

## MOTH BEAN DHAL PUFF

### INTRODUCTION

The moth bean dhal puff is a ready-to-eat snack (RTE) product. It is suitable as a low-fat snack because the step of frying using oil or fat has been omitted to provide a good shelf-life to the product without sacrificing the attractive taste and texture of eating a crispy snack. The product is cost effective and may also be considered as a health food. The product can be stored for 3 months at ambient conditions. As moth bean is a underutilized pulse, the use of the same to develop a product can be considered as a value addition with added benefit of increased protein content. The same can be used as a base material for making health bar or coated product having sweet or savoury taste for use as snacks.

### RAW MATERIAL

Dehusked moth bean dhal

### SPECIFICATIONS

- The snack should be crisp in texture without any off-flavour or rancid flavour.
- Moisture content of the product should be less than 6% (dry basis)
- The fat content of the product should be  $\leq 3\%$  (dry basis)
- The bulk density of the product is  $400 \text{ kg/m}^3$

### CAPACITY

Daily production: 500 kg finished product/day/Shift  
Working: 300 days

### PLANT AND MACHINERY

Soaking Tank, Autoclave with Diesel Fired Boiler, 2-Deck Sieve Shaker, Hot Air Toaster

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

Land 110 Sq. m	22.00
Building 75 Sq. m	303.00
Plant and equipment	1232.00
Preliminary and preoperative expenses	200.00
Working capital	625.00
<b>Total project cost</b>	<b>2382.00</b>