

READY MIX - PAKODA

INTRODUCTION

Food is one among the basic necessities of life like shelter and clothing. People used to consume food that was available in and around their places. The convenience foods now play an important role in blending these food habits and thus have a social relevance. By providing convenience, the convenience foods reduce drudgery. As they are semi-processed foods, the housewives can prepare the finished products and have the satisfaction of preparation at home in a hygienic way.

MARKET POTENTIAL

The ready mixes provide hygienic products of standard and uniform qualities with good shelf-life. Because of convenience, saving the time and labour in the preparation. The urban middle-income families, industrial labour and large scale catering establishments provide a ready market for the ready mixes. Pakoda mix is one of the ready mixes developed by the Institute. It is a popular fried snack.

RAW MATERIAL

Raw material required: Rice flour, soji (rava), bengalgram flour, salt, dehydrated onion, vanaspati and green chilli.

PROCESS

Pre-cleaning of ingredients → Mixing → Sieving → Packing → Fumigation → Storing

EQUIPMENTS

Drier, Grinder, Blender, Disintegrator, Sifter, De-stoner, Slicer, Fumigation chamber, Powder filling machine, Weighing scales, Heat sealer etc. are required as major equipments.

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

1.	Land (500 M ²)	190.00
2.	Building (233 M ²)	936.00
3.	Principal Plant & Equipment	1415.00
4.	Auxiliary Equipment	141.00
5.	Other fixed asset	150.00
6.	Preliminary/Preoperative Expenses	348.00
	Total fixed capital	3180.00
	Working Capital (Margin)	518.00
	Total project cost	3698.00

Means of Finance

- Promoter's contribution	1313
- Term loan	2385

PRODUCTION CAPACITY- (estimate)

Capacity	: 150 tonnes/annum
Working	: 1 shift/day ; 300 days /annum
Optimum capacity utilization	: 70%

TECHNOLOGY/MANUFACTURING PROCESS – Availability

The technology for production of ready mix - Pakoda 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.