

CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE, MYSURU-570020

PRODUCT INFORMATION SHEET

“READY TO USE MULTI-GRAIN IDLI AND DOSA BATTER IN RETAIL



PACKS”



Introduction

Traditional foods like Idli and Dosa require time, effort, and skill for their preparation. Consumers are looking for time-saving solutions to make quick, nutritious, tasty breakfast items. Nowadays, Idli and Dosa are prepared from packaged, branded ready-to-cook batter. The multigrain batter ingredients in the product are carefully selected and blended to provide the ideal combination of taste, texture, and nutrition for making both Idli and Dosa. The blend of grains in this batter has higher protein and minerals compared to the normal Idli and Dosa batter.

Raw materials: Rice, Blackgram, and blend of multi-grains.

Market potential: The ready-to-cook market in India is estimated to grow as the number of working population increase. Convenience food items are becoming more and more popular because they are easy to make, packed with nutrients, and

beneficial to health. The rising number of lifestyle diseases is predicted to drive the demand for nutritious foods.

Project economics (an estimate):

Capacity of Production : 300 kg/day

Building Area : 1500

(Approx. in Sq. Meters)

Plant and Machinery (Rs.) : 03 Lakhs

Total Project Cost : 15 Lakhs

Cost of Production per Ton : 48000