

## **MILK CHOCOLATE WITH NO ADDED SUGAR**

### **INTRODUCTION**

Milk Chocolate with no added sugar containing natural antioxidants is a ready to eat product mainly for health conscious consumers who do not want to eat chocolates with added sugar.

### **RAW MATERIAL**

Raw materials used are cocoa mass and cocoa butter.

### **PLANTS AND MACHINERY**

Planetary Mixer, Triple roller, conching machine, double jacketed vessel with both hot and cold water circulation, digital thermometers, moulds of various shapes and sizes and cooling cabinet

### **PROJECT COST – FIXED COST – WORKING CAPITAL (in Rs.‘000) (Estimate for a model project)**

a)	Land & land development (500 m <sup>2</sup> )	125.00
b)	Building & civil construction (150 m <sup>2</sup> )	600.00
c)	Plant and machinery	1434.50
d)	Miscellaneous fixed assets	50.00
e)	Pre-operative expenses	270.00
	<b>Total fixed capital</b>	<b>2479.50</b>
	Working capital margin	327.00
	<b>Total Project cost</b>	<b>2806.50</b>

Means of finance

Promoters contribution                      701.625

Term loan    2104.875

### **PRODUCTION CAPACITY- (estimate)**

The installed capacity 100Kg chocolate/ shift/ day and working for 300 days in a year.

### **TECHNOLOGY/MANUFACTURING PROCESS – Availability**

CFTRI has standardized the technology and general methods of processing of Milk Chocolate with no added sugar. Apart from this procedure for quality control, packaging and packaging material specifications, equipment details are also provided by the institute.