

Ready-to-eat low-fat maize snack from milled maize grits

INTRODUCTION

Snacks are made from maize grits to develop ready-to-eat products having either a spicy-salty or sweet taste. 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 sweet product can be used as a breakfast cereal whereas the salt-spicy one can be consumed as anytime snack. In addition, the products are cost-effective and can also be considered as a health food. The product can be shelf stored for more than 4 months at ambient conditions. The sweet product can be consumed along with milk as breakfast food.

RAW MATERIAL

Maize grits, Sugar, Salt, Chilli powder, Black salt, Sodium bicarbonate, Malt powder, Hydrogenated fat, Food colour, Food flavour, Potable water etc.

PROCESS

The unit operations involved in the process are cleaning, soaking, steaming, flaking, sieving or grading, toasting, flavouring or coating, drying and packaging.

EQUIPMENTS

Soaking tanks, autoclave, flaker, 2-deck sieve shaker, Dryer, Toaster, Pan coater, Heat sealer, etc.

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

a)	Land & Land development (400 m ²)	80.00
b)	Building and civil works (170 m ²)	705.00
c)	Plant and machinery	1994.00
d)	Miscellaneous fixed assets	10.00
e)	Pre-operative expenses	279.00
	Total fixed capital	3068.00
	Working capital margin	180.00
	Total Project cost	3248.00
Means of finance		
	- Promoters contribution	947.00
	- Term loan	2301.00

PRODUCTION CAPACITY- (estimate)

Raw material processing capacity:	500Kg/ 8hr./ shift / day
Working days	: 300 / annum
Capacity	: 150 Tonnes / annum (raw material handling)
Optimum utilization capacity	: 70%