

CEREAL BAR

INTRODUCTION

Cereal bars are called by many names such as meal replacement bars, Energy bars and protein bars. They are generally designed to provide a compact source of energy, carbohydrates and protein along with micronutrients for the constant traveler, athlete or a person with limited access to a range of nutrient rich foods.

The bars can be utilized under the label ready to eat or cereal bars and can also be fortified with vitamins, minerals and dietary fibre to make it into a wholesome food. Also, other ingredients like dried fruits, fruit concentrates, oat products, wheat flakes etc could be incorporated to prepare a variety of cereal bars. Cereal bars are popular as portable foods and can be consumed in between meals or along with lunch or dinner.

RAW MATERIAL

Jaggery, Peanuts, Puffed Rice, Soya Flakes, Skim Milk Powder, Honey, Guar Gum, Ghee etc.

PLANTS AND MACHINERY

Principal equipments: - Drum roaster, splitting machine, candy cooker cum stirrer, sheeting & cutting machine, hand refractometer, weighing machine, groundnut powdering machine, syrup filtration unit and cooking gas.

PROJECT COST – FIXED COST – WORKING CAPITAL (in Rs. '000)

(Estimate for a model project)

a)	Land & land development (500 Sq. M)	125.00
b)	Building & civil construction (150 Sq. M)	600.00
c)	Plant and machinery	1225.00
d)	Miscellaneous fixed assets	50.00
e)	Pre-operative expenses	259.00
	Total fixed capital	2259.00
	Working capital margin	216.00
	Total Project cost	2475.00

Means of finance

Promoters contribution	618.75
Term loan	1856.25

PRODUCTION CAPACITY- (estimate)

The installed capacity 100Kg finished product per shift/day and working for 300 days in a year.

TECHNOLOGY/MANUFACTURING PROCESS – Availability

CFTRI has standardized the technology and general methods of processing of Cereal bar. Apart from this procedure for quality control, packaging and packaging material specifications, equipment details are also provided by the institute.