

## **FORTIFIED WHOLE – WHEAT PASTA**

### **INTRODUCTION**

Pasta is known as one of the most ancient nourishment and as a very versatile dish, both from nutritive and gastronomic points of view. It also provides significant quantities of complex carbohydrates, protein, B – vitamins and iron and is low in sodium, amino acids and total fat. Recent developments in pasta products include attempts to improve the nutritional properties of pasta by the addition of supplements from various natural sources. The use of pasta products is more wide spread in the world because pasta products are simpler to make and quick to serve, if dried can be conveniently stored for a relatively long period of time without deterioration. The developed fortified whole – wheat flour pasta formulation could be used to supplement the nutritional requirements of growing children and adults. The fortified whole – wheat flour pasta has increased fiber and mineral content by 4 – 5% compared to normal pasta. It can be consumed along with tastemaker as a break fast cereal/ snack.

### **RAW MATERIAL**

Fortified whole wheat flour and vital gluten.

### **CAPACITY**

Daily production: 116 kg finished product/day/Shift  
Working: 300 days

### **PLANT AND MACHINERY**

Planetary mixer, extruder, tray drier, sealing machine, Pan balance, etc.

### **PROJECT COST – FIXED COST – WORKING CAPITAL (in Rs. ‘000)**

(Estimate for a model project)

Building & civil construction (50 Sq. M) - Rented	100.00
Plant and machinery	1370.00
Miscellaneous fixed assets	377.00
Pre-operative expenses	141.00
<b>Total fixed capital</b>	<b>1988.00</b>
Working capital margin	170.00
<b>Total Project cost</b>	<b>2158.00</b>

Means of finance

Promoters contribution 539.5

Term loan 1618.5

### **TECHNOLOGY/MANUFACTURING PROCESS – Availability**

CFTRI has standardized the technology and general methods of processing Fortified whole wheat pasta. Apart from this procedure for quality control, packaging and packaging material specifications, equipment details are also provided by the institute.