

**CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE
MYSORE-570 020, INDIA**

**Production of refined Wheat Flour (*Maida*), Semolina (*sooji* or *rava*), and
Resultant *Atta* by roller milling**

Use: Wheat Flour (*Maida*): basic raw material for Bakery industries (bread, biscuit, cake, etc.), for making Indian traditional sweets, Raw material for the gluten & starch extraction plant.

Semolina (*sooji* or *rava*): Basic raw material for Indian tradition products such as *upma*, sweets, etc.

Resultant *Atta*: Basic raw material for Indian tradition products such as *chapatti*, *roti*, *poori*, etc

Shelf life of the product is about 2 months.

RAW MATERIAL: Wheat

EQUIPMENTS REQUIRED: Screw conveyors, Bucket Elevator, Drum sieve with motor, Sieve Separator, Aspirator Channel, Dry Destoner, Horizontal Scourer, Flow meter, Intensive dampener, Aspiration Fan, Roller mill, Plansifter, Purifier, Impact detacher, Bran finisher, Entoletor, Medium pressure fan, etc.

PROJECT REQUIREMENT (an estimate) :

Land (Approx. in Sq. Metres)	-
Building (Approx. in Sq. Metres)	3500
Plant & Machinery (Approx. Rs. in '000)	34500
Total Project cost (Approx. Rs. in '000)	54200
Cost of production: ~ Rs. 16286/ton	

CAPACITY :

Capacity: 120 ton/day