

MEAT WAFERS

1. INTRODUCTION

Meat wafers are to be used as a snack food. The product can be readily fried in any cooking oil or the dehydrated product can be used as ready to fry. Meat wafers can be introduced in school feeding programmes. Product can be prepared in shape with 1.5 to 2 mm thickness. It contains more energy material. It can be fried under normal condition. Product may be packed in flexible pouches at low moisture and oxygen transmission.

2. MARKET POTENTIAL

The product has excellent market potential since product contains sufficient quantity of carbohydrate, protein and mineral content.

3. RAW MATERIALS

Starch, sheep or goat lean meat, sugar, and salt are used as the raw materials for the products.

4. PROCESS

The process for manufacturing of meat wafer involves following steps: Dressed meat → De-boning → Mincing → Mixing of Ingredients → Moulding → Cooking → Cooling → Conditioning → Slicing → Drying → Frying / Packing.

5. EQUIPMENT

Major equipment required are Meat Mincer, Bowl chopper, Cooker, Nitrogen packing machine, Mixer, Cooler, Slicer, Boiler, Fryer and Dryer.

6. ECONOMICS OF PROJECT

Production capacity	- 100 Kg / day
No. of Working days	- 300 days / annum
Fixed capital on land/building	- Rented shed
Working capital	- Rs. 2.10 lakh (for 15 days)
Cost of Plant/Equipment	- Rs. 7.00 lakh