

CHUTNEY SPREADS
Process code No.CCS-2880

INTRODUCTION

Product is ready to use as a spread for bread, biscuits, traditional breakfast/snack foods such as chapati, Poori, etc. it also could be used as an adjunct along with lunch or dinner The either as such or after dilution with water.

The products ready to use type. It is a paste like, brown in colour. It consists of legumes such as Bengal-gram and Black-gram, peanuts, chilli powder, tamarind powder, salt and vegetable fat. Product characteristics are-

- i) Product are being increasingly made use of in processed foods
- ii) Product could be stored in glass pet bottles at normal ambient temperature.
- iii) Product requires less storage space and there is no danger of spoilage or loss of strength when properly packed and stored.

RAW MATERIAL

India has the highest area under cultivation of pepper with about 1.68 lakh-Bengal gram, black-gram dhal, peanuts, red chilli, tamarind powder, table salt, sugar, conventional Vanaspati and refined vegetable oil, food grade lecithin with acetone insoluble, GMS are used in the product. Raw materials confirm the general food standards.

PLANT AND MACHINERY

Principle equipments: Roaster, Flourmill, Domestic wet grinder, Chiller

Auxiliary equipments: Open pan balance, Electric stove, and simple balance.

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

(Estimate for a model project)

a) Land & Land development (140 m ²)	8.20
b) Building and civil works (240 m ²)	194.00
c) Plant and machinery	152.00
d) Miscellaneous fixed assets	10.00
e) Pre-operative expenses	60.00
Total Fixed Capital	424.00
Working capital margin	112.00
Total Project cost	536.00
Total working capital required at 20% of turnover	500.00

Means of Finance

- Promoter's contribution	180.00
- Term loan	356.00

PRODUCTION CAPACITY-(estimate)

Suggested economic capacity : 60 kg of chutney spread/shift

Working : 2 shifts/day;
300 working days/annum

Installed capacity : 36tonnes/annum

Optimum capacity utilization : 70%

TECHNOLOGY / MANUFACTURING PROCESS -AVAILABILITY

The technology for processing of Chutney spreads has been developed at CFTRI , Mysore using appropriate equipment optimal product recovery of right quality. The institute has the necessary expertise to provide technical assistance and guidance for setting up the project and implementation, under technical consultancy arrangements.