

POTATO/BANANA WAFERS



Production capacity/annum

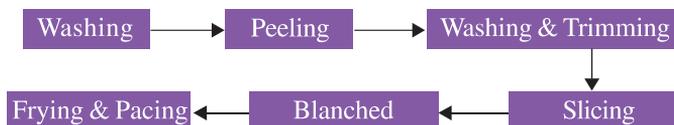
150 Tonnes.

Production process

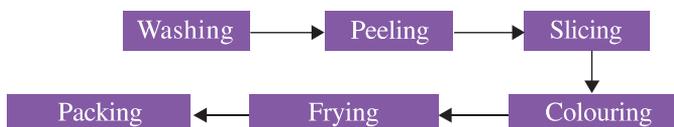
The potatoes are washed thoroughly in water and peeled manually with a knife or by means of an abrasive potato-peeling machine. Then they are trimmed and placed in water to prevent browning. They are cut into pieces in a slicing machine. The slices may be kept in water containing 0.05 percent potassium metabisulphite to prevent spoilage. The slices are blanched in boiling water. The blanched chips are then subjected to hydro machine to remove excess of water and fried potato wafers are then kept on the sieve to remove excess of oil, cooled and other ingredients like salts, etc. is sprayed as per taste and packed.

Banana Wafers:- Firm banana are washed, peeled and sliced. Then dipped in brine water to avoid oxidation. The banana chips are fried in vegetable oil, cooled to the room temperature. These wafers are then packed in polythene bags of suitable gauge to prevent spoilage.

Process flow chart



Banana wafers:



Machinery & equipment required

- Aluminium table, plastic carry containers etc
- Deep fat fryer
- Hydro extractor
- Polythene bag sealing machine
- Potato peeler
- Power operated slicing machine

Raw material/consumables required

- Potatoes/Banana
- Groundnut oil
- Polythene bags
- Flavours,
- Chemicals, Spices etc.

Utilities required

Power required (load)	:	10 KW
Water required (per shift basis)	:	750 litres

Manpower required

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

Area required

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

Investment required

Machinery & Equipment	: }	₹ 48.70 Lakhs
Working Capital for 3 Months (Raw material, utilities & salary)		