

SHELF STABLE EGG CRUNCHY BITES

INTRODUCTION

Egg cube is a novel product made by using egg liquid (albumin and yolk), binders and permitted additives. The mix was processed under optimized conditions and made in to pieces. The pieces were dried under optimum conditions. The roasted product was coated with optimized level of spices and packed under metalized pouches. The product further can be used as a snacks.

RAW MATERIAL

Raw materials used are chicken egg, garlic, binders, etc.

PLANTS AND MACHINERY

Planetary mixer, autoclave, generator machine, cooling table, cubing/ cutting machine, tray drier/ cross flow drier, semi automatic leg/ hand operated impulse sealer, etc.

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

a)	Land & land development (500 m ²)	125.00
b)	Building & civil construction (150 m ²)	1200.00
c)	Plant and machinery	2339.00
d)	Miscellaneous fixed assets	50.00
e)	Pre-operative expenses	260.00
	Total fixed capital	3974.00
	Working capital margin	275.00
	Total Project cost	4249.00

Means of finance	
Promoters contribution	1268.50
Term loan	2980.50

PRODUCTION CAPACITY- (estimate)

The installed capacity 100Kg egg crunchy bites/ shift/ day and working for 300 days in a year

TECHNOLOGY/MANUFACTURING PROCESS – Availability

CFTRI has standardized the technology and general methods of processing of shelf stable egg crunchy bites. Apart from this procedure for quality control, packaging and packaging material specifications, equipment details are also provided by the institute.