

NOODLES



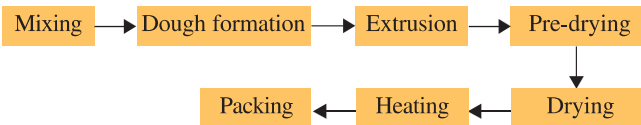
Production capacity/annum

150 M.T.

Production process

The ingredients are mixed in dough mixer. The kneaded dough is then transferred to Noodles making machine where extrudes material of desired shape, Length is obtained by using an appropriate type of die by suitably adjusting the distance between the die surface and cutting blade. The cut goods from the cutting machine fall on wooden trays. The product undergoes surface drying and becomes sufficiently hard enough to be handled without sticking or being crushed. The pre-dried product is finally semi-dried. Drying is done by exposure to indirect sunrays or placing in shade. Then the product is given heat treatment to avoid heavy loss on cooking.

Process flow chart



Machinery & equipment required

- Vertical powder mixer
- Dough mixer blade type
- Noodles making machine, power operated with die-head
- Wooden trays size 2' * 3'
- Plastic Buckets
- Water boiler

Raw material/consumables required

- Maida (flour)
- Starch
- Chemicals, Salt, etc.

Utilities required

Power required (load)	:	25 KW
Water required (per shift basis)	:	1000 Litres

Manpower required

Supervisor	:	1 No.
Skilled	:	2 No.
Unskilled	:	2 Nos.

Area required

Total Area	:	600 Sq. Mtr.
Covered Area	:	300 sq. Mtr.

Investment required

Machinery & Equipment	: }	₹ 14.89 Lakhs
Working Capital for 3 Months (Raw material, utilities & salary)		

