## CENTRAL FOOD TECHNOLOGICAL INSTITUTE MYSORE - 570 020

# **BIO-PRESERVATION OF READY-TO-EAT SUGARCANE CHUNKS**

#### 1. Introduction:

Sugarcane is one of the important cash crops in India. Deterioration in harvested sugarcane, traditionally preceeds by enzyme, chemical and microbial processes. There are variations in the rate and extent of deterioration within varieties. The extent of loss of sugar in stored sugarcane is dependent on atmospheric temperature, humidity and varietal characterstics. Keeping in view of the above post harvest problems, ready to eat sugarcane chunks was developed. This product would increase the consumption of sugarcane in fresh form which is quite low among the urban population due to its cumbersome consumption nature of the raw material.

## 2. Raw Material:

Good quality sugarcane free from red rot and other infections and handled carefully to prevent mechanical damages. Other bio-materials & packaging materials.

#### 3. Process:

Sugarcane  $\longrightarrow$  Peeling  $\longrightarrow$  Cubing  $\longrightarrow$  Pre-treatment  $\longrightarrow$  Surface drying Packing  $\longrightarrow$  Storing

#### 4. Plants And Machinery:

Dryer, Walk-in-cooler, Heavy duty grinder, Preparation table, Cutting knives, ladles, Sauce pans, Treatment tanks, Weighing scales etc

## 5. Project Cost – Fixed Cost – Working Capital (in Rs. '000) (Estimate for a model project)

a.	Land & Land development (500 $m^2$ )	50.00
b.	Building and civil works $(100 \text{ m}^2)$	400.00
с.	Plant and machinery	333.00
d.	Auxiliary Equipments	132.00
e.	Other fixed assets	50.00
f.	Pre-operative expenses	122.00
	Total fixed capital	1087.00
	Working capital margin	90.00
	Total Project cost	1177.00
Means of financ	e	
- Promoters contribution		453.25
- Term loan		723.75

## 5. Production Capacity- (estimate)

Suggested economic capacity:	250 Kg/day
Working days:	300 days per annum

## 6. Technology/Manufacturing Process – Availability:

The technology for the manufacture of bio-preservation of ready-to-eat sugarcane chunks has been developed at CFTRI, Mysore, using appropriate equipment for optimal product recovery of right quality. The CFTRI has the necessary expertise to provide technical assistance and guidance for setting up the project. The CFTRI can offer further technical assistance for project implementation under technical consultancy arrangements.

The manufacturers have to take a license under FPO (Government of India).

Note: CFTRI does not guarantee the performance of the machine. Indenter may kindly confirm the performance, etc., from the fabricator of the machine, before a decision is taken to purchase the same.