

Deep fat fried and flavoured Cashew Kernels

INTRODUCTION

Fried and flavoured cashew kernel is considered as a snack food which is in ready-to-eat form. It is prepared by deep fat frying the fresh cashew kernels at optimized conditions. Though several brands of fried cashew kernels are available in the market, a close look at these products reveal a number of defects in the quality due to faulty processing steps. The product prepared by this process has uniform quality and prolonged shelf life of 4 months. It is a highly valued snack having established market both domestic and export. This process can be a major means for value addition to cashew kernel to face global challenge by cashew processing and exporting industry.

RAW MATERIAL

Cashew kernel, Edible common salt, Sugar, Chilli powder, Chilli oleoresin, Black pepper oleoresin & dehydrated garlic.

EQUIPMENTS:

Major equipments are Rotary drum, Deep fat fryer, Air compressor, Spray nozzle unit, Form fill seal machine, SS trolleys, SS trays, De-humidifier, Electric heater, Pin mill grinder, Draining table.

ECONOMICS OF PROJECT (Approximately):

Capacity of Plant:	144 MT / Annum
Land (1000 M ²)	2.50 Lakhs
Building (300 M ²)	12.00 Lakhs
Other fixed assets	1.50 Lakhs
Preliminary / Preoperative expenses	4.07 Lakhs
Cost of plant/equipment	20.86 Lakhs
Fixed capital	40.93 Lakhs
Working capital (margin)	18.25 Lakhs
Total Project Cost	59.18 Lakhs