

PRODUCTION OF TRADITIONAL FOODS

(Pongal, Urd bhath and Imli Poha)

INTRODCUTION

Convenience foods provide the housewives novelty, convenience in the real sense reducing the drudgery and satisfaction of preparing at home.

Pongal, Urd bhath and Imli poha are some of the important traditional food items commonly used in South Indian homes.

The technologies developed at CFTRI for preparation of ready mixes provide hygienic products of standard and uniform quality with good shelf life.

These ready mixes surely find application in the day-to-day menu of the people of the South and other regions as well. Since these ready mixes would have undergone processing to a considerable extent, only little processing such boiling with water, or water and seasoning is required at home. Thus these convenience oriented products save drudgery to housewives. Also, there will be substantial saving of energy in our country, which is witnessing phenomenal growth of the unit families. Nutritionally also these products are rich and wholesome.

INTRODCUTION

Major Raw material are various type of dal and other raw materials used are salt, ghee, sesame seeds, mustard, papad pieces, cashew and spices such as pepper, cumin, asafetida, turmeric, coriander seeds, curry leaves, fenugreek, cinnamon and red chillies.

INSTALLED CAPACITY

- i. Suggested economic unit : 500 kg/day (one shift)
- ii. Working days : 300/annum
- iii. Production schedule
 - Pongal - 120 days
 - Imli poha - 120 days
 - Urd bhath - 60 days
- iv. Annual capacity : 150 tones
Optimum capacity utilization: 70%

TECHNOLOGY/MANUFACTURING PROCESS - Availability

Pongal: Beaten rice and greengram dhal are cleaned and roasted. The roasted greengram dhal is soaked in boiling water, steamed and powdered. The roasted beaten rice is sifted and coarse ground as also spices. The spice powder the beaten rice flour and the greengram flour are mixed in paddle mixer to get the ready mix.

Urd bhath: The beaten rice and the blackgram dhal are cleaned, roasted, sifted and coarse ground. They are mixed with asafetida and salt in a mixer to get the ready mix.

Imli-poha: The beaten rice is precleaned, roasted and sifted and ground to the required size. The spices are also roasted and ground to the required size. All these

together with dried tamarind, salt, sugar crystals, roasted bengalgram dhal and beaten rice are mixed in ribbon mixer to get the ready mix.

PLANTS AND MACHINERY

4.1 Principal equipments

Destoner, bowl roaster, ribbon blender, roaster, hammer mill, sifter, boiler, truck drier.

4.2 Auxiliary equipments

Weighing scale (3 and 100 kg capacity), working table with aluminum top, powder filling machine, heat-sealing machine and retorts.

PROJECT COST – FIXED COST – WORKING CAPITAL (in Rs. '000)

a) Land & development (400 m ²)	40.00
b) Building (100 m ²)	250.00
c) Plant and machinery	900.00
d) Miscellaneous fixed assets	180.00
e) Pre-operative expenses	130.00
Total fixed capital	1500.00
Working capital margin	250.00
Total Project cost	1750.00

ANY OTHER SPECIAL FEATURES

The by-products like small grits and fine flour obtained during the manufacturing process of pongal, urd bhath and imli poha can be used in products like papad and other crispy mixes.