CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE, MYSORE - 570 020

Combination doughnut and Cake doughnut mix

INTRODUCTION

Combination Doughnut: Combination Doughnut mix is a premix containing all the ingredients normally used in the preparation of the combination doughnut. Dried baker's yeast is provided in a separate pouch and needs to be dispersed in luke warm water prior to kneading.

Cake doughnut mix is a premix containing all the ingredients normally used in the preparation of cake doughnut. Doughnuts could be easily prepared from such premix by kneading it with water, shaping the dough into circular shape and frying it in oil using simple appliances available in the household kitchen.

Above mixes are novelty products and they add variety to snack foods in the household. The advantages in the use of such mixes are convenience as it eliminates the drudgery of purchasing ingredients in small quantities and weighing them. In addition, the recipe is also not known to many, particularly in household. These mixes will find extensive use in urban middle class families, restaurants, bakeries, industrial canteens and armed forces.

RAW MATERIALS

Raw materials used in this product are maida, sugar, hydrogenated fat, egg powder, skimmed milk powder, soya flour, edible common salt, baking chemicals etc.

PROCESS IN BRIEF

Dry ingredients → Sieving → Mixing → Grinding → Blending → Aeration → Filling
→ Sealing → Storage

EQUIPMENTS

Sifter, Grinder, Double arm Mixer, Vertical mixer, Platform & Pan balance, which are available indigenously.

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

a)	Land & Building (Rented)	50.00
b)	Plant and machinery	830.00
c)	Pre-operative expenses	50.00
-	Total fixed capital	930.00
	Working capital margin	500.00
	Total Project cost	1430.00

Means of finance

 Promoters contribution 	575.00
- Term Ioan	855.00

PRODUCTION CAPACITY- (estimate)

Suggested economic capacity: 500Kg /day

(Cake doughnut/Combination doughnut)

Working : 1 shift/day, 300 working days/year

Capacity : 150 Tonnes /annum

Optimum utilization capacity: 70%

TECHNOLOGY/MANUFACTURING PROCESS – Availability

The technology for the manufacture of Combination doughnut mix / Cake doughnut mix have been developed at CFTRI, Mysore, using appropriate equipment for optimal product recovery of right quality. The CFTRI has the necessary expertise to provide technical assistance and guidance for setting up the project. The CFTRI can offer further technical assistance for project implementation under technical consultancy arrangements.