

CHICKEN WAFERS

INTRODUCTION

Chicken wafers are to be used as a snack food. The product can be readily fried in any cooking oil or the dehydrated product can be used as ready to fry. Chicken wafers can be introduced in school feeding programmes. Product can be prepared in shape with 1.5 to 2 mm thickness. It contains more energy material. It can be fried under normal condition. Product may be packed in flexible pouches at low moisture and oxygen transmission.

MARKET POTENTIAL

The product has excellent market potential since product contains sufficient quantity of carbohydrate, protein and mineral content.

RAW MATERIALS

All the raw materials are indigenously available. The raw material confirms the general Food Standard

PROCESS

The process for manufacturing of chicken wafer involves following steps:
De-boning → Mixing → Cooking → Cooling → Curing → Storing → Drying → Packing

EQUIPMENT

Major equipment required are Meat Mincer, Cooker, Slicer, Fryer and Dryer

ECONOMICS OF PROJECT

Capacity of Production.	- 100 kg/day
Cost of Plant/Equipment	- Rs. 3 lakh (approx)

EGG WAFERS

INTRODUCTION

Egg wafers are to be used as a snack food. The product can be readily fried in any cooking oil or the dehydrated product can be used as ready to fry. Egg wafers can be introduced in school feeding programmes. Product can be prepared in shape with 1.5 to 2 mm thickness. It contains more energy material. It can be fried under normal condition. Product may be packed in flexible pouches at low moisture and oxygen transmission.

MARKET POTENTIAL

The product has excellent market potential since product contains sufficient quantity of carbohydrate, protein and mineral content.

RAW MATERIALS

Starch, egg, sugar, rice flour, garlic powder and salt are used as the raw materials for the products.

PROCESS

The process for manufacturing of egg wafer involves following steps:
Egg liquid → Homogenize → Mixing of Ingredients → Moulding → Cooking → Conditioning → Slicing → Drying → Frying / Packing

EQUIPMENT

Major equipment required are Mixer, Cooker, Nitrogen packing machine, Heat sealer, Slicer, Boiler, Fryer and Dryer.

ECONOMICS OF PROJECT

Production capacity	- 100 Kg / day
No. of Working days	- 300 days / annum
Fixed capital on land/building	- Rented shed
Working capital	- Rs. 1.09 lakh (for 15 days)
Cost of Plant/Equipment	- Rs. 4.80 lakh

FISH WAFERS

INTRODUCTION

Fish wafers are to be used as a snack food. The product can be readily fried in any cooking oil or the dehydrated product can be used as ready to fry. Fish wafers can be introduced in school feeding programmes. Product can be prepared in shape with 1.5 to 2 mm thickness. It contains more energy material. It can be fried under normal condition. Product may be packed in flexible pouches at low moisture and oxygen transmission.

MARKET POTENTIAL

The product has excellent market potential since product contains sufficient quantity of carbohydrate, protein and mineral content.

RAW MATERIALS

All the raw materials are indigenously available. The raw material confirms the general Food Standard

EQUIPMENT

Major equipment required are Meat Mincer, Cooker, Slicer, Fryer and Dryer

ECONOMICS OF PROJECT

Capacity of Production.	- 100 kg/day
Cost of Plant/Equipment	- Rs 3 lakh (approx)

MEAT WAFERS

INTRODUCTION

Meat wafers are to be used as a snack food. The product can be readily fried in any cooking oil or the dehydrated product can be used as ready to fry. Meat wafers can be introduced in school feeding programmes. Product can be prepared in shape with 1.5 to 2 mm thickness. It contains more energy material. It can be fried under normal condition. Product may be packed in flexible pouches at low moisture and oxygen transmission.

MARKET POTENTIAL

The product has excellent market potential since product contains sufficient quantity of carbohydrate, protein and mineral content.

RAW MATERIALS

Starch, sheep or goat lean meat, sugar, and salt are used as the raw materials for the products.

PROCESS

The process for manufacturing of meat wafer involves following steps:
Dressed meat → De-boning → Mincing → Mixing of Ingredients → Moulding → Cooking → Cooling → Conditioning → Slicing → Drying → Frying / Packing

EQUIPMENT

Major equipment required are Meat Mincer, Bowl chopper, Cooker, Nitrogen packing machine, Mixer, Cooler, Slicer, Boiler, Fryer and Dryer.

ECONOMICS OF PROJECT

Production capacity	- 100 Kg / day
No. of Working days	- 300 days / annum
Fixed capital on land/building	- Rented shed
Working capital	- Rs. 2.10 lakh (for 15 days)
Cost of Plant/Equipment	- Rs. 7.00 lakh

**CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE
MYSORE – 570 020**

PORK WAFERS

INTRODUCTION

Pork wafers are to be used as a snack food. The product can be readily fried in any cooking oil or the dehydrated product can be used as ready to fry. Pork wafers can be introduced in school feeding programmes. Product can be prepared in shape with 1.5 to 2 mm thickness. It contains more energy material. It can be fried under normal condition. Product may be packed in flexible pouches at low moisture and oxygen transmission.

MARKET POTENTIAL

The product has excellent market potential since product contains sufficient quantity of carbohydrate, protein and mineral content.

RAW MATERIALS

Starch, pork lean meat, sugar, and salt are used as the raw materials for the products.

PROCESS

The process for manufacturing of pork wafer involves following steps:
Dressed pork → De-boning → Mincing → Mixing of Ingredients → Moulding → Cooking → Cooling → Conditioning → Slicing → Drying → Frying / Packing

EQUIPMENT

Major equipment required are Meat Mincer, Bowl chopper, Cooker, Nitrogen packing machine, Cooler, Slicer, Boiler, Fryer and Dryer.

ECONOMICS OF PROJECT

Production capacity	- 100 Kg / day
No. of Working days	- 300 days / annum
Fixed capital on land/building	- Rented shed
Working capital	- Rs. 2.10 lakh (for 15 days)
Cost of Plant/Equipment	- Rs. 7.00 lakh

PRAWN WAFERS

INTRODUCTION

Prawn wafers are to be used as a snack food. The product can be readily fried in any cooking oil or the dehydrated product can be used as ready to fry. Prawn wafers can be introduced in school feeding programmes. Product can be prepared in shape with 1.5 to 2 mm thickness. It contains more energy material. It can be fried under normal condition. Product may be packed in flexible pouches at low moisture and oxygen transmission.

MARKET POTENTIAL

The product has excellent market potential since product contains sufficient quantity of carbohydrate, protein and mineral content.

RAW MATERIALS

All the raw materials are indigenously available. The raw material confirms the general Food Standard

PROCESS

The process for manufacturing of chicken wafer involves following steps
De-boning → Mixing → Cooking → Cooling → Curing → Storing → Drying → Packing

EQUIPMENT

Major equipment required are Meat Mincer, Cooker, Slicer, Fryer and Dryer

ECONOMICS OF PROJECT

Capacity of Production	- 100 kg/day
Cost of Plant/Equipment	-Rs 3 lakh (approx)