

PROTEIN RICH RAGI VERMICELLI

INTRODUCTION

Noodles or vermicelli are popular ready to cook products, normally prepared from wheat worldwide. Now-a-days noodles are also produced based on non-wheat cereals because of their demand in the market. There is growing interest on noodles from millets due to their nutraceutical content and the health benefits. Hence, noodles based on ragi (finger millet) with defatted soy flour was developed.

RAW MATERIAL

Ragi, soy flour, starch, etc.

PLANTS AND MACHINERY

Autoclave with oil fired boiler, grinder (plate mill), sieve shaker or vibro sifter, planetary mixer, forming extruder, dryer, heat sealer, etc.

PROJECT COST – FIXED COST – WORKING CAPITAL (in ` ‘000) (Estimate for a model project)

a)	Land & land development (205 m ²)	41
b)	Building & civil construction (114 m ²)	460
c)	Plant and machinery	1441
d)	Pre-operative expenses	252
	Total fixed capital	2194
	Working capital margin	165
	Total Project cost	2359

PRODUCTION CAPACITY- (estimate)

The installed capacity 500 Kg raw material/ shift/ day

TECHNOLOGY/MANUFACTURING PROCESS – Availability

CFTRI has standardized the technology and general methods of processing of protein rich ragi vermicelli. Apart from this procedure for quality control, packaging and packaging material specifications, equipment details are also provided by the institute.