
Model DPR templates



PMFME> Model DPRs >
Select the relevant category
downloading the Model DPR

MODEL DPR FOR SUBMISSION

Model DPR's are available on the PMFME portal for different food processing categories to help applicants prepare quality project report.



Category wise DPR templates



Detailed Project Report Format



Finalcial Projections and Assumptions



Download from PMFME Portal



PMFME Support Helpline :
9254997101/102/103/104/105

www.pmfme.mofpi.gov.in

INDUSTRY SPEAKS

FEATURING: SHRI M. D. SHADAP, OSD, DIRECTORATE OF FOOD PROCESSING, MEGHALAYA

Q. Meghalaya is rich in indigenous products like Lakadong turmeric, ginger, pineapple, jackfruit, Khasi mandarin and sohiong. What technological innovations can micro food enterprises adopt to increase value addition, improve shelf-life and access better markets?

Meghalaya's strength lies in its niche crops, high-value products that are steadily gaining recognition in national and international markets. In recent years, the concerted efforts of the Government, particularly through schemes like the PM Formalisation of Micro Food Processing Enterprises (PMFME) Scheme and the agri-entrepreneur community, have successfully brought to light the distinctiveness and exceptional quality of the State's indigenous spices and fruits. To ensure that micro food enterprises are able to fully benefit from this growing momentum, three strategic interventions are essential:



**Shri M. D. Shadap,
OSD, Directorate of Food Processing,
Meghalaya**

1. Adoption of Processing Technology

In a system where most stages of processing continue to be manual, the introduction of appropriate machinery is critical. Equipment for sorting, grading, slicing, pulverizing and packaging will enable micro enterprises to standardize production processes and achieve quality benchmarks comparable to established national and international brands. The PMFME Scheme's credit-linked subsidy of up to ₹10 lakh makes this investment accessible for individual units.

2. Diversification and Innovation in Product Portfolio

Reliance solely on traditional product lines will limit long-term growth. Lakadong turmeric, for instance, can move beyond powder into curcumin extracts, nutraceutical blends and cosmetic-grade formulations. Similarly, sohiong and Khasi mandarin hold strong potential in value-added beverages, functional foods and artisanal preserves. These are categories with growing urban and export demand. Expanding into value-added segments such as dehydrated fruits and vegetables, health-oriented foods and niche categories such as vegan and organic products will not only enhance market relevance but also strengthen sustainability and resilience.

In this context, it is imperative to highlight the emerging trends and technologies like Cryogenic grinding for spices which preserves essential oils and enhances product quality; Control Atmosphere and Modified Atmosphere Packaging (MAP), Smart Packaging to improve product stability and export readiness; turmeric-based nutraceuticals (curcumin extracts, immunity boosters, herbal teas); dehydrated pineapple snacks, fruit leathers, and powders using advanced drying techniques; functional anti-inflammatory digestive spice blends targeting health-conscious consumers.

3. Strategic Positioning: Quality over Quantity

Given the constraints of limited production volumes and seasonal dependence, micro-enterprises must adopt marketing strategies that emphasize exclusivity, authenticity and premium quality. Positioning their products as niche offerings, much like the success story of the GI-tagged Lakadong Turmeric, supported by certifications and strict adherence to quality standards, will help establish a distinct and competitive market identity.

The key challenge, however, lies in the cost of adopting such technology, which can be prohibitive for individual micro food enterprises. To address this, community-led initiatives offer the most practical and sustainable solution. Strength, whether financial or in terms of production aggregation, comes through collectivization. Recognizing this, the Government of Meghalaya has rightly placed increasing emphasis on collectives and cooperatives. Meghalaya's growing ecosystem of community-based models and collectives is precisely the springboard that the micro-entrepreneurs need to build capacity, adopt best practices and eventually establish their own independent and sustainable brands.

EXPERT TIP

Begin with a single product, adopt a focused technological intervention and refine one value-added offering to excellence. From there, scale progressively. Anchored in strong community building, this approach fosters collaboration, resilience and collective growth.