

## **SHELF STABLE BIRIYANI PASTE**

### **INTRODUCTION**

Biryani paste is a flavour base of biryani, a famous and well loved traditional cuisine. A process/ know how for ready to use shelf stable veg/ non veg biriyani paste is developed by using traditional formulation, which minimizes the drudgeries of processing in kitchen and reduces the time to cater the needs of the house wife, working couples and individuals. The shelf life of the product is six months under ambient temperature.

### **RAW MATERIAL**

Raw materials used are garlic, onion, spices, oil, etc.

### **PLANTS AND MACHINERY**

Auto fryer, ribbon mixer, planetary mixer, automatic form filling and sealing machine, garlic & ginger peeler, SS washing tanks, grinder/ pulverizer, weighing machine, etc.

### **PROJECT COST – FIXED COST – WORKING CAPITAL (in Rs.‘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	1300.00
d)	Miscellaneous fixed assets	50.00
e)	Pre-operative expenses	260.00
	Total fixed capital	<b>2335.00</b>
	Working capital margin	325.00
	<b>Total Project cost</b>	<b>2660.00</b>

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

The installed capacity 500Kg finished product/ 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 shelf stable biriyani paste. Apart from this procedure for quality control, packaging and packaging material specifications, equipment details are also provided by the institute.