

KHAKRA – RTE Convenience Food

(Process Code: CCF – 2830)

INTRODUCTION

Khakra is a traditional ready-to-eat snack or breakfast item popular in the North Western part of India. This product is very popular in the state of Gujarat.

As a convenient snack it is popular during travels because it does not require any further processing at the point of usage, need minimal packaging and has long shelf-life.

For several years the bakery flour has been used for processing various snack items. Traditional snack items are becoming increasingly popular. The only drawback with traditional snack item is the time consumed in its preparation. Now with the advancement of technology integrating some of the available equipment, it has become easier to make traditional items. These items have ready market, particularly the snack items which are ready-to-eat.

RAW MATERIAL

Since the raw material for khakra manufacture is whole wheat flour, it is available in any part of the country. Wheat can also be locally purchased and ground in any chakki mill to get whole wheat flour. Vanaspathi and salt are the other ingredients.

PLANT AND MACHINERY

The major equipments required to set up this plant are: Planetary mixer, chapati press, baking oven, heat sealer, weighing scale and material handling equipments.

PROJECT COST – FIXED COST – WORKING CAPITAL (in Rs. '000)

a) Land (400 M ²)	40.00
b) Building	125.00
c) Plant and machinery	300.00
d) Miscellaneous fixed assets	50.00
e) Pre-operative expenses	85.00
Total Fixed cost	600.00
Working capital margin	75.00
Total Project Cost	675.00
Total working capital required at 20% of turnover	315.00

Means of finance

Promoters contribution	225.00
Term loan	450.00

PRODUCTION CAPACITY

Capacity of the unit	: 500 kg of Khakra/shift/day
No. of Working days	: 300
Annual production	: 150 tonnes
Optimum capacity utilization	: 70%

TECHNOLOGY/MANUFACTURING PROCESS – Availability

The principal ingredients are mixed in the right proportion to prepare dough, which is then sheeted. The sheets are toasted/baked at optimal condition to produce khakra. The yield of the finished product is about 120 percent of the starting material.

The khakras are packed in unit packs in polypropylene (200 gauge) pouches and further in corrugated board boxes for distribution.