



PECTIN PRODUCTION



Pectin plays a vital role in the food, pharmaceutical, and cosmetic industries, with global demand rising as consumers increasingly seek natural, plant-based ingredients. Georgia, with its cost-efficient production environment, strategic trade agreements, and supportive government policies, offers an ideal foundation for pectin manufacturing.

By applying advanced extraction technologies and sustainable production methods, this project will reduce agricultural waste and environmental impact while positioning Georgia as a competitive exporter in the global pectin market. In addition to economic value, the initiative will generate employment, support local farming, and foster innovation—making it a forward-looking investment in Georgia’s industrial and agricultural future.

PROJECT DESCRIPTION

The pectin production project in Georgia aims to build a modern facility that extracts high-quality pectin from locally available agricultural waste such as apple pomace, citrus peels, and grape residues. Pectin is a natural gelling and stabilizing agent widely used in the food, pharmaceutical, and cosmetic industries, and global demand for plant-based, clean-label ingredients is steadily increasing. Georgia’s diverse agricultural output and favorable climate make it an ideal location for sourcing raw materials efficiently and sustainably.

The factory will be located in a region selected based on raw material availability and logistical advantages. Extensive research has been conducted to identify the most suitable residues and to optimize extraction parameters such as pH, temperature, and processing time. The production process includes stages such as washing, grinding, acid extraction, filtration, precipitation, and drying—each supported by advanced, energy-efficient equipment. The plant will comply with international food-grade standards, making it suitable for both local use and export.

This initiative supports circular economy principles by turning agricultural waste into a valuable product while reducing environmental impact. It will create jobs, support local farmers, and stimulate innovation in Georgia’s food processing sector. With a planned capacity of up to 1,200 metric tons of pectin annually and strong export potential to the EU, Middle East, and Asia, the project is well-positioned to make Georgia a competitive player in the global pectin market.

FINANCIAL HIGHLIGHTS

Initial Investment: USD 38 million
Projected Revenue (Year 2): USD 15.5 million
Project IRR: 13%
Project NPV: USD 7.2 million
Project Payback: 6.1

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