

LOW FAT MEAT KOFTA

INTRODUCTION

Meatballs traditionally called meat kofta are a very popular traditional preparation from Indian cuisine. Meat Kofta is prepared by using minced meat. The minced meat is mixed with binders. Spices and condiments are added to the meat emulsion in specific proportions and made into round shaped kofta manually. To prepare meat kofta curry these balls either directly cooked along with curry or it is deep fat fried and then cooked in curry.

RAW MATERIAL

Raw materials used are deboned sheep meat, spices, salt, binders, etc.

PLANTS AND MACHINERY

Auto fryer, Ribbon mixer, planetary mixer, ball making machine, steam cooker, impulse heat sealer, boiler, balances, etc.

PROJECT COST – FIXED COST – WORKING CAPITAL (in ` ‘000)

(Estimate for a model project)

a)	Land & land development (500 m ²)	200.00
b)	Building & civil construction (240 m ²)	450.00
c)	Plant and machinery	1750.00
d)	Miscellaneous fixed assets	150.00
e)	Pre-operative expenses	330.00
	Total fixed capital	2880.00
	Working capital margin	940.00
	Total Project cost	3820.00

PRODUCTION CAPACITY- (estimate)

The installed capacity 161Kg meat kofta/ shift/ day and working for 300 days in a year

TECHNOLOGY/MANUFACTURING PROCESS – Availability

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