

**CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE,
MYSORE – 570 020**

COFFEE BASED MOUTH FRESHENER

INTRODUCTION

The ingredients present in mouth freshener, generate a pleasant taste and fresh feeling and also stimulate the saliva glands. This naturally flushes and cleans the mouth. As coffee based mouth freshener is chewed slowly, there is a special catalytic like effect by the saliva on the other ingredients, so that when the portion is swallowed it reacts with the odour forming agents of digestion.

RAW MATERIALS

Freshly harvested green coffee seeds and spices.

PLANT AND EQUIPMENT

Hammer mill, Steam generator, Ribbon blender, Faking machine, Hot air roaster, Jacketed steam kettle and Digital weighing machine.

PRODUCTION CAPACITY – (ESTIMATE)

Installed capacity: 100 kg coffee freshener/ day/ shift

Total working days: 300 working days

PROJECT COST (ESTIMATE)

	Rs. 000'
1. Land development (600 M ²)	150.00
2. Building & Civil work (400 M ²)	320.00
3. Plant & equipment	1900.00
4. Other fixed assets	50.00
5. Auxiliary equipment	60.00
6. Preliminary & preoperative expenses	300.00
Total fixed project cost	2780.00
Working capital	630.00
Total project cost	3410.00

Means of Finance

Promoter's contribution	1325.00
Long term loan	2085.00

For Technology and Technical assistance please contact

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