

# Papad Manufacturing Business Plan



**Dr. Ankur Ojha**  
**Assistant Professor**  
**Department of Food Science and Technology**  
**&**  
**Faculty In-Charge, Pilot Plant for RTE and Traditional Products**  
**NIFTEM**

# Important machines Required

- Weighing Scale
- Used to weigh all raw ingredients
- Capacity – 100 Kg
- Cost – Rs. 50,000/- to 2,00,000/-
- Availability – Easily available across India
- Labor/Staff required – Unskilled Labour to operate



# Important machines Required

- Mixer
- Used to mix all ingredients and for making dough
- Capacity – 30 Ltrs
- Cost – Rs. 1,00,000/- to 2,25,000/-
- Availability – Easily available across India
- Labor/Staff required – Unskilled Labour to operate



# Important machines Required

- Papad Extruder
- Used to make firm sheet of dough which is very hard
- Capacity – 50 Kg dough per hour
- Cost – Rs. 1,00,000/- to 2,50,000/-
- Availability – Easily Available in North India
- Labor/Staff required – Semi-skilled Labour to operate



# Important machines Required

- Papad Sheeter and Cutter
- Used to make fine sheet of sheeted dough and cut the same into desired papad size.
- Capacity – 50 Kg dough per hour
- Cost – Rs. 2,00,000/- to 3,50,000/-
- Availability – Easily Available in North India
- Labor/Staff required – Semi-skilled Labour to operate



# Important machines Required

- Papad dryer
- Used to dry the papad
- Capacity 50 Kg dough per hour
- Cost – Rs. 5,00,000/- to 7,50,000/-
- Availability – Easily Available in North India
- Labor/Staff required – Semi-skilled Labour to operate



# Thank You