

Multi-grain cereal-legume bar and Puffed rice bar

Use: **Multi-grain cereal and legume bar** is a ready to eat sweet snack. Several types of cereal bars are commercially available and given different names, like food bars, energy bars, snack bars, granola bars, etc., each differing in ingredients and processing and texture. They ideally provide essential nutrients and possess a reasonable shelf life and hence, they also could be used as meal replacers. The present product contains multi grains including cereals, legumes and nuts and thus considered to be nutritious and are of soft and chewy type.

Puffed rice bar is a ready to eat sweet snack. It is crisp and sweet in taste and can be consumed by all sections of population. It is different from commercial/traditional product being available in the country, not only in shape but unique in texture as well. The traditional product is spherical in shape and is very hard to break or to bite, whereas the current product is rectangular bar shape, is slightly soft and chewy in texture and could be consumed easily

Shelf life of the product is about 4 months.

a) Raw material :

Rice flakes, Ragi flakes, Sesame, Peanuts, Oat flakes, Soy flour, Honey, Ghee, Sugar, Guar gum etc.
Puffed rice, jaggery, etc.

EQUIPMENTS REQUIRED: Drum Roaster, Splitting machine, Stainless steel trays, Candy cooker cum mixer, Sheeting and cutting machines, Deep fat fryer, Planetary mixer, Syrup filtration unit etc.

PROJECT REQUIREMENT (an estimate) :

Land (Approx. in Sq. Metres)	500
Building (Approx. in Sq. Metres)	150
Plant & Machinery (Approx. Rs. in '000)	1100
Total Project cost (Approx. Rs. in '000)	2500

CAPACITY :

Capacity: 100 kg/day