



## PLANT CAPACITY FOR VARIOUS PRODUCTS

Description	2" X 0.3M-P	2" X 0.6M-P	4" X 1.2M-G/P	6" X 1.2M-G/P	6" X 2M-G/P	8" X 2M-G/P	Remarks
<b>Nominal Capacity* (kgs/hr)</b>	<b>300</b>	<b>650</b>	<b>1500</b>	<b>2500</b>	<b>4000</b>	<b>5250</b>	
Fluid Shortening (As per European Standard)	420	910	2100	3500	5600	7350	
Emulsified, Non- Emulsified and Aerated Shortenings	375	812.5	1875	3125	5000	6562.5	
Fat Spread with or Without Milk (Upto 40% Moisture)	180	390	900	1500	2400	3150	
Reconstituted Butter	300	650	1500	2500	4000	5250	
Cocoa based Substitute and Equivalents	240	520	1200	2000	3200	4200	
Cake Margarine	300	650	1500	2500	4000	5250	
Cake Shortening	300	650	1500	2500	4000	5250	
Cream Margarine and Shortening (Both aerated and non aerated)	300	650	1500	2500	4000	5250	
Bakery Fat	240	520	1200	2000	3200	4200	
Puff Shortening	180	390	900	1500	2400	3150	
Puff Margarine	180	390	900	1500	2400	3150	
Fat Spread with milk	200	425	1000	1650	2700	3500	
Table Margarine	300	650	1500	2500	4000	5250	

\* All data based on observations. Actual plant capacity may vary depending on the physical and chemical properties of the emulsion