

**Central Food Technological Research Institute**  
Mysore – 570 020

**Processed besan (Bengal gram flour)**  
**suitable for sev and boondi**

**1. Introduction:**

Bengal gram flour “*besan*” is the base for several traditional deep-fried sweet and savoury products. The traditional producers of these products recognize that some of these products need a particular type of flour and hence look for specific types of besan for the preparation of different products, though this is generally not available. Generally besan is prepared by grinding Bengal gram dhal in commercial units like plate mill, burr type stone mill or hammer mill (by adjusting the machine parameters like speed and clearance between grinding plates).

*Sev* is cold-water dough-based product, prepared after addition of other ingredients like salt, turmeric, cumin powder, chilli powder to basen. *Boondi* is made from besan as globules by passing a batter of thick consistency through a perforated ladle called “*boondi jhara*” and deep frying in oil.

**2. Raw material:**

Bengal gram, Bengal dhal, water

**3. Plant and Machinery:**

**Principal equipments:** Mini dhal mill, Plate mill, Vibratory sieve, Sieve for the shaker, Paddle mixer, Stitching/ seal machine

**Auxiliary equipments:** Digital balance, Hot air oven, Sample containers, Hand trolley, etc.

**4. Process in brief:**

Bengal gram (Chickpea)    →    Cleaning    →    Spreading    →    Sun drying  
De-husking    →    Dhal    →    Grinding    →    Sieving    →    Besan

**5. Project Cost – Fixed Cost – Working Capital (Rs. ‘000):**  
**(Estimate for a model project)**

a)	Land & Land development (140 m <sup>2</sup> )	28.00
b)	Building and civil works (60 m <sup>2</sup> )	240.00
c)	Plant and machinery	225.00
d)	Auxiliary Equipments	115.00

e)	Other fixed assets	50.00
f)	Pre-operative expenses	90.00
	<b>Total Fixed Capital</b>	<b>748.00</b>
	Working capital margin	134.00
	<b>Total Project cost</b>	<b>882.00</b>

**Means of Finance**

- Promoter's contribution	388.50
- Term loan	493.50

**6. Production Capacity-(estimate):**

Suggested economic capacity:	100 tonnes per annum
Working:	200 working day/ annum

**7. Technology / Manufacturing Process -Availability:**

The technology for processing of the **Processed besan (Chickpea flour) suitable for sev and boondi** has been developed at CFTRI, Mysore using appropriate equipment optimal product recovery of right quality. The institute has the necessary expertise to provide technical assistance and guidance for setting up the project and implementation, under technical consultancy arrangements.