

COMPOSITE LENTIL CHIPS

USE:

Ready-to-prepare lentil chips delivered to the customer as a dehydrated product are meant for consuming as a snack after final processing at the consumer end. The product is a convenience food and can be micro-waved or toasted or deep fried prior to consumption. The product is cost-effective and can also be considered as a health food due to low fat and high fibre contents. The product is self-stable, can be stored up to 6 months and prepared for consumption as and when needed.

RAW MATERIALS:

Lentil, Tapioca starch, Hydrogenated fat, Salt, Sugar, Chilli powder etc

PROCESS:

Lentil dhal → Grinding → Sieving → Flour + Tapioca starch → Mixing → Dough → Steaming → Kneading → Extruding/Shaping → Drying → Chips → Toasting → Coating/Flavouring → Packing.

PLANT AND MACHINERY:

Grinder, Sieve shaker, Autoclave, Dough mixer, Forming extruder, Dryer, Toaster etc

PROJECT COST – FIXED COST – WORKING CAPITAL (in Rs.‘000) (Estimate for a model project)

a) Land & Land development (374 m ²)	75.00
b) Building and civil works (165 m ²)	650.00
c) Plant and machinery	1200.00
d) Miscellaneous fixed assets	50.00
e) Pre-operative expenses	220.00
Total fixed capital	2195.00
Working capital margin (30 days)	370.00
Total Project cost	2565.00
Means of finance	
- Promoters contribution	918.75
- Term loan	1646.25

PRODUCTION CAPACITY - (estimate)

Suggested economic capacity: Processing of 500 Kg raw materials /day
Finished product : 546 Kg / day / shift
Working : 1 shifts/day, 300 working days/year
Capacity : 163.8 tones/ annum
Optimum utilization capacity: 70%

TECHNOLOGY/MANUFACTURING PROCESS – Availability

The technology for the manufacture of lentil chips developed at CFTRI, Mysore, using appropriate equipment for optimal product recovery of right quality. The CFTRI has the necessary expertise to provide technical assistance and guidance for setting up the project. The CFTRI can offer further technical assistance for project implementation under technical consultancy arrangements.