

**CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE
MYSORE – 570 020**

FERMENTED & DEHYDRATED READY MIXES FOR DOSA & IDLI BATTER

INTRODUCTION

Dosa & idli preparation involves special skill and its time consuming, since fermentation of about 15 to 18 hours has to be done and fermentation will be completed only in warmer climate where ambient temperatures are around 25°C or more. At high temperatures (40°C) there is too much of fermentation leading to too sour products, with poor acceptability. To overcome these problems, a ready mix had been developed earlier at this Institute, which contained chemical leavening additives for achieving appropriate taste and texture of finished products. To derive the nutritional advantages of fermentation and avoid/minimize the addition of leavening agents and other chemical additives, a new process has now been developed wherein dehydrated ready mixes have been prepared from the fermented batters (both for dosa & idli) for their easy and quick preparation at home.

USE

The product is in the form of a dehydrated ready mix, which are convenience products meant for easy preparation of dosa & idli. The mixes are reconstituted with required amount of water and kept aside for 5 to 10 minutes. The mixed batter is used for the product either dosa or idli.

MARKETING

Dosa & idli are two fermented food products traditionally prepared and consumed, particularly in South Indian homes. These have already assumed National importance due to population movement and liking developed by others particularly for a product like dosa. Even foreign nationals have started liking this product.

RAW MATERIAL

Raw rice, Parboiled rice, Black gram dhal etc.

PROCESS

Dosa mix

Ingredients → Soaking → Grinding → Blending → Fermentation → Mixing → Drying → Re-grinding → Packing

Idli mix

Ingredients → Soaking → Grinding → Mixing → Fermentation → Blending → Drying → Blending with leavening agents → Packing.

PLANT & MACHINERY

Major equipments required are Soaking tank, Tray/Truck drier, wet grinder, planetary ribbon blender, Disintegrator, Handling vessels, Packing machines & Miscellaneous etc.

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

a) Building (rented)	100.00
b) Plant and machinery/Auxiliary equipment	900.00
c) Miscellaneous fixed assets	150.00
d) Pre-operative expenses	250.00
Total fixed capital	1400.00
Working capital margin	150.00
Total Project cost	1550.00

Means of finance

- Promoters contribution	500.00
- Term loan	1050.00

PRODUCTION CAPACITY- (estimate)

Suggested economic capacity	: 112 Kg/day
Working	: 300 working days/ year
Capacity	: 33.6 T/annum
Optimum utilization capacity	: 70%

TECHNOLOGY/MANUFACTURING PROCESS – Availability

The technology for the manufacture of Fermented & Dehydrated ready mixes for Dosa & Idli batter has been developed at CFTRI, Mysore, using appropriate equipment for optimal product recovery of right quality. The CFTRI has the necessary expertise to provide technical assistance and guidance for setting up the project. The CFTRI can offer further technical assistance for project implementation under technical consultancy arrangements.