

## PRODUCTION OF MAIZE CHIPS

### **INTRODUCTION**

It is a chip type product useful for the preparation of crunchy low fat maize snack. Generally snack food involves some form of extrusion of cereal dough followed by deep-frying. But these are intended for consumption as a snack product and could replace traditionally prepared deep fried snacks. The product can be micro waved, baked or toasted or deep-fried. The product is low in cost. It can be considered as health food, alternatively we can have either sweet or savory product following the same process.

- i) It can be stored in 200G-HDPE pouches at room temperature for 5 months
- ii) Low fat high fibre product

### **RAW MATERIAL**

The important raw materials required for the preparation of Maize chips are: Maize, Fat, Salt, Bicarbonate, Lecithin, BHA/TBHQ and Sugar.

### **PLANTS AND MACHINERY**

Plate grinder, Double deck sieve shaker, Ribbon blender, Mixer, Extruder, Autoclave, 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 (4000 m <sup>2</sup> )	900.00
b) Building & civil construction (1300 m <sup>2</sup> )	2000.00
c) Plant and machinery	2650.00
d) Miscellaneous fixed assets	600.00
e) Pre-operative expenses	653.00
Total fixed capital	6803.00
Working capital margin	482.00
Total Project cost	7285.00
Total working capital required at 20% of turnover	1800.00
<b>Means of finance</b>	
Promoters contribution	1825.00
Term loan	5460.00

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

The installed capacity 450Kg finished product per shift (Two 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 Maize Chips. 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)