

**CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE
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MILLET BASED COOKIE

Introduction: Cookie is a small flat, baked product, commonly called biscuit. Cookie usually prepared from wheat flour, eggs, sugar and fat, sometimes toppings with raisins, oats or chocolate chips. Generally, wheat is one of the cereals used extensively throughout the world for the preparation of cookie. But cookie from non-wheat cereals like rice, jowar, maize or millet is uncommon. Recently, millets are gaining importance because they can offer several nutraceuticals, and also being rich in protein, minerals and vitamins. Its protein has a beneficial influence on the metabolism of cholesterol. Cereal or millet cookie is made from a fine flour of millet with leavening and shortenings. There exists, however considerable potential for large scale manufacture and marketing of shelf-stable product utilizing underutilized grains like proso or foxtail millet as the demand for ready-to-eat convenience food products has been steadily increasing, consequent to industrialization and convenience in using. The product can be consumed during tea time or in between the meal.

Shelf life of the product is about 6 months.

Raw material : Proso millet/foxtail millet flour, Fat, Skim milk powder, Sugar etc.

EQUIPMENTS REQUIRED:

Destoner cum cleaner, Centrifugal sheller, Cone Polisher, Plate grinder, shaker/grader, Mixer, Baking unit, Heat sealer etc.

PROJECT REQUIREMENT (an estimate) :

Land (Approx. in Sq. Metres)	146
Building (Approx. in Sq. Metres)	64
Plant & Machinery (Approx. Rs. in '000)	800
Total Project cost (Approx. Rs. in '000)	5300
Cost of production/kg : ~ Rs.	84

CAPACITY :

Capacity: 250 kg/day/shift