

**CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE
MYSORE**

SUGAR FREE CAKE RUSK

INTRODUCTION

Sugar free cake is a novel therapeutic product specially suited for the diabetic patients. There is a good scope for the marketing of therapeutic products as it is not being produced in the country.

MARKET

As the health awareness of the people is on the increase, production of sugar free cake rusk specially intended for diabetic subjects will definitely boost the sales and thereby increase the growth of the industry.

RAW MATERIALS

Wheat flour, Eggs, Oil, Salt, Baking powder and Cake gel

PROCESS

Ingredients → Sifting of dry ingredients → Mixing → Addition of flour, baking power, salt, oil & essence → Mixing → Scaling of batter into moulds → Baking → Cooling → Slicing → Re-baking → Cooling → Packing

PLANT AND MACHINERY

Weighing machine, Mixer, Baking pans, Baking oven slicing machine and cooling racks could be used for the preparation of sugar free cake rusk.