

CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE, MYSORE - 570 020

Flavoured flan – dry mix
(Process code: CCF-1310)

INTRODUCTION

The CFTRI has developed a convenient and ready-to-make dry mix for flavoured flan or sponge cake, which can be served as a dessert. The mix is sure to find favour with diverse classes of consumers, being hygienic, highly acceptable and nutritious. It is made with farinaceous materials (from a meal of cereals, nuts or starchy roots) and is pleasantly flavoured.

The process of manufacturing flan dry mix is very simple and highly adaptable by tiny and small scale sectors.

RAW MATERIAL

Raw materials required for the production of flavoured flan, China grass (agar agar), sugar, cornstarch
Flavouring agents: Cocoa mass, cocoa powder, Instant coffee powder, vanillin, saffron, cardamom (encapsulated), ginger, butterscotch, almond and honey.

PROCESS

Raw materials → Grinding → Mixing of required ingredients in paddle mixer → Flan dry mix → Packing.

PLANT AND MACHINERY

Cabinet drier, Plate/ Hammer mill, Flaker, Ribbon blender, Heat sealer

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

a)	Land & Land development (1000 m ²)	37.00
b)	Building and civil works (263 m ²)	523.00
c)	Plant and machinery	650.00
d)	Miscellaneous fixed assets	50.00
e)	Pre-operative expenses	340.00
	Total Fixed Capital	1600.00
	Working capital margin	400.00
	Total Project cost	2000.00
	Means of Finance	
	- Promoter's contribution	800.00
	- Term loan	1200.00

PRODUCTION CAPACITY- (estimate)

- 500 kg / day
- 300 working days/annum
- Optimum capacity utilization: 70%

TECHNOLOGY/MANUFACTURING PROCESS- Availability

CFTRI has standardized the technology and general methods of processing of flavoured flan- dry mix. Apart from this procedure for quality control, packing and packaging material specifications, equipment details are also provided by the institute.