

CENTRAL FOOD TECHNOLOGY RESEARCH INSTITUTE, MYSORE - 570 020

PRODUCTION OF ATTA (WHOLE WHEAT FLOUR)

INTRODUCTION

Atta (Whole Wheat Flour) is raw material for making the traditional Indian staple product Chapatti. It can also be used for making poori and whole wheat bread. It should be packed in LDPE poly bags and gunny bags which gives a shelf life of 2-3 months at room temperature and normal humidity. The energy obtained per 100 gm of Atta 346 Kcal, Protein 12 gms, Carbohydrates 70 gms and Fat 1.7 gms.

RAW MATERIAL

Wheat

CAPACITY

Daily production: 20 tons/ day
Working: 300 days

PLANT AND MACHINERY

Stone mills, Plansifter, Screw conveyors, High pressure fan, Filter, Sieve separator, aspirator, magnet, scourer, rotameter, intensive dampener.

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

b) Building & civil construction (150 m ²)	2000.00
c) Plant and machinery	2300.00
d) Miscellaneous fixed assets	200.00
e) Pre-operative expenses	260.00
Total fixed capital	4760.00
Working capital margin	1300.00
Total Project cost	6060.00

TECHNOLOGY/MANUFACTURING PROCESS – Availability

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