

PAPAD



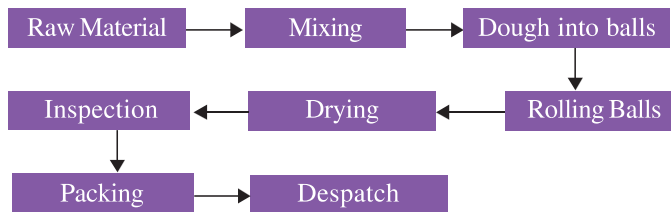
Production capacity/annum

30,000 Kgs.

Production process

Weighed quantity of gram flour along with common salt, sodium carbonate and requisite quantity of water is taken in a mixer and spinned at a minimum speed to get homogeneous lump of the dough. Then dough divided into balls of 2 cm diameter. These are rolled into thin circular disc. Then the papads are dried at a temperature of 27-30°C.

Process flow chart



Machinery & equipment required

- Sifter
- Dough Mixer (power operated)
- Platform Balance
- Electrically operated Ovens
- Marble Top Table, Chaklas rolling pins
- Aluminum Utensil, Rakes

Raw material/consumables required

- Dal Flour
- Spices, Salt & Chemicals Etc.

Utilities required

Power required (load)	:	5 KW
Water required	:	Normal Supply

Manpower required

Supervisor	:	1 No.
Skilled	:	2 Nos.
Unskilled	:	4 Nos.

Area required

Total Area	:	250 Sq. Mtr.
Covered Area	:	200 Sq. Mtr.

Investment required

Machinery & Equipment	}	₹ 6.05 Lakhs
Working Capital for 3 Months (Raw material, utilities & salary)		