



PEDA MANUFACTURING

Content

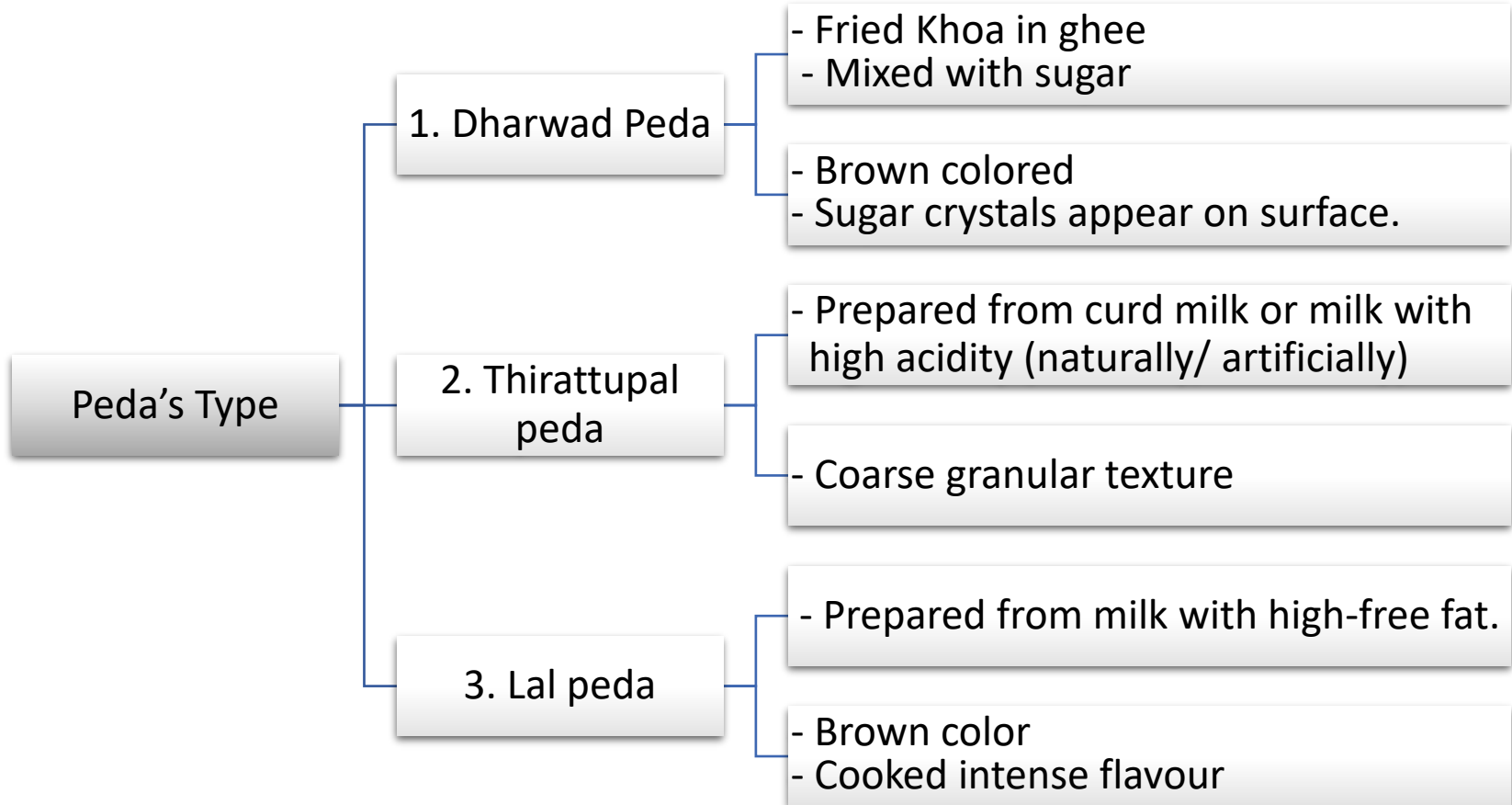
1.	Introduction
2.	Types of peda
3.	Nutritional composition of Peda
4.	Method of Preparation
5.	Process Flow Chart
6.	Process Specific Machinery
7.	Packaging & Shelf Life of Peda
8.	Sensory characteristics of Peda
9.	Reference
#	About PMG Engineering

1. Introduction

- Peda is a **khoa-based sweet**, prepared from the pindi variety of peda with added sugar.
- Have better quality than khoa due to the
 - presence of low moisture content and
 - added sugar.
- Characterised as a slightly flattened circular ball, with white/creamy white to caramel color and smooth texture.
- Used mostly as an offering to god on a religious basis with great importance during various ceremonies.



2. Types of peda

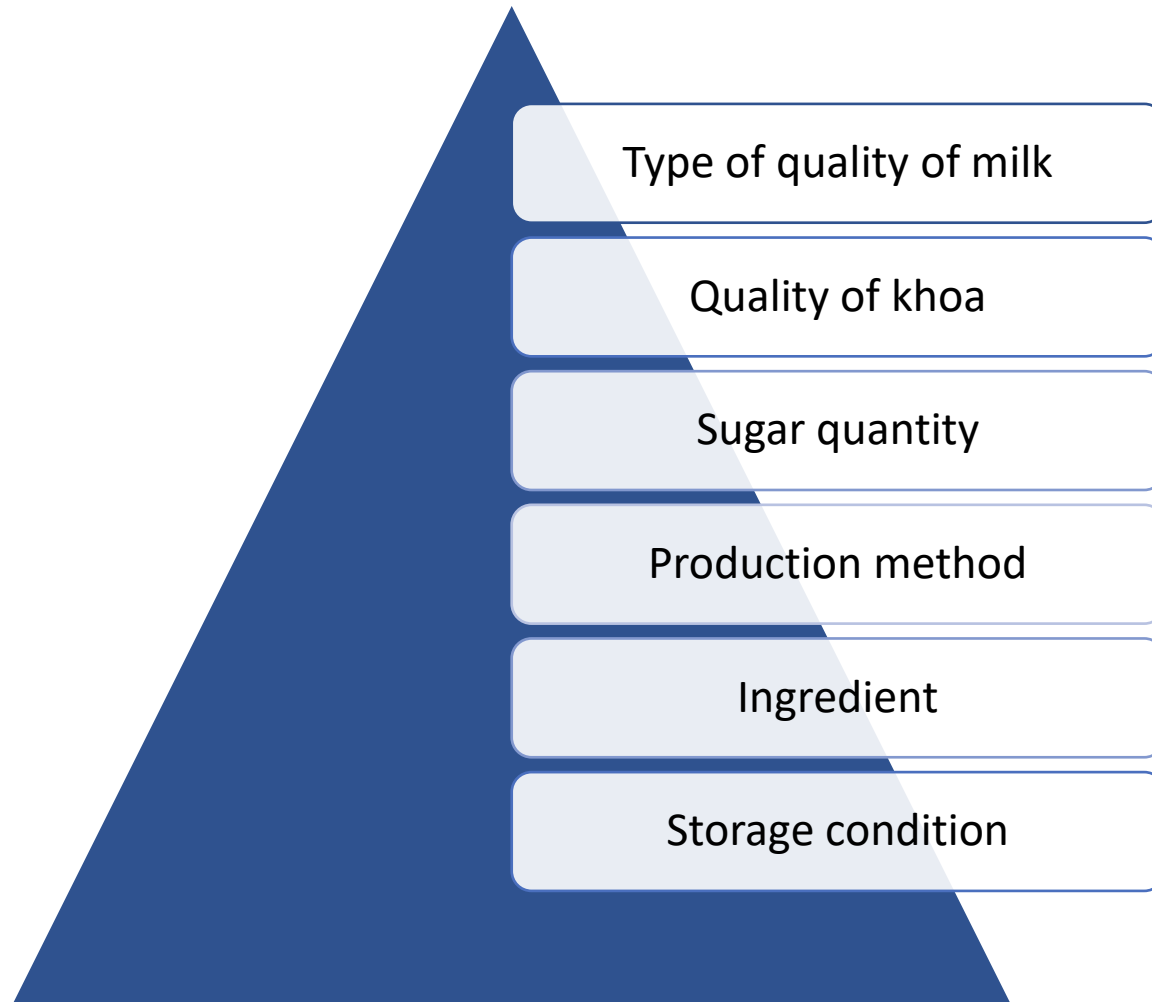


3. Nutritional composition of Peda

- The nutritional composition of per 100g Peda:

#	Nutrients	Values
1.	Moisture	13.5
2.	Fat	20
3.	Protein	19.5
4.	Lactose	16.3
5.	Sucrose	31.8

3.1 Factor affecting nutritional composition



4. Method of Preparation

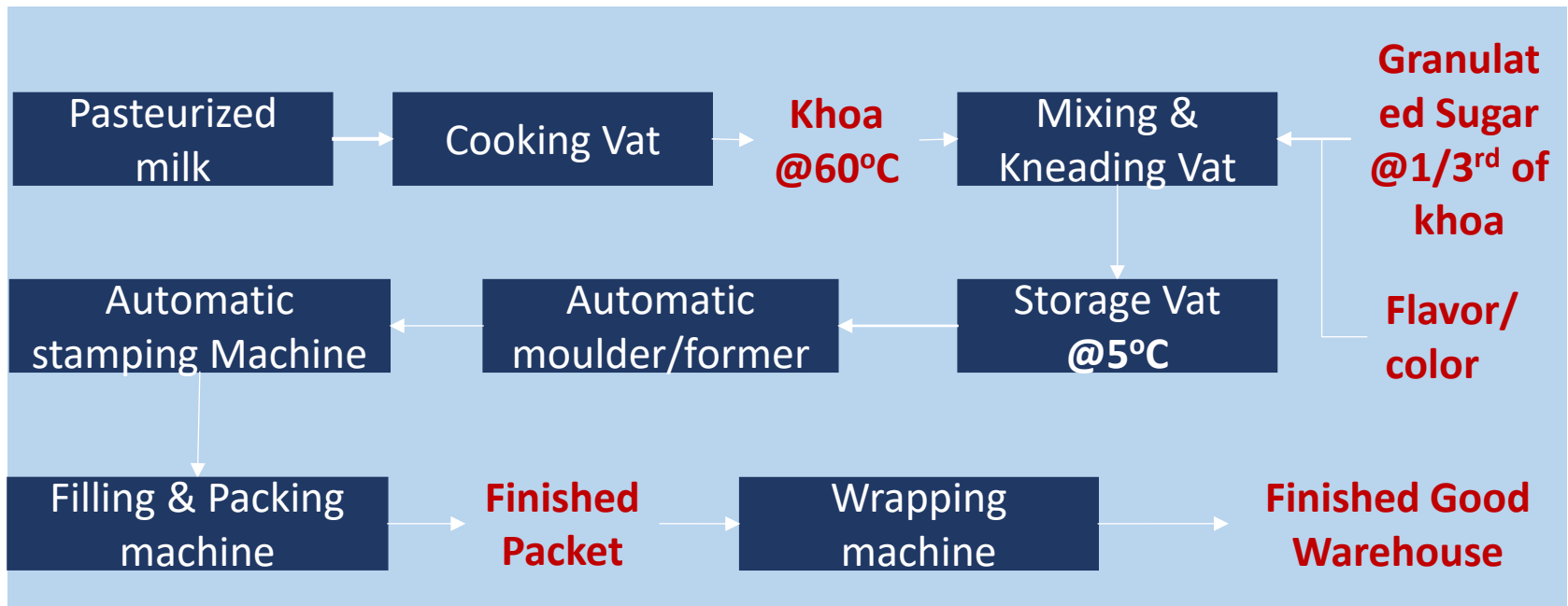
1. Traditional method

- Prepared in batch
- Plain peda was generally made traditionally with the addition of cardamom powder.
- Prepared without any added colour and flavour.
- Sugar is added at a higher temperature nearly 90°C.
- Shaping and moulding are done manually.

2. Industrial method

- Either batch & continuous
- Various variants of peda is prepared using various flavors and color addition.
- Sugar added at a mild temperature of ~ 60°C.
- Shaping and moulding are done automatically using automatic moulders and Rheons.

5. Process Flow Chart



#	Legend	Description
1.	Text	Product
2.	Text	Equipment used

6. Process Specific Machinery

I. **Automatic Moulder/ Shaper/ peda maker/ peda ball cutting machine**

- Utilize cutting-edge technology
- Prepare precise shaped peda with accurate shape and size
- Adaptable to accommodate with current market trends.



6. Process Specific Machinery

II. Automatic stamping designing machine

- Ground-breaking innovation
- Prepared aesthetic and pleasing visualized Pedas, giving it a stunning appearance.
- Ensure consistency in shape and size
- Provide flexibility to regulate speed, to comply with different requirements



7. Packaging & Shelf Life of Peda

- **Packaging**

1. paper-board containers lined with parchment paper or grease-proof paper
2. plastic trays,
3. Tubs
4. polythene bags



- **Shelf life:-**

1. 5-7 days @25°C, and 7 to 10 days @4-7°C
2. Laminates with oxygen scavenger properties increase shelf life more than typical packaging (2 months at 37°C and 6 months at 20°C)



8. Sensory characteristics of Peda

- I. **Colour:** In general White/ creamy white to brown. Depends on processing factors.
- II. **Taste/ Flavour:** Sweet & Caramelized due to Maillard/caramelization reaction. Natural flavour occurs due to cardamon
- III. **Texture profile**
 - a. **Hardness:** Depends on the chemical composition of the peda, amount of sugar added, and extent of desiccating. Avg. hardness 2699 g.
 - b. **Adhesiveness/ stickiness:** Depends on raw material and processing parameters, the chemical composition of the peda. Ranges from -70.15 g.s to -1.38 g.s.
 - c. **Cohesiveness:** Refers to how a food product stays together after deformation. The average value was found in between 0.094 to 0.159 as reported by Banjare et al.

9. References

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- ii. TRADITIONAL-DAIRY-PRODUCTS-1.0.pdf
- iii. Pedafinal.pdf (kviconline.gov.in)
- iv. Banjare et al., Studies on Chemical, Textural, and Sensory Characteristics of Market and Laboratory Peda Samples Manufactured in Raipur City of Chhattisgarh
- v. DharamPal, Technology of khoa based sweets CAS short course on Advances in Traditional Dairy Products. N. D. R. I. Karnal, (1998).
- vi. Reddy C.R.(1985) Process modification for production of khoa-based sweets
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