

## FINGER MILLET (RAGI) BASED MURUKKU MIX

### *INTRODUCTION*

It is a ready mix for preparation of murukku, made from cereal flour either alone or blending with pulse flours. The blend after mixing with salt and spices is made into dough and deep fat fried to an attractive crispy snack. Even though the product is all time snack, it is commonly used as an evening snack along with tea/ coffee. Since, the product is an energy rich snack; it is an ideal snack for school children. The shelf-life of the mix is nearly 6 months with FFA content less than 10% when stored at ambient conditions.

### *RAW MATERIAL*

Ragi flour, Tapioca starch, edible powdered table salt, sodium bi-carbonate, water

### *CAPACITY*

Daily production:	100 kg/day/Shift
Working:	300 days
Annual production:	30 MT

### *PLANT AND MACHINERY*

De-stoner, Autoclave, Mixer, 2 – deck sieve shaker, Heat sealer

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

Land 146 Sq. m	30.00
Building 70 Sq. m	280.00
Plant and equipment	506.00
Preliminary and preoperative expenses	111.00
Working capital	48.00
<b>Total project cost</b>	<b>975.00</b>