

Central Food Technological Research Institute
Mysore – 570 020

INSTANT MUSHROOM SOUP MIX

1. Introduction:

This is one of the fine value added products of the oyster mushrooms. The mushroom in dried powdered form finds a place to impart mushroom flavour in a mixture of starch, protein and fat, when the mix is dispersed & boiled in water. The product being in dried form can be stored for several months. The soup mix serves the function to generate mushroom flavour in hot beverage form.

2. Raw material and packaging materials

Good quality fresh mushrooms and other ingredients needed for soup mix. Laminated aluminium foil polyester-polyethylene is the best packing material, preferably the product to be packed under nitrogen flushing.

3. Plant and Machinery:

Principle equipments: Tray dryer, Planetary mixer, Shredder, Sealing machine with facility for nitrogen flushing.

Auxiliary equipments: Weighing scales, Preparation tables, Plastic trays, refrigerator etc.

4. Process in brief:

Fresh mushroom → Preparation → Drying → Shredding to
small uniform pieces → Mixing ingredients → Mushroom soup mix
→ Packing

5. Project Cost – Fixed Cost – Working Capital (Rs. '000)
(Estimate for a model project)

a)	Land & Land development (400 m ²)	120.00
b)	Building and civil works (100 m ²)	400.00
c)	Plant and machinery	666.00
d)	Auxiliary Equipments	50.00
e)	Miscellaneous fixed assets	150.00
f)	Pre-operative expenses	232.00

Total Fixed Capital	1618.00
Working capital margin	594.00
Total Project cost	2212.00
Short term loan towards WC	1474.00

Means of Finance	
- Promoter's contribution	1172.50
- Term loan	1039.50

6. Production Capacity-(estimate)

Suggested economic capacity:	100 kg/ shift
Working:	300 working day/ annum

7. Technology / Manufacturing Process -Availability

The technology for processing of instant mushroom soup mix has been developed at CFTRI, Mysore using appropriate equipment optimal product recovery of right quality. The institute has the necessary expertise to provide technical assistance and guidance for setting up the project and implementation, under technical consultancy arrangements.

The manufacturers may have to take a license under Prevention of Food Adulteration Act (PFA) & under Fruit Products Order (FPO) - Government of India.

Note: CFTRI does not guarantee the performance of the machine. Indenter may kindly confirm the performance, etc., from the fabricator of the machine, before a decision is taken to purchase the same.