

**CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE
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SURUCHI MEETHA BURFI

INTRODUCTION

Demand for ready to eat products is increasing day by day in the Indian Market. This nutritious product being rich in proteins and vitamins, it can be used in various nutrition feeding programmes of the Government. Suruchi Meetha Health Snack Food. Snack food nutrition supplement. This can be packed in suitable moisture proof material that is polypropylene or polyethylene.

MARKET POTENTIAL

Over 50% of the population in India is suffering from nutrient deficiency diseases. This is more so in case of children particularly belonging to low-income group families. The major nutrient deficiencies are protein, calories, vitamins particularly B1, B2, Niacin, Vitamin A, folic and minerals like iron, zinc and calcium. The deficiency of any of the above nutrients can result in several diseases. Keeping the requirement in view, the product is comparatively low cost and dense with nutrients, which can help in overcoming some of the nutrient related diseases and also promote healthy growth. The product is quite acceptable and has a shelf life of 4 months and hence it can be easily manufactured and marketed. This product is also quite suitable for various nutritional programs of Central and State Governments. Such types of ready to eat convenient products are not available in the market.

RAW MATERIAL

Raw materials required are Wheat flour, Wheat germ, Peanut, Sesame, Jaggery, Soya flour, Liquid glucose, Skimmed milk powder, and Citric Acid, Antioxidant and Flavouring agents.

PROCESS

Cleaning of Ingredients → Roasting → Grinding → Blending & Mixing → Tableting → Packing

EQUIPMENTS

Seasoner, Drier, Roaster, Mixer, Filling machine, Weighing scales, Sealer, Sieves, Trays & Bins etc. are required as major equipments.

PROJECT ECONOMICS

Capacity of production	300 Kg / day
Building (900 M ²)	Rs.10 Lakh
Cost of plant and equipments	Rs.9 Lakhs
Working Capital	Rs.3.6 Lakh
Total project cost	Rs.23 Lakhs