#### **INSTANT COFFEE CUBES**

#### 1. Introduction

Instant coffee cubes are a convenience product for the coffee connoisseurs.

It is instantly soluble coffee, easy to prepare either with hot water for black coffee or with hot milk for regular delicious coffee. It is soluble within a minute and is also tastier retaining original coffee aroma and flavor.

#### 2. Raw material

As India is one of the major coffee growing countries, coffee is available throughout the year. Instant coffee powder and caster sugar is all you need.

## 3. Storage/ packing material

The Instant coffee cubes can be stored in cool and dry environment away from humidity and sunlight.

# 4. Equipment

The major equipment required are Planetary mixer, 24 Tray drier, moulds, horizontal pillow pouch packing line, dehumidifying and cooling facility and cooling conveyor.

### 5. Process description

Initially mix the instant coffee and caster sugar. After thorough mixing add water in the form of spray slowly and continue mixing for 3-5 minutes to achieve uniformity. The coffee cube ingredient mix is transferred to cube making mould placed on a tray. Gentle pressing is required for levelling the cube and to achieve uniformity. Then dismantle cube mould plates and transfer trays to dryer. Dry the cubes for 30-40 minutes at  $50\pm2$  °C. After drying, cool the cubes to room temp and pack under dehumidified atmosphere either flexible pouch (Moisture Proof Laminated Aluminium foil Metalize Foil) or in semi rigid container unit pack. Ensure proper sealing and store under cool and dry environment. The size of each cube is 2cm X 1.2cm X 2cm.

#### 6. PROJECT COST - FIXED COST - WORKING CAPITAL

Estimate for a model project	Rs(lakhs)
a) Land & Land development (625 m <sup>2</sup> )	16.00
b) Building and civil works (350 m <sup>2</sup> )	52.00
c) Plant and machinery	40.00
d) Pre-operative expenses	10.00
<b>Total Fixed Capital</b>	
Working capital margin	15.00
Total Project cost	150.00
Means of Finance	
- Promoter's contribution	56.00
- Term loan	94.00

## 7. Production cost Rs. 3.00 per cube

Suggested economic capacity: 10000 cubes/8h shift

Working: 250 days/year

# 8. Technology / Manufacturing Process - Availability

The technology for manufacturing Instant coffee cubes has been optimized, standardized and validated at CFTRI. The institute has the necessary expertise to provide technical assistance and guidance for setting up the project and implementation, under technical consultancy arrangements.

# 9. Any other special feature

The cubes are an innovative approach in the convenience products market. Keep some in your backpack, purse, pocket handy to carry, easy to prepare and saves time.