

**CSIR-Central Food Technological Research Institute,  
Mysore – 570 020, INDIA**

**LOW-FAT EXPANDED GREEN SNACK USING *MORINGA***

**1. Introduction:**

Green chips are made from cereal and pulse flours along with green leafy vegetables to develop ready-to-eat snack products. The products are suitable as a low-fat snack because the step of frying in oil/fat has been eliminated to provide a good shelf-life without sacrificing the attractive texture and taste of a crispy snack. The product can be consumed as any time snack. In addition, the products are cost-effective and can also be considered as a health food (low-fat, high-fibre and high-protein). The product can be shelf stored for more than 3 months at ambient conditions.

**2. Raw material:**

Black gram dhal , Finger millet , *Moringa* leaves, Salt, Sugar, Spice powder etc.

**3. Plant and Machinery:**

**Capacity: 100 kg/day**

Grinder, Sieving unit, Boiling unit, Mixer, Extruder, Toasting unit, Roasting unit, Packaging unit, Drying unit, Coating unit, Precision balance, Moisture meter, Dial thickness gauge/micrometer etc.

**4. Project requirement:**

Land area in Sq. Mt.        205

Building area in Sq. Mt.    94

Plant and machinery (Approx.)    Rs. 17.60 Lakhs

Estimated project cost (excluding Land & Building) : Rs. 33.23 Lakhs

**5. Technology / Manufacturing Process:**

For technology and technical assistance please contact: