Ministry of Investment,
industry and trade
of the Republic of Uzbekistan

Investment proposal:
Vegetable drying and export preparation complex

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Vegetable drying and export preparation complex

Economic impact:

- Export of dried vegetables and powders to Russia, Kazakhstan, EU, UAE.
- Import substitution and increased foreign currency inflows.
- Strengthening of regional agricultural supply chains.

Social impact:

- Creation of ~250 jobs (technicians, operators, agronomists, logistics staff).
- Stable market access for local farmers.
- Reduction of post-harvest losses (drying extends shelf life).
- Contribution to sustainable agriculture and food security.

Location of the project

Kashkadarya region	
Size	28 570 km²
Population	3,7 million

Project description:

1. The project aims to establish a modern vegetable drying and export preparation complex in Surkhandarya region, Uzbekistan, with a total investment of $10 million. The facility will process fresh vegetables sourced from local farmers into dried, powdered, and value-added products for both domestic consumption and export markets.

2. The plant will be equipped with industrial drying tunnels, freeze-dryers, grinding and powdering equipment, automated packaging lines, and quality control laboratories. A cold storage and logistics center will ensure year-round supply and efficient export operations.

Economic indicators:

- **Financing:** 48 mln USD
- **Area:** 10 hectares
- **Revenue for Year 1:** $55 mln
- **PP:** 4 years
- **NPV:** ~ $25 mln
- **IRR:** ~23%

Production indicators:

- **Dried tomatoes:** 8 000 tons/year
- **Dried onions & carrots:** 5 000 tons/year
- **Dried peppers, eggplants:** 3 500 tons/year
- **Vegetable powders:** 4 500 tons/year
- **Mixed dried vegetables:** 3 000 tons/year

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Vegetable drying and export preparation complex

Key production stages

1. Raw material procurement & reception

- Inputs: Fresh tomatoes, onions, carrots, peppers, eggplants
- Long-term contracts with local farmers ensure stable supply.
- Sorting and initial cleaning upon delivery.

2. Washing & pre-processing

- Vegetables washed with high-pressure water systems.
- Manual & automated sorting to remove damaged produce.
- Cutting, peeling, and slicing into uniform sizes.

3. Drying & dehydration

- Hot-air drying tunnels for tomatoes, onions, carrots, peppers and other.
- Freeze-drying for premium products
- Moisture reduction to 5–8% for long-term shelf stability.

4. Grinding & powdering

- Dried vegetables processed into fine powders (tomato, onion, carrot).
- High-capacity grinders and sieves for uniform particle size.
- Controlled humidity environment to prevent clumping.

5. Blending & value-added processing

- Mixing dried vegetables into instant soup blends
- Development of customized formulations for export clients

6. Packaging & storage

- Automated vacuum and nitrogen-flush packaging.
- Packaging formats: sachets, pouches, bulk bags (10–25 kg)
- Cold and dry storage facilities to maintain product quality.

7. Logistics & export

Product yield breakdown

(from 1 ton fresh vegetables)

№	Product segment	Yield	Final product composition	Next process
1	Dried tomatoes	80–120 kg	Dried tomato slices/pieces, 8–10% moisture	Grading → Packaging → Export
2	Dried onions & carrots	100–150 kg	Dehydrated onion flakes, dried carrot cubes (8% moisture)	Sorting → Packaging → Export
3	Dried peppers, eggplants	70–100 kg	Fine powders (<250 micron, 5–7% moisture)	Quality control → Packaging
4	Vegetable powders (tomato, onion, carrot)	80–120 kg	Fine powders (<250 micron, 5–7% moisture)	Sieving → Sealed packaging
5	Mixed dried vegetables / instant soups	50–70 kg	Ready-to-mix soup bases	Mixing → Packaging → Branding
6	Process losses & by-products	40–60 kg	Vegetable waste (can be used as animal feed or compost)	Waste management / By-product use

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Project expenses

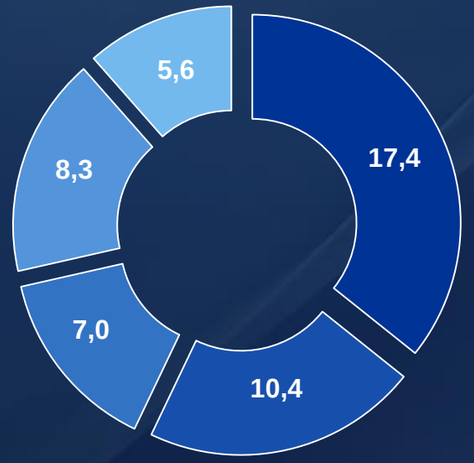
Initial Investment (CAPEX) *(mln dollar)*

Total CAPEX: **$48 mln**

- Land & construction
- Machinery & equipment (dryers, cold storage, IQF, powder line)
- Utilities & infrastructure
- R&D laboratory & certification
- Logistics (trucks, containers, forklifts)
- Other (licenses, management, contingencies)

Operating Costs (OPEX) *(mln dollar)*

Total OPEX: **$48,7 mln**



- Raw materials
- Labor
- Utilities & irrigation
- Marketing, logistics, maintenance
- Miscellaneous (R&D, admin, etc.)

This financial overview outlines a comprehensive cost structure and strong profitability of the proposed watermelon seed oil and sorbet manufacturing project. The breakdown includes both initial capital investment (CAPEX) and annual operating costs (OPEX), alongside projected revenue and profit estimates.

Product	**Volume** *(tons/year)*	**Revenue** *(mln $)*
Dried tomatoes	8 000 tons	14,0
Dried onions & carrots	5 000 tons	13,0
Dried peppers, eggplants	3 500 tons	7,0
Vegetable powders (onion, tomato, carrot)	4 500 tons	11,5
Mixed dried vegetables / instant soups	3 000 tons	9,5
TOTAL	**24 000 tons**	**55,0 mln ($)**

Annual EBITDA:
= $55 mln - $48,7 mln-$0,3 mln =
$6,0 mln

The project's strong profitability forecast is underpinned by efficient operations and high market demand, positioning it as a highly attractive investment.

