

**CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE
MYSORE - 570 020**

**POTATO WAFERS/CHIPS: DIRECT PROCESS
[CFV-3260]**

INTRODUCTION

Potato wafers/chips are one of the most popular snack food item consumed in not only in all parts of India but all over the world. It is being manufactured not only in a large scale by big firms, but also on cottage/home scale in semi urban and rural areas.

MARKET POTENTIAL

Potato processed into chips/wafers, can find use in a variety of dishes where potatoes are normally used and also find new uses as convenience foods; additive to other food products.

Dehydrated chips and deep fat fried chips can find a niche in the array of convenience products in the market. The products have considerable scope and potential in the emerging food scene.

RAW MATERIAL

Raw potato, edible refined oil, chemical, salt and spices

Potato: *Sound potatoes of any variety whether fresh or cold stored can be used. Normally, cold storage of potato causes darkening of chips and manufacturer do not prefer to use such potato. However, the techniques described in this process are effective in over coming this problem. Potato should preferably be of medium size and without shallow eyes.*

Specifications: The wafers/chips should be translucent in appearance, crisp to eat and should possess uniform off-white or golden yellow colour and should be free from blisters, brown discolouration and sogginess.

By-product: Peel and some starch obtained during mechanical peeling, slicing and blanching and washing of potatoes are the only by-product. On large scale operation, the by-product could be used for recovery of potato-starch.

PROCESS: FRIED POTATO WAFERS/CHIPS: [DIRECT PROCESS]

Potato □ Washing □ Peeling □ Slicing □ Treatment □ De-watering □ Frying □ Salting □
Packaging □ Storage.

EQUIPMENT

Potato washer, peeler, slicer, blancher, hydro extractor, LPG/boiler, deep fat fryer, heat sealer, packaging machine, weighing machine, stainless steel vessels and miscellaneous handling equipments etc.

Capacity of production:

FRIED POTATO WAFERS/CHIPS : 250kg/Day

Working : 300 Days

PROJECT ECONOMICS- FIXED COST – WORKING CAPITAL (IN RS.'000)

(Estimate for a model project)

(a)	Land & land development (600 M ²)	90.00
(b)	Building & civil construction (150 M ²)	400.00
(c)	Cost of plant and machinery	860.00
(d)	Miscellaneous fixed assets	80.00
(e)	Pre operative expenses	80.00
	Total fixed cost	1510.00
	Working capital margin	175.00
	Total project cost	1685.00

Means of finance

Promoter's contribution : 552.50

Term loan : 1132.50

For Technology and Technical assistance please contact

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