

POTATO FLOUR

INTRODUCTION

Potatoes processed into flour, can find use in a variety of dishes where potatoes are normally used and also find new uses as convenience food. Tikki, chops, Pakodas, Stuffed Parothas, Sewain, Kofta etc, can be easily prepared. It can be used for making soup, Khir and thickening agent in gravy.

MARKET POTENTIAL

Convenience foods and ready to cook products have gained considerable importance in recent times. In this context, this potato based product will find a good place and will become popular as a mass consumption product. The product is easy to pack in any size of supply unit and less susceptible to variations in climate and has got good self-life. This product has considerable scope and potential in the emerging food scenario.

RAW MATERIAL

Fresh potatoes & Preservatives.

PROCESS

Potatoes → Peeling → Trimming → Slicing → Blanching → Sulphiting → Draining → Drying → Grinding → Packing

EQUIPMENTS

Drier, Peeler, Washer, Hammer mill, Slicer, Autoclave, Sealer etc., are required as major equipments.

PROJECT ECONOMICS- FIXED COST – WORKING CAPITAL (in Rs.'000)
(Estimate for a model project)

(a)	Land & Land development (1000M ²)	286.00
(b)	Building & Civil construction (600 M ²)	1591.00
(c)	Principal plant & equipment	1570.00
(d)	Auxiliary equipment	253.00
(e)	Other fixed assets	550.00
	Preliminary/ preoperative expenses	427.00
	Total Fixed Capital	4677.00
	Working capital (Margin)	460.00
	Total project cost	5137.00

Means of Finance

- Promoters contribution	1169.25
- Term loan	3507.75

Capacity of production: 90 Tonnes / annum (300kg/day)