

DEEP FAT FRIED EGG CUBES

INTRODUCTION

Hygienically collected chicken eggs can be used for the production of shelf stable egg cubes. The whole egg contents i.e. yolk and albumin in combination or individually yolk and albumin is used for the production of egg cubes. The spices, condiments and binders used should meet the general requirements of quality and kitchen preparations. The product can be packed in flexible pouches of metalized polyester material. The product has a shelf life of two months under ambient temperature.

RAW MATERIAL

Chicken egg, binders, salt, etc.

PLANTS AND MACHINERY

Boiler, fryer auto fryer, mixer (ribbon type), heat sealing machine, cube cutting, steam cooker, weighing balance, etc.

PROJECT COST – FIXED COST – WORKING CAPITAL (in ` ‘000)

(Estimate for a model project)

a)	Land & land development (500 m ²)	200
b)	Building & civil construction (240 m ²)	447
c)	Plant and machinery	1800
d)	Miscellaneous fixed assets	150
e)	Pre-operative expenses	330
	Total fixed capital	2927
	Working capital margin	883
	Total Project cost	3810

PRODUCTION CAPACITY- (estimate)

The installed capacity 544Kg finished product/ day and working for 300 days in a year

TECHNOLOGY/MANUFACTURING PROCESS – Availability

CFTRI has standardized the technology and general methods of processing of Deep fat fried egg cubes. Apart from this procedure for quality control, packaging and packaging material specifications, equipment details are also provided by the institute.