

SOUTH INDIAN PAROTTA

INTRODUCTION

Parotta is generally prepared and consumed fresh along with adjuncts in house holds and restaurants, as well as in road side shops. Parotta is wheat flour based unleavened flat bread of south India. There is no scientific information available on the manufacture of parotta under ideal conditions and demand for ready to eat chapattis is increasing in the Indian market. Hence, there is a need to develop an optimized formulation and processing conditions for the preparation of parotta in order to obtain consistent and improved quality product.

MARKET POTENTIAL

There is considerable scope for the manufacture and marketing of improved quality parottas, as the demand for ready to eat convenience food products has been steadily increasing because of industrialization. Large scale production and marketing of parottas requires a consistent and good quality product which is possible only by following formulation with additive and optimized processing conditions.

RAW MATERIAL

Wheat flour, Salt, Sugar, Egg, Refined Oil etc

PLANT AND MACHINERY

Principal equipments: Balance, Planetary mixer, Electric hot plate, Rolling pin, cooling racks.

Auxiliary equipment: Stainless steel bowl, three speeds with a dough hook, Marble platform.

PROJECT COST – FIXED COST – WORKING CAPITAL (in Rs.‘000)

(Estimate for a model project)

a) Rented Building (60m ²)	12.00
b) Plant and machinery	50.00
c) Miscellaneous fixed assets	5.00
d) Pre-operative expenses	2.00
Total fixed capital	69.00
Working capital margin	60.00
Total Project cost	129.00
Means of finance	
- Promoters contribution	96.75
- Term loan	32.25

PRODUCTION CAPACITY- (estimate)

Suggested economic capacity	: 2,000 nos. /day
Working	: 1 shift/day, 300 working days/ year
Capacity	: 6,00,000 nos./annum
Optimum utilization capacity	: 70%

TECHNOLOGY/MANUFACTURING PROCESS – Availability

The technology for the manufacture of South Indian Parotta has been developed at CFTRI, Mysore, using appropriate equipment for optimal product recovery of right quality. The CFTRI has the necessary expertise to provide technical assistance and guidance for setting up the project. The CFTRI can offer further technical assistance for project implementation under technical consultancy arrangements.