

### CONFECTIONARY









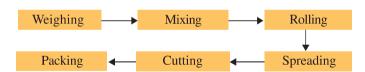
### Production capacity/annum

240 thousand kg.

#### **Production process**

These are manufactured by preparing a solution of Canesugar to which invert sugar or glucose syrup or a chemical reagent for bringing about partial inversion is added. The syrup is cooked to a temperature of 310-320°F, in an open pan or a steam jacketed kettle. In the open fire boiling process, however, a certain amount of caramalisation takes place, which imparts a characteristic flavour to the product.

#### **Process flow chart**



# Machinery & equipment required

- Weighing Scale 0-100 & 0-25 Kg.
- Steam jacketed Kettle
- Steam Generator
- Emulsifier
- Mixing Pan
- Stainless Steel Kettles
- Roller Machine
- Power Operated Press
- Toffee Spreading trays
- Hand operated toffee Cutter
- Paper cutting machine
- Foil sealer



### Raw material/consumables required

- Sugar
- Cream
- Condensed milk
- Glucose
- Syrup
- Hard Fat
- Butter
- Vanilla
- Salt
- Eriable Colour

#### **Utilities** required

Power required(load) : 15 K.W. Water required(per shift basis) : 2500 litres.

### Manpower required

Skilled WorkersUnskilled5 Nos.

## Area required

Total Area : 350 Sq. Mtr. Covered Area : 250 Sq. Mtr.

## **Investment required**

Machinery & Equipment Working Capital for 3 Months (Raw material, utilities & salary)

Dh : 011-26826801

₹35.0 Lakhs



For further details on training programme in entrepreneurship being conducted at NSIC Training cum Incubation Centre, you may contact NSIC-TSC, Okhla Industrial Estate, New Delhi 110020,