

## CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE, MYSORE

### READY-TO-EAT MALTED WHEAT BASED WEANING FOOD

#### INTRODUCTION

Weaning food is a semi-solid food given to an infant in an age group of 6 months to 2-3 years. Weaning foods are generally texture modifications of adult foods to make them easily digestible and promote healthy growth of a child. Wheat is one of the important cereals known for its protein and antioxidant contents. Wheat also exhibits excellent malting characteristics and develop amylases during malting. Malting generally improves the taste and the quality of the nutrients of a product. Supplementing malted cereal with malted legume generally increases both the quantity and quality of the proteins of the final product.

#### RAW MATERIAL

Wheat, green gram, milk powder etc.

#### PLANT AND MACHINERY

Destoner, Steeping tanks, Drier, Huller, Aspirator, pulveriser, sifter, ribbon mixer,

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

a)	Land & land development	500
b)	Building & civil construction	1875
c)	Plant and machinery	6524
d)	Miscellaneous fixed assets	100
e)	Pre-operative expenses	350
	Total fixed capital	6948
	Working capital margin	1274
	<b>Total Project cost</b>	<b>13023</b>

#### PRODUCTION CAPACITY

Daily production: 500 kg finished product/day/Shift  
Working: 300 days

#### TECHNOLOGY/MANUFACTURING PROCESS – Availability

CFTRI has standardized the technology and general methods of preparation of ready-to-eat malted weaning food. Apart from this procedure for quality control, packaging and packaging material specifications, equipment details are also provided by the institute.