

SUGAR - FREE BISCUITS

INRODUCTION

Sugar-free biscuits are made from soft dough based on the creaming method and processed in rotary moulder. The biscuits are baked in a continuous tunnel type oven as followed for sweet "gluco" type biscuits.

Ordinary "gluco" type biscuits contain about 450 calories and contain 20 - 25% sugar. Sugar-free biscuits do not contain any added sugar. This biscuits can be stored at ambient condition packed in polypropylene pouches/metallised polyester/biaxial oriented polypropylene for more than four months without changes in the texture, flavour and eating quality.

RAW MATERIAL

Wheat flour & skimmed milk powder

PROCESS

Blending → Ingredients → creaming → mixing → dough mixing → dough resting → moulding → baking → cooling → packing

PLANT & EQUIPMENTS

Mixer, Sheeter, Laminator, Rotary cutter, baking oven, cooling belt and Packaging machine etc

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

(Estimate for a model project)

a)	Land & Land development (500 m ²)	144.00
b)	Building and civil works (267m ²)	972.00
c)	Plant and machinery	1655.00
d)	Miscellaneous fixed assets	140.00
e)	Pre-operative expenses	367.00
	Total Fixed Capital	3278.00
	Working capital margin	788.00
	Total Project cost	4066.00
	Total working capital required at 15% of turnover	1800.00
	Means of Finance	
	- Promoter's contribution	1883.00
	- Term loan	2183.00

PRODUCTION CAPACITY-(estimate)

Suggested economic capacity	: 569 kg sugar free biscuits/shift
Working	: 1 shifts/day;
	300 working day/ annum
Installed capacity	: 170 tonnes/annum
Optimum capacity utilization	: 70%

TECHNOLOGY / MANUFACTURING PROCESS -AVAILABILITY

The technology for processing of sugar free biscuits 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.