

FRUIT AND VEGETABLE VACUUM FRIED CHIPS INDUSTRY



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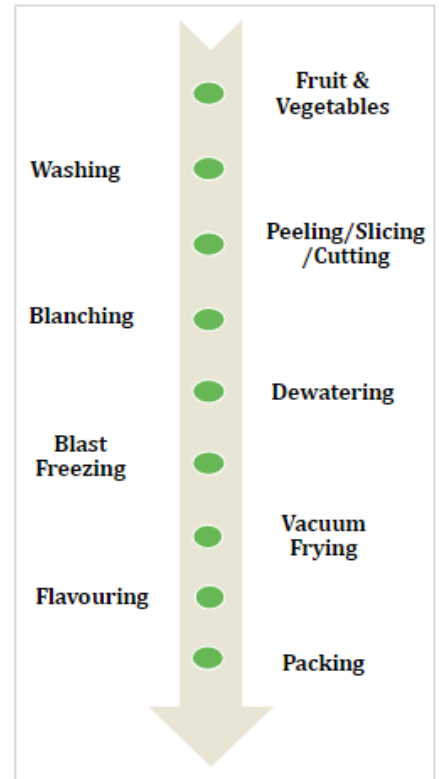
Project Description: Vacuum fryers are an alternative means of producing snacks, using low pressure and low temperatures. It has been proven that vacuum-processing makes snacks healthier. Frying by means of this technology can be described as a process of removing moisture and cooking food through contact with hot oil. However, the oil does not enter into the product's open pores, and therefore the resulting snack will have only minimal oil content. Compare this with the 40% oil content of classical processing.

Raw Material: Potato, Beetroot, Sweet Potato, Jackfruit, Brinjal, Lotus Root, Guava, Onion, seasoning etc.

Market: Consumers are becoming increasingly health conscious. Fruits and vegetable chips market showed a steady increase in the rate of growth over the past few years and is predicted to expertise a CAGR of 7.5%-9% within the forecasted Period of 2021-2031. Demand for fruit chips can witness important recovery in short, with an optimistic growth outlook within the long.

Machines & Equipment: Feeding Cum Sorting Conveyor – Peeler– Flood Washer – Slicer/Dicer– Blancher and Chiller– Blast Freezer– Vacuum Fryer – Flavor Applicator & Packing Machines.

Minimum Viable Plant Capacity	—	200 Kg/Hr
Plant and Machinery Cost (approx.)	—	4 - 5 Cr
Minimum Viable Project Cost (approx.)	—	8 - 10 Cr
Operational Days / Annum	—	300 days with 20Hr/day
Area required (approx.)	—	4000-5000m ²



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:

