

RTE SNACK MIX FROM PUFFED COARSE CEREALS AND LEGUMES**INTRODUCTION**

Coarse grains like sorghum, bajra and grain amaranthus are nutritionally comparable and sometimes score over the major cereals. These grains possess unique nutritional characteristics specifically, they are gluten-free, and have complex carbohydrates, rich in dietary fiber as well as unique phenolic compounds and minerals. The product has been prepared using two to three minor cereals and legumes by puffing technique. The product can be used by reconstituting either water or milk or can be shaped into balls or burfi of 25 gm each. The product can be consumed by people of all age groups.

RAW MATERIAL

Raw materials used are millets, pulses, oil seeds, additives, etc.

PLANTS AND MACHINERY

Cleaner cum de-stoner, hammer mill, bow roaster, boiler, autoclave, popping machine, tray dryer, mixer, sifter, sealing machine, etc.

**PROJECT COST – FIXED COST – WORKING CAPITAL (in ` '000)
(Estimate for a model project)**

a)	Land & land development (500 m ²)	1500.00
b)	Building & civil construction (125 m ²)	1000.00
c)	Plant and machinery	2200.00
d)	Miscellaneous fixed assets	100.00
e)	Pre-operative expenses	550.00
	Total fixed capital	5350.00
	Working capital margin	620.00
	Total Project cost	5970.00

Means of finance	
Promoters contribution	1975.5
Term loan	4012.5

PRODUCTION CAPACITY- (estimate)

The installed capacity 500Kg/ shift/ day and working for 300 days in a year

TECHNOLOGY/MANUFACTURING PROCESS – Availability

CFTRI has standardized the technology and general methods of processing of RTE snack mix from puffed coarse cereals and legumes. Apart from this procedure for quality control, packaging and packaging material specifications, equipment details are also provided by the institute.