CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE, MYSORE

PRODUCTION OF LOW SUGAR MILK BURFI

INTRODUCTION

Preparation of low sugar milk Burfi is similar to the traditional method of preparation of milk Burfi. The only difference is the addition of Sorbitol syrup instead of sugar in traditional process. The main and critical steps in the present process is the end point where the hot mass is taken out for molding and the correct proportion of Sorbitol syrup. All the ingredients are weighed, mixed and heated to obtain 78-80 ^{0}B. This is then poured over a slab, cooled and then cut into pieces. The product characteristics are,

i) The product can be used as a sweet.
ii) The product can be utilized under the nutritional label "low sugar sweet" and supplied to health conscious consumers.
iii) It can be stored in polypropylene pouches and cardboard cartons.

RAW MATERIAL

The important raw materials required for the preparation of sugar free Burfi are: Khoa, Sorbitol syrup, Vanaspati. All the raw materials are indigenously available.

PLANTS AND MACHINERY

Principal equipments: - Pans, LPG gas stove, electric balance, Handling steel vessels and Heat sealer.

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

a)	*Land & land development (400 m^2)		270.00
b)	*Building & civil construction (150 m^2)		372.00
c)	Plant and machinery		158.00
d)	Miscellaneous fixed assets		5.00
e)	Pre-operative expenses		25.00
	Total fixed capital		830.00
	Working capital margin		120.00
	Total Project cost		950.00
	Total working capital required at 20% of turnover		735.00
	Means of finance		
	Promoters contribution	327.50	
	Term loan	622.50	

* **The unit can also be set up as part of an existing facilities or in a hired premises when the cost can be reduced.**

PRODUCTION CAPACITY- (estimate)

The installed capacity 200Kg 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 sugar free Burfi. Apart from this procedure for quality control, packaging and packaging material specifications, equipment details are also provided by the institute.