

1. Name of the process: **SHELF STABLE SPICED CHICKEN TIT BITS**
(Process Code: CAP 2230)

2. Brief description of the process:

Chicken meat in the desired shape is prepared and marinated with the minimal spice mix and salt. Separate batter with the standardized composition is made ready and the marinated pieces are fried after battering. The product is spiced to the required level and then packed after cooling in the suggested type of packaging material.

3. Uses of the product:

As a ready-to-eat product of convenience to be eaten after warming along with the meal as a side dish or to be eaten as such along with drinks and beverages.

4. Raw material

Chicken broiler meat, spices, soy sauce, corn starch & wheat flour etc

5. Plant and machinery

Grinder, planetary mixer, pouch sealer, nitrogen flushing machine, refrigerator

6. Project cost:

Land and Building	Rented premises
Plant and machinery	Rs. 4 Lakhs
Working capital requirement	Rs. 2.2 Lakhs
Capacity	100 kg per day
Annual working	300 days
Annual cost of production	Rs. 60 Lakhs (per day Rs. 20,000)
Annual cost of sales	Rs. 72 Lakhs (per day Rs. 24,000)
Cost of the product in retail	Rs. 100 per Kg