FLAKED JOWAR RTE LOW FAT SWEET & SAVOURY SNACKS

INTRODUCTION

The jowar or sorghum snack is a ready-to-eat (RTE) product with either sweet or salt-spicy in taste. It is suitable as a low-fat snack because the step of frying in oil fat has been omitted to provide a good shelf-life without sacrificing the attractive taste and texture of eating a crispy snack. The product is low in cost and can also be considered as a health food. The product can be stored for 4 months at ambient conditions with good shelf stability.

USE

The developed product is not only nutritionally excellent but also possess and attractive crisp texture with sweet & spicy taste. It can also be marketed as a health food. In addition, it is also suitable as a low-fat snack in place of traditional fried snacks which content very high level of fat.

RAW MATERIAL

Jowar flakes or Sorghum flakes, Sugar, Salt, Spices & Fat etc.

PROCESS

The unit operation involved in the process is Grading \rightarrow Roasting \rightarrow Flavouring \rightarrow Coating \rightarrow Drying \rightarrow Packing

PLANT AND MACHINERY

Principal equipments: Grader, Drier, Toaster, Pan coater, Heat sealer and miscellaneous items.

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

(Estimate for a model project)

a)	Land & Land development (230 m ²)	50.00
b)	Building and civil works (126 m ²)	480.00
c)	Plant and machinery	820.00
d)	Miscellaneous fixed assets	10.00
e)	Pre-operative expenses	140.00
	Total fixed capital	1500.00
	Working capital margin	300.00
	Total Project cost	1800.00

Means of finance

- Promoters contribution	675.00
- Term loan	1125.00

PRODUCTION CAPACITY - (estimate)

Suggested economic capacity: 580Kg /day

Working : 1 shift/day, 300 days/year

Capacity : 174 tones/ annum

Optimum utilization capacity: 70%

TECHNOLOGY/MANUFACTURING PROCESS – Availability

The technology for the manufacture of flaked jowar RTE low fat sweet & savory snacks has been developed at CFTRI, Mysore, using appropriate equipment for optimal product recovery of right quality. The CFTRI has the necessary expertise to provide technical assistance and guidance for setting up the project. The CFTRI can offer further technical assistance for project implementation under technical consultancy arrangements.