

FOXNUT PROCESSING PLANT



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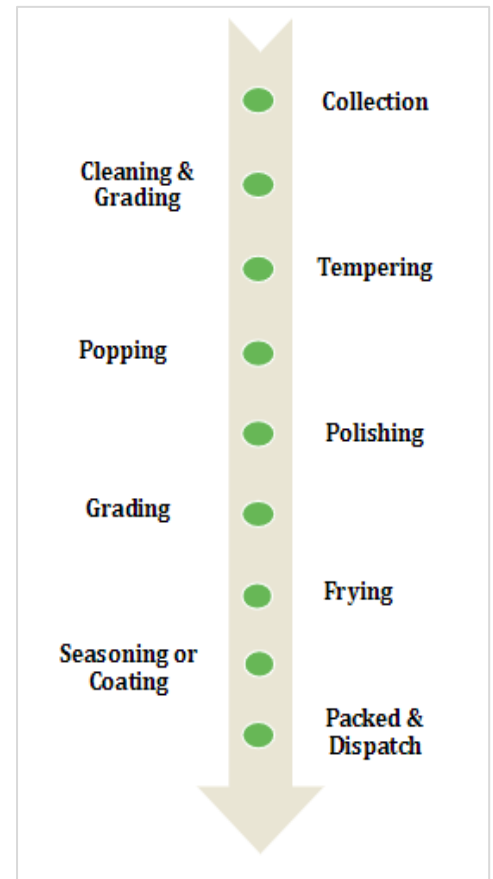
Project Description: Often known as Makhana, Gorgon nut, or Foxnut and is cultivated in stagnant perennial bodies of water such as ponds. Foxnut (Makhana) can be used as mix with vegetables or popped like corn to make a delicious porridge. Makhana has been proven to be a high-nutrient, medicinally rich food that is good for a daily healthy diet. Vitamins, minerals, and fibers are among the nutrients present. A significant contributor to demand for fox nut when two Indian players Makhanawala's and Too Yum introduced packed fox nut snacks including chatpata masala and classic homestyle flavors that has undoubtedly changed the consumption for fox nut in the region.

Raw Material: Makhana seeds, Preservatives, Sugar, Salt, Seasonings, etc.

Market: Increasing awareness about the benefits of fox nuts has led the demand in the global fox nuts market. Changing eating patterns and high preference for snacks have fueled growth in the global fox nuts market. The global market for fox nuts is expected to reach over 68,443 Tons by the end of 2027 and set to grow at a volume CAGR of over 8.5% during the forecast period from 2019 to 2027. The demand for healthy snacking is increasing exponentially in and around the world.

Machines & Equipment: Seed Washing Machine – Size Grader – Hot Air Dryer – Rotary Roaster – Sieve Separators – Seasoning Drum – Conveyer Belt – Packaging Machine

Minimum Viable Plant Capacity	—	150 – 200 Kg/Hr
Plant and Machinery Cost (approx.)	—	0.5 – 1.0 Cr
Minimum Viable Project Cost (approx.)	—	2 – 2.5 Cr
Operational Days / Annum	—	300 days with 20Hr/day
Area required (approx.)	—	400-500 m 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:

