MILK CHOCOLATE

INTRODUCTION

Milk chocolate is popular confection throughout the world having unique taste, flavour and mouth-feel. Due to presence of cocoa, it is rich in natural antioxidants having health benefits. It is a ready to eat product and preferred by all section of people

RAW MATERIAL

Raw materials used are cocoa mass, cocoa butter, sugar and milk powder.

PLANTS AND MACHINERY

Planetary Mixer, Triple roller, conching machine, double jacketed vessel with both hot and cold water circulation, digital thermometers, moulds of various shapes and sizes and cooling cabinet

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

a)	Land & land development (500 m ²)	125.00
b)	Building & civil construction (150 m ²)	600.00
c)	Plant and machinery	1347.50
d)	Miscellaneous fixed assets	50.00
e)	Pre-operative expenses	264.00
	Total fixed capital	2386.50
	Working capital margin	275.00
	Total Project cost	2661.50

Means of finance

Promoters contribution 665.375 Term loan 1996.125

PRODUCTION CAPACITY- (estimate)

The installed capacity 100Kg chocolate with added sugar/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 Milk Chocolate. Apart from this procedure for quality control, packaging and packaging material specifications, equipment details are also provided by the institute.