

## **CHOCOLATE PASTA**

### **INTRODUCTION:**

Pasta products (noodles, spaghetti and vermicelli), which have excellent nutritional and safety quality, have been known in world over and are eaten and enjoyed everywhere. The use of wheat in pasta products is more wide spread in the world because pasta products are simpler to make and quick to serve, if dried can be conveniently stored for a relatively long period of time without deterioration.

### **MARKET POTENTIAL:**

The developed chocolate pasta formulation could be used to supplement the nutritional requirements of growing children in India as cocoa flavour is widely accepted by children. The chocolate pasta has increased protein content of 4-5% than normal pasta. It can be consumed along with milk as a break fast cereals/snacks ore dessert.

### **RAW MATERIAL:**

Durum sooji, milk powder, cocoa powder etc..

### **PROCESS:**

All the ingredients are weighed and mixed in a planetary mixer then transferred into an extruder and kneaded until coffee bean size dough pieces are formed. The strands are extruded, dried, cooled and packed in polypropylene pouches.

### **EQUIPMENT:**

Planetary mixer, Extruder, Drier and sealing machine are major equipments.

### **PROJECT ECONOMICS:**

Capacity of production	34.8 Tonnes / annum
Rented building	Rs. 1 Lakh
Cost of plant and equipments	Rs.24 Lakhs
Working Capital	Rs. 2 Lakhs
Other fixed assets	Rs. 4 Lakhs
Total project cost	Rs. 31 Lakhs

### **TECHNOLOGY/MANUFACTURING PROCESS – Availability**

CFTRI has standardized the technology and general methods of processing of Chocolate Pasta. Apart from this procedure for quality control, packaging and packaging material specifications, equipment details are also provided by the institute.