

ONION FLAVORED BISCUITS

Process code No.CBF-2750

INTRODUCTION

Onion is an important and indispensable item in every kitchen as condiment and vegetable, the major value lies in its pungency of the flavour due to the presence of sulfur bearing compound called as allyl sulfide or propyl sulfide in volatile oil of plant juice. Use of onion in biscuit making results in the development of entirely a new product with typical flavour of onion. Currently there are no such biscuits available in Indian market hence; onion biscuits have high opportunity to manufacture them as a novel product.

Product characteristics are

- i) Product is ready to eat variety snack item
- ii) Product offer quality and strength of onion flavour
- iii) It has typical, familiar taste of onion.

RAW MATERIAL

Wheat flour, bakers yeast compressed, hydrogenated fat, sugar, salt, milk powder, baking powder, onion, sesame seeds, green Chillies, coriander leaves and water

PLANT AND MACHINERY

Principle equipments: Mixer, sheeter, laminator, rotary cutter, baking oven, cooling belt and packaging machine.

Auxiliary equipments: Trolleys, SS buckets, handling vessels for raw material handling.

PROJECT COST – FIXED COST – WORKING CAPITAL (Rs.‘000)

(Estimate for a model project)

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|---|---------|
| a) Land & Land development (500 m ²) | 144.00 |
| b) Building and civil works (267m ²) | 972.00 |
| c) Plant and machinery | 1655.00 |
| d) Miscellaneous fixed assets | 140.00 |
| e) Pre-operative expenses | 367.00 |
| Total Fixed Capital | 3278.00 |
| Working capital margin | 788.00 |
| Total Project cost | 4066.00 |
| Total working capital required at 15% of turnover | 1800.00 |

Means of Finance

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|---------------------------|---------|
| - Promoter's contribution | 1883.00 |
| - Term loan | 2183.00 |

PRODUCTION CAPACITY-(estimate)

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|------------------------------|--|
| Suggested economic capacity | : 569 kg onion flavored biscuits/shift |
| Working | : 1 shifts/day; 300 working day/ annum |
| Installed capacity | : 170 tonnes/annum |
| Optimum capacity utilization | : 70% |

TECHNOLOGY / MANUFACTURING PROCESS -AVAILABILITY

The technology for processing of onion flavored biscuits has been developed at CFTRI, Mysore using appropriate equipment optimal product recovery of right quality. The institute has the necessary expertise to provide technical assistance and guidance for setting up the project and implementation, under technical consultancy arrangements.