

CENTRAL FOOD TECHNOLOGY RESEARCH INSTITUTE, MYSORE - 570 020

CONVENIENCE FLOUR FROM RAGI SUITABLE FOR STIFF PORRIDGE (MUDDE)

INTRODUCTION

The convenience flour is suitable for the preparation of stiff porridge (mudde). The flour can also be conveniently used in the preparations like roti and such other products. The convenience flour should be packed in containers, which will safeguard the hygienic, nutritional and organoleptic qualities of the product. Product should be stored in cool and dry place.

RAW MATERIAL

Finger millet, soy flour, etc.

CAPACITY

Daily production: 720 Tonnes /Annum
Working: 300 days

PLANT AND MACHINERY

Cleaner-grader-cum de-stoner, bucket elevator, huller, pulveriser, planetary sifter, planetary mixer, boiler, autoclave, truck drier, disintegrator, ribbon mixer, etc.

PROJECT COST – FIXED COST – WORKING CAPITAL (in ` '000)

(Estimate for a model project)

a)	Land & land development (1200 m ²)	3600.00
b)	Building & civil construction (360 m ²)	2880.00
c)	Plant and machinery	5300.00
d)	Miscellaneous fixed assets	200.00
e)	Pre-operative expenses	1000.00
	Total fixed capital	12980.00
	Working capital margin	950.00
	Total Project cost	13930.00

TECHNOLOGY/MANUFACTURING PROCESS – Availability

CFTRI has standardized the technology and general methods for processing of convenience flour from ragi suitable for stiff porridge (Mudde). Apart from this procedure for quality control, packaging and packaging material specifications, equipment details are also provided by the institute.