

MUTTON PICKLE

1. INTRODUCTION:

Mutton pickle is to be used as food adjunct, along with bland foods like roti, rice, chapati bread etc. Mutton Pickles can be introduced in Hotels, Restaurants and Students Mess. Since product has acidic pH (4.2) low moisture content with salty and spicy taste, no external preservatives has been used. The pickles have a tested self-life of over one year at room temperature.

2. MARKETED POTENTIALS:

The product has excellent market potential as the product contains sufficient quantities of protein and mineral content.

3. RAW MATERIALS:

Mutton (tender) preferably legs and shoulder cuts may be used. The other raw materials used are salt, vinegar, sugar, vegetable oil, garlic and ginger.

4. PROCESS:

The process for manufacturing mutton pickle involves following steps:

De-boning → Mixing → Cooking → Drying → Roasting → Mixing → Conditioning → Bottling

5. EQUIPMENTS:

Major equipments required are Grinder, Cooker, Slicer, Dryer and Fryer

6. Economics of Project	:	120 Kg/day
Cost of plant & Equipment	:	Rs.2.12 Lakh (Approx.)