

## LEGUME BASED PASTA

### INTRODUCTION

The developed legume (Bengal gram dhal) based pasta formulation could be used to supplement the nutritional requirements of growing children and adults. It can also be used for diabetic patient because it has low percentage release of starch on digestion. The legume-based pasta has increased fiber, mineral content by 4-5% compared and released less starch on invitro digestion compare to normal pasta. It can be consumed along with tastemaker as a break fast cereal/ snack.

### RAW MATERIAL

Durum sooji, Bengal gram dhal flour, etc.

### CAPACITY

Daily production: 116 kg finished product/day/Shift  
Working: 300 days

### PLANT AND MACHINERY

Planetary mixer, extruder, tray drier, sealing machine, weighing balance, etc.

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

Building 84 Sq. m (Rented building)	100.00
Plant and equipment	318.00
Preliminary and preoperative expenses	203.00
Working capital	163.00
<b>Total project cost</b>	<b>784.00</b>

### TECHNOLOGY/MANUFACTURING PROCESS – Availability

CFTRI has standardized the technology and general methods of processing Legume-Based Pasta. Apart from this procedure for quality control, packaging and packaging material specifications, equipment details are also provided by the institute.