

## **DEHYDRATED SHELF STABLE EGG CUBE**

### **INTRODUCTION**

Egg cube is a novel product made by using egg liquid (albumin and yolk), binders and permitted additives. The mix was processed under optimized conditions and made in to pieces. The pieces were dried under optimum conditions and packed under metalized pouches. The product further can be used in curry preparation. During curry preparation, the shelf stable pieces are rehydrated. The ultimate use of the product is like cube, which can be used for various culinary preparations.

### **RAW MATERIAL**

Raw materials used are chicken egg, garlic, binders, etc.

### **PLANTS AND MACHINERY**

Planetary mixer, autoclave, generator, cooling table, cubing/ cutting machine, tray drier/ cross flow drier, semi automatic leg/ hand operated impulse sealer, etc.

### **PROJECT COST – FIXED COST – WORKING CAPITAL (in ` ‘000) (Estimate for a model project)**

a)	Land & land development (500 m <sup>2</sup> )	125.00
b)	Building & civil construction (150 m <sup>2</sup> )	600.00
c)	Plant and machinery	1850.00
d)	Miscellaneous fixed assets	50.00
e)	Pre-operative expenses	260.00
	<b>Total fixed capital</b>	<b>2885.00</b>
	Working capital margin	250.00
	<b>Total Project cost</b>	<b>3135.00</b>

Means of finance

Promoters contribution                      971.25

Term loan    2163.75

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

The installed capacity 100Kg dehydrated egg cube/ shift/ day and working for 300 days in a year

### **TECHNOLOGY/MANUFACTURING PROCESS – Availability**

CFTRI has standardized the technology and general methods of processing of dehydrated egg cube. Apart from this procedure for quality control, packaging and packaging material specifications, equipment details are also provided by the institute.