

Ready-to-eat low fat Snack like ‘Chakli & Tengolal’

INTRODUCTION

It is a traditional deep fried product usually made from rice and black gram. Usually fat content of the deep fat fried product is between 35% and 40%. This is a process for making low fat ready-to-eat tengolal. The process is rendered crisp snack food without frying in oil and nearly retains the traditional taste. It can be considered as a health food (low fat-high fiber). It provides a shelf stable ready-to-eat traditional product tengolal.

RAW MATERIAL

Rice, Blackgram, Fat, Salt etc

PROCESS

Ingredients → Roasting → Grinding → Mixing → Extrusion → Baking → Packing

PLANT AND MACHINERY

List of equipments

Principal equipments: Plate grinder, Sieve shaker, Dryer, Roaster, Ribbon blender, Sigma mixer, Extruder/Bhujia maker, Baking oven, Sealing equipment, Electric stove, Electronic balance etc.

Auxiliary equipment: Preparation tables, Weighing machine, Holding vessels and miscellaneous items.

4. PROJECT COST – FIXED COST – WORKING CAPITAL (in Rs. ‘000)

(Estimate for a model project)

a)	Land & Land development (186 m ²)	37.20
b)	Building and civil works (120 m ²)	480.00
c)	Plant and machinery	830.00
d)	Miscellaneous fixed assets	230.00
e)	Pre-operative expenses	350.00
	Total fixed capital	1927.20
	Working capital margin	263.00
	Total Project cost	2190.20
	Total working capital required at 15% of turnover	520.00
	Means of finance	
	- Promoters contribution	547.55
	- Term loan	1642.65

PRODUCTION CAPACITY - (estimate)

Suggested economic capacity : 500Kg /day

Working : 1 shifts/day, 300 working days/year

Capacity : 150 tones/ annum

Optimum utilization capacity: 70%

TECHNOLOGY/MANUFACTURING PROCESS – Availability

The technology for the manufacture of Ready-to-eat low fat snack like “Chakli & Tengolal” 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.