

CURRIED VEGETABLES

INTRODUCTION

Curried vegetables categorized under staple food, are ready-to-serve type of vegetables cooked with spices, fat, etc., to suit the palate. Packs of curried vegetables may consist of a single vegetable or combination of different vegetables with proportion of spices and fat added according to taste, which can be consumed with other major food items. Curried vegetable is a low acid food. In India, green vegetables of all varieties are not available in all the seasons. Being perishable the prices of vegetables fluctuate widely. The Product characteristics are

- i) Canned curried vegetable is a ready-to-consume item.
- ii) It can be easily packed with travelling kit and consumed at any time whenever required.
- iii) Being a sterilized food it is good for health

Ready food is likely to increase day-by-day as the socio-economic standard of the society/individual goes up. Tourism and Hotels are playing important role and increased the potential for ready-to-serve food. Because of their obvious advantages, the curried vegetables are in great demand by Defense Ministry. Military corps staying at high attitude or at desert are served with ready-to-eat food in cans.

RAW MATERIAL

Supply of fruits and vegetables are abundant in this country. A combination of various types of available vegetables when prepared into a curry gives an acceptable product.. All India production figure of various vegetables is 45.0 Million MT. Attempt may be made to utilize the locally available vegetables and if necessary some dry fruits for preparing curries of different taste, depending upon the market need.

Other raw material needed are Vanaspati, salt, green pepper, spices, onion, garlic, jaggery,etc. All these items are easily available throughout the year.

Packing material such as OTS cans, CF Boxes, etc., are important and can be obtained indigenously and must be procured well in advance.

PLANT AND MACHINERY

Principal equipments: Can reforming, can body flanger, can sealing machine, SS jacketed kettles, spice grinder, retorts, gas stove heating system, exhaust box, retorts etc.

Auxiliary equipments: Boiler, Al. Topped working tables, trolleys, weighing scale, hoist system for handling retort crates, plastic crates, wet grinder, etc.

PROJECT COST – FIXED COST – WORKING CAPITAL (in Rs. '000)
(estimate for a model project)

| | | |
|----|---|---------|
| a) | Land & Land development (500 m ²) | 150.00 |
| b) | Building and civil works (300 m ²) | 750.00 |
| c) | Plant and machinery | 750.00 |
| d) | Miscellaneous fixed assets | 100.00 |
| e) | Pre-operative expenses | 100.00 |
| | Total Fixed Capital | 1850.00 |
| | Working capital margin | 330.00 |
| | Total Project cost | 2180.00 |
| | Total working capital required at 20% of turnover | 1330.00 |

Means of Finance

| | |
|---------------------------|---------|
| - Promoter's contribution | 792.50 |
| - Term loan | 1387.50 |

PRODUCTION CAPACITY- (estimate)

- a. Product mix: Various types of canned curried vegetables value added items in demand
- b. 1000 kg of canned product/day
- c. 250 working days/annum
- d. Optimum capacity utilization: 70%

TECHNOLOGY/MANUFACTURING PROCESS- Availability

CFTRI has standardized the technology and general methods of processing of canned curried vegetables. However, the formulation/recipe can vary to make different type of curries within the level of minimum quality standards. Apart from this procedure for quality control, packing and packaging material specifications, equipment details are also provided by the institute.

Note: CFTRI does not guarantee the performance of the machine. Indenter may kindly confirm the performance, etc., from the fabricator of the machine, before a decision is taken to purchase the same.