

CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE, MYSORE-570 020

SHELF STABLE MUFFINS USING NATURAL INGREDIENTS AS PRESERVATIVES

INTRODUCTION

Muffins having high water activity has a poor shelf life, without any preservatives the muffins can be stored for 8-10 days. Preservatives such as antimicrobials, antioxidants and chelating agents are used to last longer and keeping their colour, taste and nutrients intact. It also increases the shelf life of bakery foods without affecting the product quality. Use of natural preservatives is gaining importance in recent years because of its non-toxic nature and absence of adverse side effects. Shelf stable muffins are having natural ingredients as preservatives and prevent the muffins going bad. Muffins developed have natural ingredients as preservatives which function as anti-microbial and antioxidants and the muffins are microbiologically safe for 3 weeks

RAW MATERIAL

Wheat flour, sugar, egg, salt, margarine, soya protein isolate, natural ingredients

CAPACITY

Production: 25 kg flour per batch

Working: 300 working days/ year



PLANT AND MACHINERY

Mixer, muffin moulds, baking oven, cooling racks, weighing scale etc.

PROJECT COST – FIXED COST – WORKING CAPITAL

(Estimate for a model project)

Building 50 Sq. M (Rented building)	1 lakh
Plant and equipment	5 lakhs
Preliminary and preoperative expenses	0.6 lakh
Working capital	1 lakh
Total project cost	10 lakhs

TECHNOLOGY / MANUFACTURING PROCESS – Availability

CFTRI has standardized the formulation and processing conditions for the preparation of muffins with natural preservatives. Apart from this procedure for quality control, packaging and packaging material specifications, equipment details are also provided by the institute