

PRODUCT INFORMATION SHEET

GLUTEN FREE BREAD PREMIX-FOXTAIL MILLET

**Introduction**

By employing mixes and premixes in manufacturing, the need for raw ingredients is significantly reduced, resulting in time savings and decreased likelihood of errors. This simplification is particularly valuable in meeting the demand for gluten-free products, which are essential for individuals suffering from celiac disease, an autoimmune disorder affecting the small intestine. Symptoms of this condition, such as chronic diarrhea and fatigue, necessitate a strict gluten-free diet as the only treatment option. Hence, there's a substantial market for gluten-free products, further emphasizing the convenience of their use. Recognizing the nutritional benefits of millets, they are increasingly being explored as a viable substitute in baked goods. For instance, foxtail millet flour, with its fine particle size of approximately 300 microns, is blended with other bread ingredients to form a homogeneous mixture. This blend is then carefully packed in MET PET PE pouches. Quality parameters are regularly monitored during storage, ensuring the product's shelf stability for up to 75 days. This innovative approach not only caters to the growing demand for gluten-free options but also offers wholesome nutrition to consumers

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

**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: 110 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-FOXTAIL millet**