

PRODUCTION OF SOY BASED INSTANT SAMBAR MIX

INTRODUCTION

It is a quick cooking Sambar mix with defatted soy flour in place of tur dal. Sambar as prepared by adding the instant mix to boiling water in the ratio of 1:5 and continuing the boiling for 5 min. Cooked vegetables are added during boiling. Soy meal, being known for its high quality protein is used to an extent of about 10% in the mix. It is a low cost substitute for tur Dal in traditional Sambar. Since the soy meal is in the powder form easy dispersion and cooking is achieved. This instant mix can be a major means for utilization of soy meal, which is presently under utilized in common Indian foods.

- i) The product is rich protein food.
- ii) It can be stored in poly propylene pouches at room temperature for 4 months.

RAW MATERIAL

The important raw materials required for the preparation of instant Sambar mix are: Defatted soy flour, Tamarind, Bengal gram flour, Salt, Turmeric powder, Coriander seeds, Red Chilli, Cumin, Fenugreek, Peepers, Asafetida, Bengal gram (roasted) dhal and Black gram dhal.

PLANTS AND MACHINERY

Principal equipments: Plate grinder, Single deck sieve shaker, Ribbon blender, Grain roaster, Tray drier, Sealing equipment, Electric stove, Pan balance, handling vessels and Trolley.

PROJECT COST – FIXED COST – WORKING CAPITAL (in Rs. '000)

(estimate for a model project)

a) Land & land development (1200 m ²)	900.00
b) Building & civil construction (400 m ²)	2000.00
c) Plant and machinery	770.00
d) Miscellaneous fixed assets	170.00
e) Pre-operative expenses	224.00
Total fixed capital	4064.00
Working capital margin	600.00
Total Project cost	4664.00
Total working capital required at 20% of turnover	1800.00
Means of finance	
Promoters contribution	1224.00
Term loan	3440.00

PRODUCTION CAPACITY- (estimate)

The installed capacity 100Kg finished product per shift/day and working for 300 days in a year.

Optimum capacity utilization: 70%

TECHNOLOGY/MANUFACTURING PROCESS – Availability

CFTRI has standardized the technology and general methods of processing of soy based instant Sambar mix. Apart from this procedure for quality control, packaging and packaging material specifications, equipment details are also provided by the institute

The manufacturers have to take a license under PFA (Government of India)