

MULTIGRAIN SWEET MIX

INTRODUCTION

Market is witnessing wide range of ready to eat (RTE) products like haldiram halwa, masur pak, etc and similarly ready to cook (RTC) products viz. idli mix, dosa mix, jamun mix, pongal mix etc. On the other hand halwa mix from single grains like wheat is also available. Multigrain sweet mix consist blend of several grains especially from cereal, millet, pulses, nuts and condiments like cashew, almond, poppy seeds etc. Halwa can be prepared easily from this mix.

RAW MATERIAL

Cereals, millets, legumes, condiments and additives

PLANT AND MACHINERY

Cleaner, destoner, bowl roaster, cooler, pulverizer, reciprocating sifter, ribbon mixer, autoclave, uruli roaster, form fill seal machine, boiler

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

(Estimate for a model project)

a)	Land & land development (13000 Sq. M)	2600.00
b)	Building & civil construction (2600 Sq. M)	18200.00
c)	Plant and machinery	2107.00
d)	Miscellaneous fixed assets	100.00
e)	Pre-operative expenses	1674.00
	Total fixed capital	24681.00
	Working capital margin	690.00
	Total Project cost	25371.00

Means of finance

Promoters contribution 6342.75

Term loan 19028.25

PRODUCTION CAPACITY

Daily production: 480 kg finished product/day/Shift

Working: 300 days

TECHNOLOGY/MANUFACTURING PROCESS – Availability

CFTRI has standardized the technology and general methods of processing of Multigrain sweet mix. Apart from this procedure for quality control, packaging and packaging material specifications, equipment details are also provided by the institute.