

BOMBAY HALWA MIX

INTRODUCTION

Halwa, a traditional sweetmeat is prepared and consumed in every Indian home during festivals and other occasions. Process know-how has been developed for manufacturing the Bombay halwa mix is a convenient ready mix and it saves time. The final product halwa is as delicious as the freshly prepared one. The product can be stored in PP pouches for 3 months under ambient temperature. Any manufacturer of instant mixes such as jamoon mix may be able to use the same machinery for manufacturing of Bombay halwa instant mix.

RAW MATERIAL

Maize starch, Icing sugar, Vanaspathi & Colour etc.

PROCESS

Ingredients → Mixing → Halwa mix → Packing

PLANT AND EQUIPMENT

Planetary mixer, Electric stove, Balance.

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

a) Land & Building	2,00,000
b) Plant & Machinery	1,25,000
c) Miscellaneous	25,000
d) Preoperative expenses	50,000
Total fixed capital	4,00,000
Working capital	47,000
Total project cost	4,47,000

PRODUCTION CAPACITY- (estimate)

Working : 2 shifts/day; 300 working days/annum
Installed capacity : 40 Kg/shift/day
Optimum capacity utilization : 70%

For Technology and Technical assistance please contact

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