

**OBJECTIVES AND FACILITIES OF PILOT PLANT
FOR
READY TO EAT AND TRADITIONAL FOOD PRODUCTS**

OBJECTIVES:

12. To provide the processing facilities for ready to eat and Indian Savoury item, to budding entrepreneurs as well as medium, small and micro enterprises under NIFTEM incubation centre
13. To provide research facilities to small and medium enterprises for development of new products or the modification of existing products/processes.
14. To provide hands on training to the students and the industry personnel
15. To act as a model facilities centre with multiple production line - Flakes line, extrusion line, puffed product, core filled product, burger line and Traditional Indian Products like - Papad, dosa, laddu, idli, vada, chakli, Indian Savoury .

VARIOUS PROCESSING TECHNIQUES AVAILABLE:

- | | |
|------------------------------|--------------------------------------|
| q. Accelerated freeze drying | z. Namkeen Extruding |
| r. Hot air drying | aa. Namkeen mixing |
| s. Frying | bb. Baking |
| t. Extrusion | cc. Grating |
| u. Grit mixing | dd. Forming |
| v. Puffing | ee. Indigenous Cooking/ processing |
| w. Coating | ff. Washing of Fruits and Vegetables |
| x. Peeling | gg. Trimming/cutting/peeling |
| y. Dough making | hh. Packing and Labelling |

PRODUCT VARIANTS:

- f. Preserved Chapaties
- g. Flavoured Chapaties
- h. Parathas
- i. Puff and Serve Chapaties
- j. Besan Laddu
- k. Cashew nut Burfi
- l. Canned Upma
- m. Vegetable Halwa
- n. Pattie
- o. Khakara
- p. Puri
- q. Panipuri
- r. Papad
- s. Samosa
- t. Sev
- u. Idli
- v. Corn Balls, Flakes
- w. Extruded Snaks
- x. Chakli
- y. Dosa
- z. wada
- aa. Ganthiya
- bb. Bundi/ Laddu
- cc. Papdi
- dd. Potato Chips
- ee. Sticks chips
- ff. Topioco Chips
- gg. Papaya chips
- hh. Raw mango chips
- ii. Sweet potato Chips

LIST OF MAJOR EQUIPMENTS AVAILABLE IN TRADITIONAL FOOD PRODUCT SECTION:

S.No.	Machine	Capacity (FG)
1.	Auto Papad Making Machine (Blending, Sheeting, Cutting and Drying)	15 Kg/h
2.	Auto Farsan Namkin Machine with Fryer	100 Kg/h
3.	Auto Peeling Machine	50 Kg/h
4.	Auto chips cutting Machine	50 Kg/h
5.	Auto Heating Mixing (Khoa) Machine	30 Kg/ h

6.	Semi-automatic Chakli Making Machine	40 Kg/h
7.	Automatic Gulla Cutting & rounding Machine	1000Psc/ h
8.	Dosa / Vada making Machine	100 Dosas/h
9.	Hydraulic press tableting machine for RTE various veg and non-veg cakes	25Strokes/Min
10.	Automatic Laddu making machine	1500 Pcs/h
11.	Pop Corn Machine with electrical heating system	250 gm/batch
12.	Dry Extruder Processing Line	150 Kg/ Hour
13.	Cheese Curl Processing Line	150 Kg/Hour
14.	Fruit/cereals/ Nutro Bar Processing Line	60 Kg/Hour
15.	Burger Processing Line	100 Kg/Hour
16.	Multi head automatic granule packaging machine	30 Pkts/ Min
17.	Liquid Packing Machine	30 Pkt/Min
18.	Dry Extruder Processing Line	150 Kg/ Hour

LIST OF MAJOR EQUIPMENTS AVAILABLE IN RTE SECTION:

S.No.	Machine	Capacity
1.	Vertical Mixer	200 kg/batch
2.	Screw Conveyor	100-150 kg/h
3.	Rotatory Head Extruder	120-150 kg/h
4.	Continuous Fryer	100-150 kg/h
5.	Vibrator Sifter	100-150 kg/h
6.	Seasoner	100-150 kg/h

7.	Air Puffing Machine	50-60 kg/h
8.	Sugar Boiling Pot	200 L
9.	Automatic Cutting and Forming Machine	200-250 kg/h
10.	Packing Machine	100-150 kg/h
11.	Hot Extruder	100-150 kg/h
12.	Five Layer Oven	100-150 kg/h
13.	Flaker	100-150 kg/h
14.	Seasoning Machine	100-150 kg/h
15.	Sifter	100-180 kg/h

Other Equipment:

1.	Multi Head Automatic Granule Packaging Machine	30 bags/min
2.	Liquid Packaging Machine	20 Bottle/min
3.	Pop Corn Machine	250 gm/batch
4.	Automatic Laddu Making Machine	1500 Laddu/h
5.	Burger Processing	100 kg/h

Contact Person: Dr. Ankur Ojha, Assistant Professor, Department of Food Science and Technology, NIFTEM, Kundli, Sonapat. Email: aojha.niftem@gmail.com; Tel. (M): 8238430214