

**CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE
MYSORE – 570 020**

**SHELF STABLE BROWN RICE/ OPTIMALLY POLISHED BROWN RICE
(NUTRIA RICE)**

INTRODUCTION

This shelf stable brown rice/ optimally polished brown rice (nutri rice) could be used as a staple food by any class of people in the society. It should have the property of storage without spoilage for a minimum period of 6 to 8 months. It should have minimum solid loss on cooking. Though it is optimally polished rice, on cooking the rice should appear as if it is quite polished rice.

RAW MATERIALS

Paddy

PLANT AND EQUIPMENT

Cleaner, Destoner, Rubber roll sheller with husk aspiration system, Paddy separator, Binny type polisher, Bran aspiration and collection system, rice grader with necessary numbers of elevators of rated capacity.

PRODUCTION CAPACITY – (ESTIMATE)

Installed capacity: 2TPH (16 MT/day)

Total working days: 300 days

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

1.	Land development (8000M ²)	560.00
2.	Building & Civil work (21500 M ²)	3800.00
3.	Plant & equipment	4322.00
4.	Other fixed assets	100.00
5.	Auxiliary Equipments	500.00
6.	Preliminary & preoperative expenses	750.00
	Total fixed project cost	10032.00
	Working capital	1049.00
	Total project cost	11081.00

Means of Finance

Promoter's contribution	3557.00
Long term loan	7524.00