

READY-TO-EAT LOW-FAT FLACKED SPICY MAIZE/CORN SNACK

1. INTRODUCTION

It is a ready-to-eat maize/corn snack with spice-salt to taste. The product is suitable as a low-fat snack because the step of frying in oil/fat has been completely eliminated to provide a shelf life without sacrificing the taste of a crispy snack. The product is low in cost and can also be considered as a health food. The product can be shelf stored for more than 4 months at ambient conditions with good shelf stability.

2. Materials and Process

Raw materials: Maize/corn grain, sugar, salt, hydrogenated fat, chilli powder, asafetida and BHA/BHQ.

Process

The process involves the following steps

Cleaning → Soaking → Roasting → Conditioning → Polishing → Flaking → Grading → Drying and toasting → Flavouring → Final drying

3. Plants and machinery

Principal equipments: Destoner cum cleaner, Soaking tanks, Water heater, Roaster with horizontal brushing unit, Polisher, Aspirator, Flaker, 2-deck sieve shaker/grader, Drier, Toaster, Pan coater, general heating and lighting and Heat sealer.

Auxiliary equipments: Handling equipments/vessels and trolleys, weighing scales, weighing counter scale, working tables and electric stoves.

**4. Project Cost – Fixed Cost – Working Capital (Rs. in ‘000)
(estimate for a model project)**

1. Land (4,000 sq.ft)	240.00
2. Building (2,625 sq.ft)	735.00
3. Plant and machinery	1810.00
4. Pre-operative expenses	329.00
5. Miscellaneous	10.00
Total fixed cost	3124.00
Working capital margin	173.00
Total project cost	3297.00

5. Production capacity – (estimate)

The installed capacity 500 Kg raw material / day / shift

6. Technology / manufacturing Process - availability

CFTRI has standardized the technology and general methods of processing of ready-to-eat low-fat flacked spicy maize snack. Apart from this procedure for quality control, packaging and packaging material specification, the institute also provides equipment details.