

**CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE  
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**PORK WAFERS**

**1. INTRODUCTION**

Pork wafers are to be used as a snack food. The product can be readily fried in any cooking oil or the dehydrated product can be used as ready to fry. Pork wafers can be introduced in school feeding programmes. Product can be prepared in shape with 1.5 to 2 mm thickness. It contains more energy material. It can be fried under normal condition. Product may be packed in flexible pouches at low moisture and oxygen transmission.

**2. MARKET POTENTIAL**

The product has excellent market potential since product contains sufficient quantity of carbohydrate, protein and mineral content.

**3. RAW MATERIALS**

Starch, pork lean meat, sugar, and salt are used as the raw materials for the products.

**4. PROCESS**

The process for manufacturing of pork wafer involves following steps: Dressed pork → Deboning → Mincing → Mixing of Ingredients → Moulding → Cooking → Cooling → Conditioning → Slicing → Drying → Frying / Packing.

**5. EQUIPMENT**

Major equipment required are Meat Mincer, Bowl chopper, Cooker, Nitrogen packing machine, Cooler, Slicer, Boiler, Fryer and Dryer.

**6. ECONOMICS OF PROJECT**

Production capacity	- 100 Kg / day
No. of Working days	- 300 days / annum
Fixed capital on land/building	- Rented shed
Working capital	- Rs. 2.10 lakh (for 15 days)
Cost of Plant/Equipment	- Rs. 7.00 lakh