EXTRUDED PRODUCTS PROCESSING PLANT

Project Description: Extruded puffed snacks are made from degermed corn grits, wheat semolina, rice and other cereals. There has been a remarkable growth in the varieties of these products available in the market because the consumers find these products easily affordable and ready to eat. The snacks are flavoured with cheese, masala, onion, garlic, or chillies and pepper to suit local tastes.

Raw Material: The main raw materials for these products are wheat, maize, rice, potato, vegetable oil, flavoured materials etc.

Market: The global extruded snacks market was estimated to account for USD 48.3 billion in 2019 and is projected to reach USD 65.2 billion by 2026, recording a CAGR of 4.4% during the forecast period. The market for the product is expanding considerably because these foods are nutritive, tasty and inexpensive. In all metropolitan cities, such foods are available for example: 'Peppys" in all metros; Chennai - 'Corn Puffs'; Pune - 'Tasty Bites'; Delhi - 'Crax' etc. Some of the major players operating in the Indian Extruded Snacks Market are PepsiCo, ITC, Prataap Snacks, DFM Foods and Haldirams.

Machines & Equipment: SS Storage Tanks - Vertical Mixer – Hopper with screw feeder – Extruder – Pneumatic Conveyor – Flavour Sprayer – Flavour Doser – Drying Oven – Elevator Conveyor – Packing Machine

Minimum Viable Plant Capacity	—	500 Kg/Day
Plant and Machinery Cost (approx.)	—	0.5 – 1 Cr
Minimum Viable Project Cost (approx.)	—	2 – 3 Cr
Operational Days / Annum	—	300 days with 20Hr/day
Area required (approx.)	—	800-1000 m²

Process flow: Weighing of Ingredients → Mixing of all dry ingredients → Sieving → Feeding → Extrusion → Flaking → Drying → Vibrating → Baking → Flavouring → Drying → Cooling → Packaging → Storage

NOTE: Above mentioned figures and details are tentative. We recommend going for Techno-Economic Feasibility Study to understand the exact details of the project.

Final Products: