



# MINT

## MARKET OVERVIEW

Summary of the Mint Crop Market conditions from different growing regions of India, where they are at its best.



# MINT OVERVIEW

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- The largest growing region of *Mentha Arvensis* is Uttar Pradesh in North India, which contributes to more than 80% of the Crop in India. The rest 20% is contributed by its neighbouring states, including Punjab, Bihar and Madhya Pradesh.
- *Mentha Arvensis* is produced majorly in India and therefore the global demand for Natural Menthol and its derivatives are concentrated in these regions. The crop acts as a perfect interim crop in between the major crops and this has resulted in the concentration of global production of Mint in this region of North India. Needless to say, the climatic and soil conditions are the best as it lies in the foothills of the Himalayas



and with a humid sub tropical climate that suites the mint crop.

## MINT HARVESTING: \_\_\_\_\_

- Late crop this year has resulted in delayed harvesting compared to last year.
- Many regions have experienced high temperatures this year, dampening crop growth.
- Distillation started in the 1st week of June'22 and peaked around the 3rd week of June '22.
- The Oil distillation is currently 95% complete, and it is expected to be completed by the end of July 22.



## CLIMATE AND PRODUCTION EXPECTATION: \_\_\_\_\_

- Experts estimate a dampened volume expectation owing to 15-20% less crop size as compared to last year. A lower market price and an increase in cultivation costs have contributed to a decline in sowing this year. Moreover, many regions have experienced high temperatures this year, dampening crop growth which in turn has reduced the yield. These factors indicate bullish speculation in the long run.



*Mint Crop affected due to high temperature*

## DISTILLATIONS:

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The distillation is carried out in vessels with varying sizes based on the regions. The spent after distillation is used as the fuel for the distillation unit. Furthermore, this biomass remaining after the distillation can be used as fertilizers as well. This is a lean system to ensure energy efficiency. There are distillation units in every village and most of them are farmer owned. They form an important part of MANE KANCOR's sustainability program and we consider them our Lead Farmers. Many of the training programs are passed to the farmers through these Lead farmers and we have seen its success as it reaches fast and wide. However constant training for

these lead farmers is done by our agriculturists with the support of scientists and experts from various bodies.

This year, the distillation started in the first week of June and peaked around the 3rd week of June '22. The Oil distillation is currently 95% complete, and it is expected to be completed by the end of July 22.

## MINT MARKET FORECAST: \_\_\_\_\_

During peak arrival time, there was less demand from the international market, leading to lower prices in the short term.

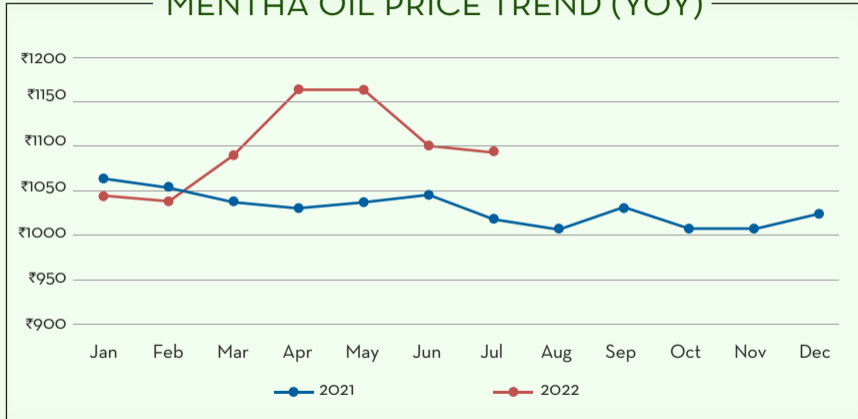
Due to lesser demand from the international market during peak season time because of logistics constraints and high inflation caused by the Ukraine war, analysts anticipate a better demand during the off-season. Additionally, a smaller crop size this year contributes strongly to an upward trend in prices for the long term.



## MARKET SNAPSHOT:

Long Term Price Outlook	
Demand Expectation	
Supply Expectation	
Climate conditions	

## MENTHA OIL PRICE TREND (YOY)



Disclaimer : Please note some of the information and images used have been taken from other sources. The crop market overview is according to the best of our knowledge. Please note that there can be deviations in the forecast from the actual market conditions.



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