

Atta with Multi grains/ Multi whole grains flour

INTRODUCTION: *Atta* with multi grains/ multi whole grains is raw material for making the traditional Indian staple product *chapati*.

Shelf life of the product is about 2 to 3 months.

RAW MATERIALS:

- a. for atta with multi grains: Wheat, maize, defatted soya flour, chana dal (Bengalgram dal), psyllium husk, barley, amaranthus, ragi etc.
- b. for atta with multi whole grains: Wheat, soyabean whole, maize, chana (Bengalgram whole), bajra (pearl millet), barley, amaranthus, ragi, horse gram, jowar.

EQUIPMENTS REQUIRED: Stone Mills (2), Plansifter, Screw conveyors, Pulverizer, High pressure fan, Intake Conveyor, Sieve separator, Aspirator, Destoner, Scourer, Polisher (Optional), Rotameter, Impact Machine, Dampening Screw.

PROJECT REQUIREMENT (an estimate) :

Land (Approx. in Sq. feet)	10 000
Building (Approx. in Sq. feet)	1000
Plant & Machinery (Approx. Rs. in '000)	3000
Total Project cost (Approx. Rs. in '000)	7100
Cost of production/ton : ~ Rs. 24260	

CAPACITY :

Capacity: 20 tons/day