CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE, MYSORE

SUGAR FREE RUSK

INTRODUCTION

Sugar free rusk is a novel therapeutic product specially suited for the diabetic patients. The shelf life of the product is about 3 months.

MARKET

The production of such sugar free products will certainly benefit people suffering from diabetics. The therapeutic bakery products sector need to be exploited and there is a good growth potential for the industries which start the production of therapeutic bakery products in addition to the manufacture of variety products.

RAW MATERIALS

Wheat flour, yeast, salt, milk powder, etc.

PLANT AND MACHINERY

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