CENTRAL FOOD TECHNOLOGY RESEARCH INSTITUTE, MYSORE - 570 020

FINGER MILLET BASED MULTIGRAIN SEMOLINA FOR PREPARATION OF UPMA, KESARI BHAT AND ALIKE PRODUCTS

INTRODUCTION

The present process deals with the development of ready to cook multigrain semolina/ rava/ soji. It is a product from multigrains obtained by milling judiciously these grains using plate mill. During this phase of milling, the whole grains breaks into coarse particles. These coarse particles are called multigrain semolina/ rava/ soji and can be further processed to produce multigrain composite flour or can be used for the preparation of many traditional products. Multigrain semolina/ rava/ soji must be simmered slowly to allow the entire particle to cook through without the outer portion dissolving

RAW MATERIAL

Cereals, millets, legumes, etc.

CAPACITY

Production Capacity:	500 kg/ day
Working:	300 days

PLANT AND MACHINERY

Cleaner, de-stoner, electrical roaster, plate mill, sifter, autoclave, sealing machine, etc.

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

a)	Land & land development (600 m^2)	1800.00
b)	Building & civil construction (200 m^2)	1700.00
c)	Plant and machinery	1900.00
d)	Miscellaneous fixed assets	500.00
e)	Pre-operative expenses	550.00
	Total fixed capital	**6450.00**
	Working capital margin	500.00
	Total Project cost	**6950.00**

TECHNOLOGY/MANUFACTURING PROCESS – Availability

CFTRI has standardized the technology and general methods for processing of finger millet based multigrain semolina for preparation of upma, kesari bhat and alike products. Apart from this procedure for quality control, packaging and packaging material specifications, equipment details are also provided by the institute.