

## **Legume based ready-to-fry snacks**

(Process code – CCP 2670)

### **INTRODUCTION**

Ready-to-fry (RTF) snack is a low moisture product needing deep fat frying before consumption. The product is based on different combination of legume flours mainly Bengal gram & green gram and starch with other minor ingredients. It has a shelf life of 4 months when packed and stored under ambient conditions. At the user level, this product offers advantages by eliminating tedious processing steps like dough making and extrusion/forming. By using the ready-to-fry snack the finished/final product can be made within 10-15 minutes.

### **RAW MATERIAL**

Bengal gram flour, Green gram flour, Gelatinized starch, Red chilli, salt etc

### **PROCESS**

Ingredients → Blending → Mixing → Dough Extrusion making → Drying → Packing

### **PLANT AND MACHINERY**

List of equipments

**Principal equipments:** Ribbon blender, Planetary mixer, Extruder/Bhujia maker, Tray drier, Sealing equipment, Electric stove, Pan balance etc.

**Auxiliary equipments:** Preparation tables, Trolleys, weighing machine, Holding vessels and miscellaneous items.

### **PROJECT COST – FIXED COST – WORKING CAPITAL (in Rs. ‘000)**

(Estimate for a model project)

a) Land & Land development (1050 m <sup>2</sup> )	787.50
b) Building and civil works (350 m <sup>2</sup> )	1400.00
c) Plant and machinery	646.50
d) Miscellaneous fixed assets	185.92
e) Pre-operative expenses	166.00
Total fixed capital	3185.92
Working capital margin	430.00
Total Project cost	3615.92
Total working capital required at 15% of turnover	10.00

#### **Means of finance**

- Promoters contribution	2712	
- Term loan		903

### **PRODUCTION CAPACITY - (estimate)**

Suggested economic capacity : 500Kg /day

Working : 1 shifts/day, 300 working days/year

Capacity : 150 tones/ annum

Optimum utilization capacity: 70%

### **TECHNOLOGY/MANUFACTURING PROCESS – Availability**

The technology for the manufacture of Legume based ready-to-fry snacks developed at CFTRI, Mysore, using appropriate equipment for optimal product recovery of right quality. The CFTRI has the necessary expertise to provide technical assistance and guidance for setting up the project. The CFTRI can offer further technical assistance for project implementation under technical consultancy arrangements.