

Sprulina Choco Bar & Spirulina cereal Bar

Use: **Spirulina Choco bar (Product 1)** is a ready to eat sweet snack. Several types of cereal bars are commercially available and given different names like food bars, energy bars, snack bars, granola bars, etc., each differing in ingredients, processing and texture. They ideally provide essential nutrients and possess a reasonable shelf life and hence, they also could be used as meal replacers. The present product contains in addition to cereals, nuts and fats, it contains spirulina, which makes it more nutritious. Also, it contains chocolate, which adds to taste and nutrition.

Spirulina cereal bar (Low-cost, Product 2): Low-cost cereal bar with spirulina was also developed to meet the requirements of all sections without compromising the major nutrients. This bar like the previous product, provides all the essential nutrients, containing processed cereals, nuts, fat in addition to spirulina. It is also a ready to eat convenient and stable product. However, the cost of production is less compared to previous bar with added chocolate and other ingredients. In this product, in addition to chocolate, other ingredients such as raisins, honey, oats are removed and used other comparatively cheaper ingredients.

Shelf life of the product is about 4 months.

Raw material : Honey, Sugar, Chocolate, ghee, Rice flakes, raisins, Spirulina, , Peanuts Oat flakes, soya etc.

EQUIPMENTS REQUIRED: Drum Roaster, Splitting machine, Stainless steel trays, Candy cooker cum mixer, Sheeting and cutting machines etc.

PROJECT REQUIREMENT (an estimate) :

Land (Approx. in Sq. Metres)	500
Building (Approx. in Sq. Metres)	150
Plant & Machinery (Approx. Rs. in '000)	1100
Total Project cost (Approx. Rs. in '000)	2500

CAPACITY :

Capacity: 100 kg/day