CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE, MYSORE -570 020

Production of Ready Mix-Snacks and sweets

[Dosa, Vada, Jamun, Jilebi, Chakli (muruku), Cake, Maddur vada, Pakoda, Flavoured flan, Cake doughnut and Combination doughnut]

There are no byproducts and/or co-products in the manufacture of these products.

Product Consumption Pattern

Introduction:

Ready mixes are convenience foods, save time and labour and provide hygienic products of standard and uniform quality with good shelf life. These mixes could find a ready market in the urban, middle-income working families, industrial labour and large-scale catering establishments.

Present Demand:

Most of the brands of ready mixes currently available in the market are being manufactured based on the technology provided by this Institute. The exact figures of production of these products are not readily available. Nevertheless, these products appear to be popular in the consumer market and their annual consumption could be around 10,000 tonnes.

Future Potential:

Fast urbanization in India and better purchasing power of the middle income group combined with the value attached to convenience can be expected to create a large demand for these products. The estimated future demand for both internal and export demand may be in the order of over 15,000 tonnes per annum. Besides this, there seems to be a good export potential for these products, wherever Indians have settled.

Market Information:

Current Production and Market:

Production is not being carried out on a significant scale and there are about 80 units manufacturing these products in small-scale sector. It is estimated that about 10000 tonnes of all types of instant mixes are produced in the country, although there are several brands, which have a wide national network.

Export Market:

Instant mixes offer a good potential for export market, especially to Gulf countries, UK, USA, ECC countries, etc.

Process in Brief:

The Process for manufacture of these producers, consist of operations like, cleaning of raw material, grinding, size separation, mixing and packing - all being dry processing steps. The raw materials are cleaned, ground and sifted to the required particle sizes. Ready mixes should be fumigated to protect from infestation hazards and to preserve them during further storage and distribution.

Equipment:

All the equipments needed to establish this industry are readily available in the country and they could be obtained from any standard equipment supplier. Disintegrator of suitable grinding capacity, mechanical sifter and sieves, mixer, balances and packing equipments are involved in the manufacture of these ready mixes.

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

1.	Land (4000 M^2)	400.00
2.	Building (1000 M^2)	2000.00
3.	Principal Plant & Equipment	4500.00
4.	Auxiliary Equipment	1000.00
5.	Other fixed asset	500.00
6.	Preliminary/Preoperative Expenses	800.00
	Total fixed capital	**9200.00**
	Working Capital (Margin)	1200.00
	Total project cost	**10400.00**

Means of Finance

- Promoter's contribution 3500
- Term loan 6900

PRODUCTION CAPACITY- (estimate)

Capacity	: 900 tonnes/annum (3000 kg/day)
Working	: 1 shift/day ; 300 days /annum
Optimum capacity utilization	: 70%

TECHNOLOGY/MANUFACTURING PROCESS – Availability

The technology for production of ready mixes (a) Dosa, b) Vada, c), Jamun d) Jilebi, e) Chakli (muruku), f) Cake, g) Maddur vada h) Pakoda i) Flavoured plan j) Cake doughnut and k) Combination doughnut has been developed at CFTRI, Mysore using appropriate equipment for optimal product recovery of right quality. The Institute has the necessary expertise to provide technical assistance and guidance for setting up the project. The CFTRI can also offer further technical assistance for project implementation, under technical consultancy arrangement.