

Multigrain based low fat fortified snack

INTRODUCTION

Snacks are made from cereal and pulse flours to develop ready-to-eat snack product. The products are suitable as a low-fat snack because the step of frying in oil/ fat has been eliminated to provide a good shelf-life without sacrificing the attractive texture and taste of a crispy snack. The product can be consumed as any time snack. In addition, the products are cost-effective and can also be considered as a health food (low fat-high fiber). The product can be shelf stored for more than 6 months at ambient conditions.

RAW MATERIAL

Parboiled broken rice, sorghum, green gram dhal, etc.

SPECIFICATIONS

- The snack should be crisp in texture without any off-flavour or rancid flavour.
- Moisture content of the product should be less than 5% (dry basis).
- The fat content of the product should be $\leq 5\%$ (dry basis).
- The bulk density of the product is $\leq 350 \text{ kg/m}^3$.

CAPACITY

Daily production: 100 kg finished product/day/Shift
Working: 300 days

PLANT AND MACHINERY

Vibro fluid bed roaster, grinder, mixer, extruder, coating machine, form-fill seal machine.

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

Land 205 Sq. m	41.00
Building 88 Sq. m	380.00
Plant and equipment	950.00
Preliminary and preoperative expenses	180.00
Working capital	170.00
Total project cost	1721.00