

PRODUCT INFORMATION SHEET

GLUTEN FREE BREAD PREMIX-BARNYARD MILLET

Introduction

The utilization of mixes and premixes in the manufacturing process significantly diminishes the requisite volume of raw materials, resulting in notable resource conservation and operational efficiency gains. This streamlined approach not only saves time but also diminishes the likelihood of procedural errors, thereby enhancing overall process reliability. Moreover, the burgeoning demand for gluten-free products, imperative for individuals afflicted with celiac disease - a pervasive autoimmune disorder affecting the small intestine underscores the importance of such innovations. With symptoms including persistent diarrhea and fatigue, the adoption of a lifelong gluten-free diet emerges as the sole therapeutic recourse, thereby engendering a robust market for gluten-free offerings characterized by user-friendliness and accessibility. Central to this operational paradigm is the utilization of barnyard millet flour, renowned for its nutritional virtues, alongside other essential bread ingredients meticulously calibrated to exacting specifications. Notably, barnyard millet flour, characterized by a granular size of approximately 300 microns, is judiciously amalgamated with these ingredients to yield a seamlessly homogenized mixture. Subsequent encapsulation of this blend within MET PET PE pouches ensures its preservation during storage, with periodic quality assessments reaffirming adherence to stringent standards. Of particular note is the commendable shelf stability exhibited by this composite, attesting to its market viability and consumer appeal, with a shelf life extending up to 75 days.

Use: Ready formulation and processing conditions for the production of gluten free bread premix Barnyard Millet (*Oodalu*)

Raw materials: Blend of millets and other bread making ingredients

Process: Scaling of ingredients, preparation of blend by homogenizing, packing

Equipment required: Dough mixer/homogenizers, weighing scale etc.

Suggested capacity: 108 kg per day

Working: 300 working days / year

Project cost – fixed cost – working capital (Estimate for a model project)

Building – Existing building

Plant and equipment – 3.4 lakh

Preliminary and preoperative expenses – 0.5 lakh

Working capital – 1 lakh

Total project cost – 8 lakh



Photograph of Gluten free bread premix and bread-BARNYARD millet