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INDIA**

**Banana bar**

**Introduction:** Banana is one of the largest produced fruit in the country, the fruit is mainly consumed as fresh and is also processed into pulp. Banana is a good source of carbohydrates, carotenoids, soluble and insoluble dietary fiber. Banana pulp extracted from mature ripe banana can be used for the manufacture of banana bar. Banana bar is a good source of energy and micro nutrients. The excess production of banana results in drop in prices and difficulty in marketing, hence there is a need for development of value added product from banana. Banana bar is highly acceptable with chewy texture, color and overall quality.

**Use:** The bar can be consumed as confectionary product and can be used as a concentrated source of energy in special rations designed for mid day meal, expeditions and defense. It is suitable for consumption by children, adults, teenagers and aged people. Shelf life of the product is about 6 months

**Raw material :** Mature banana, and other additives etc.

**EQUIPMENTS REQUIRED:** Fruit washer, Stirrer, fruit pulper, SS Preparation tables, Boiler, SS blending tank with agitator and pump, SS steam jacketed kettles, Hot air drier

**PROJECT REQUIREMENT** (an estimate) :

Land (Approx. in Sq. Metres)	800
Building (Approx. in Sq. Metres)	288
Plant & Machinery (Approx. Rs. in '000)	2856
Total Project cost (Approx. Rs. in '000)	6100

**CAPACITY:** 100 kg/day