

**CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE
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INSTANT MORINGA LEAVES SOUP MIX

Introduction: Soups are liquid side dish or starters in continental dietary and are served warm as watery liquid or gruels of spoon-feeding consistency. Their intake is normally just at the beginning of lunch or dinner mainly as appetizers. Although, the role of nutrient density of soups is underplayed, the soups that provide higher loads of dietary fibre and yet provide more protein and phyto-chemicals with nutraceuticals per unit volume of food would be highly desirable.

Shelf life of the product is about 6 months.

Raw material : Moringa leaves powder , Wheat germ, Corn starch, Maltodextrin, Skim milk powder etc.

EQUIPMENTS REQUIRED: Pulveriser, Homogeniser, Roller Drier, Sieve Shaker, Grinder, Form Fill Seal Machine, Boiler, Steam Jacketed Vessel, etc.

PROJECT REQUIREMENT (an estimate) :

Land (Approx. in Sq. Metres)	1000
Building (Approx. in Sq. Metres)	250
Plant & Machinery (Approx. Rs. in '000)	4900
Total Project cost (Approx. Rs. in '000)	7700
Cost of production/kg : ~ Rs. 215	

CAPACITY :

Capacity: 500 kg/day