

PRODUCT INFORMATION SHEET

GLUTEN FREE COOKIE CAKE

Introduction

Celiac disease is an autoimmune disorder of the small intestine that occurs in genetically predisposed people of all ages. Symptoms include chronic diarrhoea, and fatigue. The only treatment is long life diet with absence of gluten. There is a demand for gluten free products to cater to the needs of the people suffering from celiac diseases. Hence good market exists for gluten-free products. The gluten free cookie cake is a specialty product with unique texture which falls between cakes and cookies. Cakes are rich in sugar and fat which are not preferred by obese, diabetic, hypertensive patients. Millets were chosen to improve the nutritional characteristics of cookie cake and also make it gluten free and low GI. The process consists of the preparation of gluten free cookie cake using millet blend and other cookie cake ingredients and permitted additives. The gluten free cookie cake have slightly dark golden brown crust colour, smooth and uniform surface, slightly dark golden brown crumb colour, soft and chewy texture with spicy tinge. Immunological validation of gluten free cookie cake showed the absence of gluten protein. Hence these cookie cakes can be considered as immunologically safe for celiac disease patients.

Use: Ready formulation and processing conditions for gluten free cookie cake

Raw materials: Blend of millet flours and other cookie cake making ingredients

Process: Scaling of ingredients, preparation of batter by mixing, scaling and baking

Equipment required: Dough mixer, baking oven, cooling racks, weighing scale etc.

Suggested capacity: 229 kg cookie cake per batch

Working: 300 working days/ year

Project cost – fixed cost – working capital (Estimate for a model project)

Building – Existing building

Plant and equipment – 19.5 lakh

Preliminary and preoperative expenses – 2.07 lakh

Working capital – 2.38 lakh

Total project cost – 34 lakh



GLUTEN FREE COOKIE CAKE