

SHELF STABLE KABAB MIX WITH CHICKEN MEAT

INTRODUCTION

Kabab is a snack food liked by people of India and abroad, it has also potential domestic and export market. Many varieties of kabab are available in the market based on meat, vegetables sources and methods of preparation. Introducing ready-to-use shelf stable kabab mix with meat will be delicacy and is an innovation in comminuted meat processing.

SALIENT FEATURES

- ⇒ It is a Ready-to-use type snack food.
- ⇒ It provides convenience
- ⇒ It gives a very good meat taste
- ⇒ It can be made available in different flavours like onion, garlic pepper etc.
- ⇒ Product is rich in high quality protein.
- ⇒ Shelf stable kabab mix can be stored at ambient temperature for six months.
- ⇒ Product contains all natural food ingredients.
- ⇒ Product does not contain any chemical or preservative.

MARKET POTEINTIAL

The process can be adopted on a cottage scale also. The product can be popularized under shelf stable ready-to-use type snack food & can be marketed in super market & fast food restaurants. It has a very good export potential. Using any kind of meat with slight modification in processing & formulations can also make this product.

RAW MATEIAL

De-boned chicken meat with skin, Cornstarch, Wheat flour, Garlic & Onion powder, Skimmed milk powder & Spices etc.

PROCESS

De-boned chicken meat → Washing → Cooking → Mincing → Mixing with ingredients → Drying → Packing.

PLANT & EQIPMENTS

Major equipments are Meat mincer, Dry grinder, Auto clave, Steam generator, Hot air dryer, Ribbon mixer, Impulse heat sealer, Balances etc.

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

a)	Rented shed (500 m ²)	30.00
b)	Plant and machinery	662.00
c)	Auxiliary equipments	123.00
d)	Misc. fixed assets	600.00

Pre-operative expenses	145.00
Total fixed capital	1560.00
Working capital margin	328.00
Total Project cost	1888.00

Means of finance	
Promoters contribution	718.00
Term loan	1170.00

PRODUCTION CAPACITY

Capacity of the unit	:	100 kg/shift/day (30 T /annum)
Working	:	300 days per annum
Installed capacity utilization	:	70%

TECHNOLOGY/MANUFACTURING PROCESS – Availability

The technology for the manufacture of shelf stable kabab mix with chicken meat 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.