CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE MYSORE

FORTIFIED PROTEIN RICH VERMICELLI

INTRODUCTION

Pasta products are one of the most ancient forms in which wheat has been consumed. The use of wheat in pasta products is more wide spread in the world, when compared to bread because pasta products are simpler to make and quick to serve, if dried can be conveniently stored for a relatively long period of time without deterioration, of pasta. Pasta production must be attributed to easy to prepare, readily available, lower cost, longer shelf life, could be consumed in various forms etc. the protein content could be increased by the additional of protein rich flour. Thus high protein vermicelli has great potential due to its better nutritional status and hence has higher opportunity value.

i) The product can be used as breakfast as well as snack.
ii) High protein vermicelli has great potential duet to its better nutritional status.
iii) Product has longer shelf life.

Pasta products are one of the most ancient forms in which wheat has been consumed. Pasta is the Italian word for paste, a mixture of flour and salt. The use of wheat in pasta products is more wide spread in the world when compared to bread because pasta products are simpler to make and quick to serve, if dried can be conveniently stored for a relatively long period of time without deterioration. Pasta products comprise of vermicelli, noodles, macaroni and spaghetti.

RAW MATERIAL

The important raw materials required for the preparation of fortified protein rich vermicelli are: wheat flour, Soy flour, Vitamin premix, Additives and water.

PLANTS AND MACHINERY

Principal equipments: Mixer, Extruder, Drier and Packaging Machine.

PROJECT COST – FIXED COST – WORKING CAPITAL (in Rs.'000)

(estimate for a model project)

a)	Land & land development (500 m^2)		250.00
b)	Building & civil construction (320 m^2)		1350.00
c)	Plant and machinery		600.00
d)	Miscellaneous fixed assets		100.00
e)	Pre-operative expenses		150.00
	Total fixed capital		2450.00
	Working capital margin		600.00
	Total Project cost		3050.00
	Total working capital required at 20% of turnover		1600.00
	Means of finance		
	Promoters contribution	770.00	
	Term loan	2280.50	

PRODUCTION CAPACITY- (estimate)

The installed capacity 1000Kg finished product per shift/day and working for 300 days in a year.
Optimum capacity utilization: 70%

TECHNOLOGY/MANUFACTURING PROCESS – Availability

CFTRI has standardized the technology and general methods of processing of Fortified protein rich vermicelli. Apart from this procedure for quality control, packaging and packaging material specifications, equipment details are also provided by the institute.