

INSTANT GRAVY MIXES: DEHYDRATED

INTRODUCTION

The process covers know how for production of dehydrated instant mixes for gravy (curry) of six types. They include-

- Gravies for meat preparations (2 profiles-Madras Kurma and Mutton Chilly fry)
- Gravies for fish preparations (4 profile- South Indian Fish Gravy, Rohu Masala, Fish Fry masala and Goan Fish Curry).
- Multi-purpose gravy (for meat, chicken, vegetables or eggs)
- Biryani mix (mutton, chicken, vegetables)
- Tandoori chicken marinating mix
- Kabab mix (2 profiles- Ginger chicken kabab and Lasone kabab)

The instant mixes are dehydrated processed product of complete ingredients (recipe) of the curry except the solid pieces of meat/fish or vegetables. The dehydrated instant gravy mix is reconstituted with water as the case may be in the preparation of respective dish.

MARKET

There are a large variety of convenience foods in the Indian market now; this institute has conceptualized many of them and many inspired by this. However, a particular segment of Indian cuisine (menu) viz., the complete gravy has largely evaded innovative spirit or the competence of the manufacturers. However, the housewives, hoteliers and caterers for their convenience, consistency of quality, have recognized the need of such complete gravies for many Indian cuisines. The 11 formulae (profiles) in six groups of products will help introduce a new series of products in the Indian market.

MATERIALS AND PROCESS

Depending on the specific ingredients as required in the recipe, the greens are ground/cooked/roasted/fried and mixed with spices and condiments appropriately ground/roasted/cooked. The premixes are dried and mixed finally or the mixed final product is dried and packed.

RAW MATERIALS

Onion, Ginger, Garlic, Tomato, Chilli, Turmeric, Coriander, Salt, Coconut, Tamarind powder, Curry leaves, Bengal gram, Garam masala, Cardamom, Black pepper, Cumin.

PLANTS AND MACHINERY

Principal equipments: Bowl Chopper/ Wet grinder, Tray drier, Plate Grinder, Planetary Mixer, Heat sealer.

Auxiliary equipments: Plastic containers, gas burners, weighing scale

PROJECT COST – FIXED COST – WORKING CAPITAL (in `000)

(Estimate for a model project)

a) Rented shed	50.00
b) Plant and machinery	300.00
c) Miscellaneous fixed assets	25.00
d) Pre-operative expenses	25.00
Total fixed capital	400.00
Working capital margin	100.00
Total project cost	500.00

PRODUCTION CAPACITY- (estimate)

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

Optimum capacity utilization: 70%

TECHNOLOGY/MANUFACTURING PROCESS – Availability

CFTRI has standardized the technology and general methods of processing of Instant dehydrated gravy mixes. Apart from this procedure for quality control, packaging and packaging material specifications, the institute also provides equipment details.