

CHIKKI/ NUTRA CHIKKI

INTRODUCTION

Chikki is a ready to eat traditional sweet snack consumed by all sections of population in India. It provides protein, carbohydrates and fats. Currently, the demand for functional foods is increasing at fast pace. This popular sweet snack is a good vehicle to transfer some essential nutraceuticals into needy and health conscious consumers. In addition to providing energy, macronutrients, pleasure of sweetness, it could provide some essential nutraceuticals if it is fortified. Some such natural nutraceuticals having specific health benefits are chosen to fortify chikki.

RAW MATERIAL

The important raw materials required for the preparation of chikki/ nutra chikki are jaggery, peanut and other ingredients.

PLANTS AND MACHINERY

Principal equipments: - Drum roaster, splitting machine, stainless steel trays, candy cooker, sheeting and cutting machine, working tables, hand refractometers, sieves, powdering machine, syrup filtration unit, jacketed tank and digital balance.

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)	600.00
c)	Plant and machinery	400.00
d)	Miscellaneous fixed assets	60.00
e)	Pre-operative expenses	210.00
	Total fixed capital	1395.00
	Working capital margin	111.00
	Total Project cost	1506.00

Means of finance	
Promoters contribution	376.50
Term loan	1129.50

PRODUCTION CAPACITY- (estimate)

The installed capacity 100Kg 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 chikki/ Nutra chikki. Apart from this procedure for quality control, packaging and packaging material specifications, equipment details are also provided by the institute.