

**1. Name of the process:**        **SHELF STABLE CHICKEN BIRYANI**  
(Process Code: CAP 2220)

**2. Brief description of the process:**

The raw spices are wet ground and the dry spices ground in powder form. The masala is prepared and cured in the appropriate form and powdered. The chicken meat is cooked, cured and dried. The prepared materials are packed separately.

**3. Uses of the product:**

As a pre processed convenient ready-to-cook product, either supplied along with the required quantity of rice or rice made available by the consumer.

**4. Plant & machinery:**

Wet grinder, dry grinder, auto clave, steam generator, hot air drier, mixer, heat sealer

**5. Project cost:**

Land and Building	Rented premises
Plant and machinery	Rs. 4 Lakhs
Working capital requirement	Rs. 1 Lakhs
Capacity	80 kg per day
Annual working	300 days
Annual cost of production	Rs. 19.5 Lakhs (per day Rs. 6,500)
Annual cost of sales	Rs. 24 Lakhs (per day Rs. 8,000)
Cost of the product in retail	Rs. 125 per Kg
	Rs. 40 - 45 per packet containing 250g rice, masala and chicken meat (equivalent to 250g of deboned meat)