

NORTH INDIAN (PUNJABI) HALWA MIX

INTRODUCTION

Halwa, a traditional sweetmeat is prepared and consumed in every Indian home during festivals and other occasions. Both Suji (semolina) and Atta (Whole-wheat flour) are used to prepare Halwa. Process know-how has been developed for manufacturing the Punjabi halwa mix is a convenient ready mix and it saves time. The final product, Halwa is as the freshly prepared one. The Halwa-mix has specific use for the preparation of ready-to-eat Halwa instantly, anywhere. It can be carried very conveniently.

RAW MATERIAL

Suji/Atta, Sugar, Vanaspathi, Colour etc.

PROCESS

Cleaning of ingredients → Mixing of ingredients with fat followed by heating → Stirring → Cooling → Adding sugar → Mixing → Packing & Storing

PLANT AND EQUIPMENT

Sieve shaker, Drum roaster, Sigma mixer etc.

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

(Estimate for a model project)

a) Land (470 MT ²)	240.00
b) Building (240 MT ²)	600.00
c) Plant & Machinery	330.00
d) Miscellaneous	350.00
Total fixed capital	1520.00
Working capital (for 15 days)	175.00
Total project cost	1695.00

PRODUCTION CAPACITY- (estimate)

Working : 1 shifts/day; 300 working days/annum
Installed capacity : 500 Kg/shift/day
Optimum capacity utilization : 70%