

SESAME BASED NUTRITIOUS SUPPLEMENT

Introduction: This provides a process for the production of ready-to-eat, nutrient dense, sesame-based product with balanced/enhanced nutrition, having all the essential amino acids and all the essential fatty acids, and the product having therapeutic value. The formulation can be used as a source for providing calories, protein and fat, having a balanced fatty acid profile with respect to saturates, mono-unsaturates and poly-unsaturates. The product can be used as a food item or as an adjunct with sandwiches and pan cakes.

Use: It is a 'ready to eat' product in the form of a paste which can also be used as an adjunct with bread, *dosa* or pan cakes, *Idli*, rusk, biscuits and *chapathis*. It is a calorie dense food, having good quality protein, required by growing children.

Shelf life of the product is about 8 months in PET bottles and 1 year in glass bottles.

Raw material : Sesame seeds, Whey protein concentrate, Refined palmolein oil, Lecithin, Sugar etc.

EQUIPMENTS REQUIRED:

Roasting machine, colloid mill, Bottle filling machine and sealing machine, Homogenizer, Pre-cleaner / Grader, etc.

PROJECT REQUIREMENT (an estimate) :

Land (Approx. in Sq. Metres)	500
Building (Approx. in Sq. Metres)	150
Plant & Machinery (Approx. Rs. in '000)	1200
Total Project cost (Approx. Rs. in '000)	2500
Cost of production / Kg : ~ Rs. 310	

CAPACITY :

Capacity: 100 kg sesame based product/day/shift
Working days : 300 days/ annum