CENTRAL FOOD TECHNOLOGICAL RESEARCH INSITUTE, MYSORE – 570 020

URD BHATH
(Process code – CCP 1226)

Ready mix: Urd bhath is one of the products developed at the institute. It is a rice / poha based product to which roasted urd dhal grits are added along with other seasonings like cashew nuts, curry leaves and fried papad pieces as garnishings.

Marketing Information
The ready mixes can find ready market in the urban, higher, middle - income families, in industrial labour and large – scale-catering establishment apart from targeting the Indian population abroad. The convenience foods may be partially or fully prepared foods. The partially prepared foods need to be processed further at home or at the place of use.

Raw materials
It is based on processed rice, pulse and spices.

Packaging
Metallised polyester polypropylene

Plant & equipments
Destoner, Roaster, Sifter, Plate mill, Ribbon blender, Pulveriser (hammer), Pouch sealing machine.

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

a)	Land (3600 M^2)	684
b)	Building (642 M^2)	1893
c)	Principal Plant & Equipment	1657
d)	Auxiliary Equipment	443
e)	Other fixed asset	550
f)	Preliminary/Preoperative Expenses	510
	Total fixed cost	**5737**
	Working Capital (Margin)	842
	Total Project Cost	**6579**

Means of Finance
- Promoters contribution   2276.25
- Term loan   4302.75

PRODUCTION CAPACITY- (estimate)

Capacity	: 300 tonnes/annum
Working	: 1 shift/day ; 300 days /annum
Optimum capacity utilization	: 70%

TECHNOLOGY/MANUFACTURING PROCESS – Availability

The technology for production of instant urdbhath mix has been developed at CFTRI, Mysore using appropriate equipment for optimal product recovery of right quality. The Institute has the necessary expertise to provide technical assistance and guidance for setting up the project. The CFTRI can also offer further technical assistance for project implementation, under technical consultancy arrangement.