

**CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE
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PRAWN WAFERS

1. INTRODUCTION

Prawn wafers are to be used as a snack food. The product can be readily fried in any cooking oil or the dehydrated product can be used as ready to fry. Prawn wafers can be introduced in school feeding programmes. Product can be prepared in shape with 1.5 to 2 mm thickness. It contains more energy material. It can be fried under normal condition. Product may be packed in flexible pouches at low moisture and oxygen transmission.

2. MARKET POTENTIAL

The product has excellent market potential since product contains sufficient quantity of carbohydrate, protein and mineral content.

3. RAW MATERIALS

All the raw materials are indigenously available. The raw material confirms the general Food Standard

4. PROCESS

The process for manufacturing of chicken wafer involves following steps
De-boning → Mixing → Cooking → Cooling → Curing → Storing → Drying → Packing.

5. EQUIPMENT

Major equipment required are Meat Mincer, Cooker, Slicer, Fryer and Dryer

6. ECONOMICS OF PROJECT

Capacity of Production	- 100 kg/day
Cost of Plant/Equipment	- Rs 3 lakh (approx)