

MULTIGRAIN INSTANT SEMOLINA

Use: It is a ready mix for preparation of instant *porridge*, *upmav*, *keshribath* or like some other breakfast foods. It is made from cereal like ragi, rice, maize, jowar, foxtail millet, proso millet, etc. or wheat either alone or blending with pulse flours. The blend after mixing is made into a moist powder mix and give the shape of a semolina, which specifically used to improve physical properties like irritability, flowability, bulk density and product appearance. This product is made for various reasons a) to prevent lump formation of the constituents of powder mix b) to avoid the smaller and/or denser particles to concentrate at the bottom of the container or with the larger and/or less dense ones on the top c) to improve the flow properties; grain flours because of their small size, irregular shape or surface characteristics, are cohesive and do not flow well. Semolina produced from such a cohesive system is more isodiametric and improves the flow properties. The product can be introduced as the multigrain instant semolina. The process allows the creation of a slow digestible instant product suitable for obese, overweight and weight watchers. The process provides a healthy food product, which is low in fat but rich in protein and dietary fiber.

Shelf life of the product is about 6 months.

Raw material : Foxtail millet, Proso millet, Black gram flour, permitted additives, etc.

EQUIPMENTS REQUIRED:

Destoner, Centrifugal Sheller, Autoclave with diesel fired low pressure Boiler, Grinder, Mixer, 2-deck sieve shaker, Granulator, Tray Dryer, Heat sealer etc

PROJECT REQUIREMENT (an estimate) :

Land (Approx. in Sq. Metres)	146
Building (Approx. in Sq. Metres)	70
Plant & Machinery (Approx. Rs. in '000)	1500
Total Project cost (Approx. Rs. in '000)	6200

CAPACITY :

Capacity: 500 kg/day/shift