

READY MIX- DOSA

INTRODUCTION

Dosa is a well known Indian traditional food. However preparation of these involves time-consuming steps such as, soaking, wet grinding and fermentation of the batter. Drudgery of preparing dosa can be overcome by using instant mix. Besides providing convenience the instant mix ensure uniform quality.

MARKENT POTENTIAL

Due to changing scenario in the urban areas the demand for ready mixes is growing. This is particularly so in the case of nucleus families having working women, middle and higher income groups. Catering establishments can use ready mix whenever the dosa is to be prepared in a short notice. Increasing number of Indian emigrants in other countries are also the potential customers. The product in the packed form has a shelf life upto six months under normal conditions, which makes it suitable for marketing over large areas and exporting. Since this ready mix require very little processing at the user's and they are being bought by housewives who are not able to spend much time in the kitchen.

RAW MATERIAL

The raw materials required for the preparations of the Dosa mix are rice flour, blackgram dhal flour, wheat flour, salt, fenugreek, citric acid, calcium carbonate, sodium acetate etc.

PROCESS

Cleaning of ingredients → Mixing → Packing → Fumigation → Storing

EQUIPMENTS

Drier, Blender, Grinder, Sifter, Filling machine, Fumigation chamber, Weighing scales, Sealer etc. are required as major equipments.

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

1.	Land (500 M ²)	190.00
2.	Building (233 M ²)	936.00
3.	Principal Plant & Equipment	1663.00
4.	Auxiliary Equipment	141.00
5.	Other fixed asset	150.00
6.	Preliminary/Preoperative Expenses	365.00
	Total fixed capital	3445.00
	Working Capital (Margin)	494.00
	Total project cost	3939.00

Means of Finance

- Promoter's contribution	1355.25
- Term loan	2583.75

PRODUCTION CAPACITY- (estimate)

Capacity	: 150 tonnes/annum
Working	: 1 shift/day ; 300 days /annum
Optimum capacity utilization	: 70%

TECHNOLOGY/MANUFACTURING PROCESS – Availability

The technology for production of ready mix - Dosa has been developed at CFTRI, Mysore using appropriate equipment for optimal product recovery of right quality. The Institute has the necessary expertise to provide technical assistance and guidance for setting up the project. The CFTRI can also offer further technical assistance for project implementation, under technical consultancy arrangement.