

MEAT GRAVY MIXES

Technology :

Production of dehydrated gravy mix.

Application and Use :

Convenience food for households, Institutional feeding and as food adjuncts.



Salient Features of

Technology :

The process involves cleaning, pre – processing, grinding and mixing with finishing ingredients. The final product is in a free flowing powder form. The package of 11–product formulations includes multipurpose gravy, biriyani mix, Madras kurma, mutton / chicken chilly fry, fish gravy Goan fish curry, fish fry Rohu masala, chicken–ginger kabab, Tandoori chicken and chicken garlic kabab. The mixes are made from natural food ingredients and does not contain any food preservative and synthetic colour and can be stored upto one year. The products are packed in suitable type of containers.

Equipment and Machinery : Wet and dry grinder, drier, mixer, automatic filler and sealers and steam generator.

Raw Materials : Spices.

Status of Commercialization : Commercialized

Minimum Economic Unit Size (MEUS) : 100 kg/day