

BAKED SAVOURY SNACK

Introduction

Snacks are generally prepared out of refined wheat flour or rice flour and usually have more fat content either by addition of fat or by deep fat frying. Whole wheat flour has higher protein and fiber content compared to refined wheat flour or rice flour. Baked snack from processed whole wheat flour helps the product to attain the desired snack characteristics with limited addition of fat to the formulation. A low-fat, nutritious all time snack adopting simple processing techniques using whole wheat flour. The formulated snack simulates the fried snack in taste and texture but with less fat content and more nutrition. It has higher protein and fibre content by the incorporation of natural ingredients when compared to other commercially available snacks along with shelf stability for 5-6 months at ambient conditions.

Uses

Bakery products- Nutritious all time snack from whole wheat flour.

Raw material

Whole wheat flour, salt, ghee, oilseeds, spices

Process

Processing of whole wheat flour, roasting of oil seeds, dehydration of greens, mixing, extruding, baking, cooling and packing

EQUIPMENTS REQUIRED

Mixer, extruder, trays, baking oven, cooling racks, weighing scale etc.

Suggested capacity: 25 kg flour per batch

Working: 300 working days/ y

PROJECT COST – FIXED COST – WORKING CAPITAL (Estimate for a model project)

Building – Existing building

Plant and equipment - 5.3 lakhs

Preliminary and preoperative expenses - 0.44 lakh

Working capital - 1.63 lakh

Total project cost – 9.47 lakhs

Extruded snack



Sheeted snack

