

**CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE
MYSORE**

EGG LOAF

INTRODUCTION

With 35 billion egg production per annum, India achieved a spectacular growth rate and ranks fourth in the world in egg production. Eggs are valued for their better nutritional quality, flavour and other functional properties. Seasonal variations in egg prices is very common, being low in summer and high in winter. Processing of eggs into various fast food products could overcome this large fluctuation in prices and help better utilization of eggs. Eggs are generally consumed in the forms of boiled eggs, omlette, egg-in curry, egg pakoda, etc.

Egg loaf can be one such product, which could be used as a sandwich break fast food. It can be easily sliced and used as ready-to-eat or fry-and-eat snack food.

MARKET POTENTIAL

With a middle class population of over 150 million, the changing life style and willingness to accept scientifically produced products. The demand for processed foods is estimated to grow at the rate of 20% per annum. Egg loaf can be another product, which can improve marketability of eggs and economics of egg processing plants.

RAW MATERIALS

Eggs, Curry stuffs and Spices.

PROCESS DESCRIPTION

Eggs → Liquid egg → Homogenization → Addition of loaf mixture → Steaming → Cooking → Slicing the loaf → Packing

PLANT AND MACHINERY

Planetary mixer, Bowl chopper, Potato peeler, Horizontal autoclave, Boiler, Loaf slicer, Cylindrical storage tank, Impulse sealer, Generator, Working tables, Weighing scales, Trolleys, SS Vessels, Walk-in-cooler etc.

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

a) Land & land development (384 m ²)	384.00
b) Building & civil construction (128 m ²)	640.00
c) Plant and machinery	1090.00
Total fixed capital	2114.00
Working capital margin	430.00
Total Project cost	2544.00

Means of finance

Promoters contribution	958.50
Term loan	1585.50

PRODUCTION CAPACITY

Capacity of the unit	:	650 Kg/ shift (8 hr. shift)/day
Working	:	300 days per annum
Installed capacity utilization	:	70%

TECHNOLOGY/MANUFACTURING PROCESS – Availability

The technology for the manufacture of egg loaf has been developed at CFTRI, Mysore, using appropriate equipment for optimal product recovery of right quality. The CFTRI has the necessary expertise to provide technical assistance and guidance for setting up the project. The CFTRI can offer further technical assistance for project implementation under technical consultancy arrangements.