

## FLAKING FOXTAIL MILLET

### INTRODUCTION

The Foxtail millet flakes are ready-to-use convenience products similar to rice, wheat, sorghum and other cereal flakes. The flakes could be wetted with water and seasoned with spicy condiments or sweetened for consumption as snacks. The thicker grade flakes may be deep and fat fried to prepare crispy ready-to-eat snacks. The broken and pulverized flakes can be mixed with legumes and other ingredients to prepare traditional foods like bisi-bele bhath, idli and such other products. These flakes can be used after toasting or blistering similar to corn flakes.

### RAW MATERIALS

Milled foxtail millet

### PROCESS

Pre-cleaning → Grading → Soaking → Draining → Steaming → Flaking → Drying → Grading → Bagging/Storage.

### LABORATORY EQUIPMENTS

Grain quality measuring equipments – Standard sieves, Reflectance-meter, Hardness tester, Caliper, Moisture meters, Air ovens, Glassware, Heaters etc.

### PLANT AND EQUIPMENT

Grader, Destoner, Soaking-cum-steaming tanks, Elevators, Slat conveyors, Vibratory feeder, Flaker, Dryer, Belt conveyor, Boiler etc.

### PRODUCTION CAPACITY – (ESTIMATE)

Installed capacity: 4000 Kg foxtail millets – 2 shifts/day  
Total working days: 300 days

### PROJECT COST (ESTIMATE)

	<b>Rs.in Lakhs</b>
1. Land development (1500 M <sup>2</sup> )	1.30
2. Building & Civil work (250 M <sup>2</sup> )	10.00
3. Plant & equipment	36.90
4. Other fixed assets	2.40
5. Administrative expenses	1.00
6. Preliminary & preoperative expenses	1.00
Total fixed project cost	52.60
Working capital	8.40
Total project cost	61.00

#### Means of Finance

Promoter's contribution	21.55	
Long term loan		39.45

### ANY OTHER SPECIAL FEATURES:

The broken or irregular shaped flakes could be used to prepare ready-to-use cereal foods such as bisi-bele bhath or tamarind rice and also in the preparation of idli, dosa along with rice.