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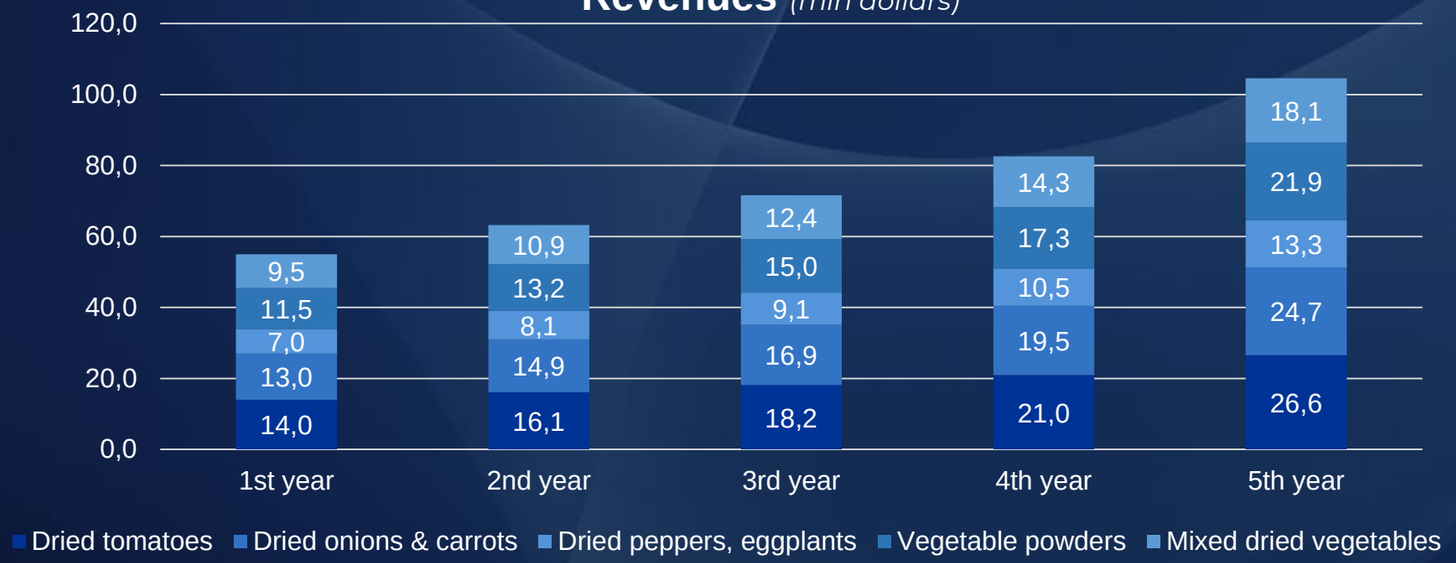
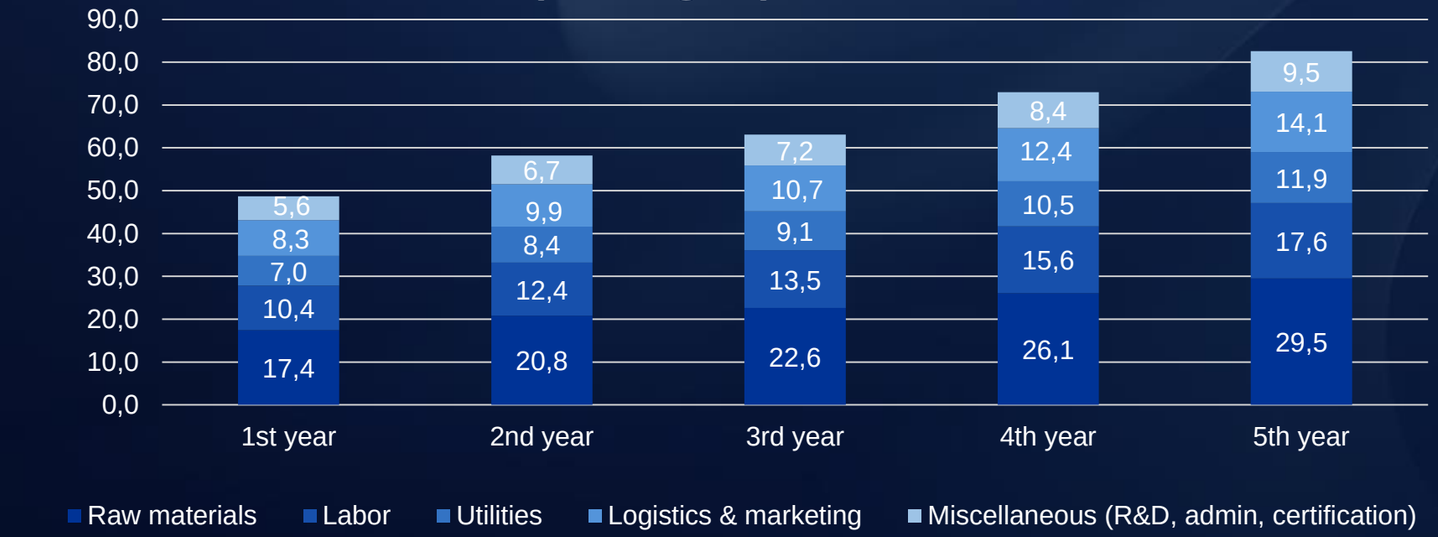
Financial indicators
(5-year projection)

Revenues *(mln dollars)*



Operating expenses *(mln dollars)*



Total 5-year revenue: $104,6M

EBITDA growth: ~6% CAGR, reaching $377M by Year 5.

NPV (12% discount rate):
NPV= **$ 25 mln** *(Highly favorable!)*

IRR (Internal rate of return): **≈ 23%**

Payback period (PP):
= 4 years

Profitability index (PI):
=(NPV+CAPEX)/CAPEX=($25+$48/$48)= 1,52