

CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE MYSORE – 570 020

Instant upma mix from millets & multimillets semolina

Introduction: Millet / Multimillet semolina based Instant *upma* is ready to cook product. *Upma* is a common breakfast dish in Indian, Sri Lanka and Pakistan, cooked as a thick porridge from dry roasted semolina.

Market potential: In India, the demand for Ready-to-cook (RTC) food products has been increasing over the last few years on account of busier lifestyles and rising income levels of consumers. With considerably rising employment opportunities in the country's urban set-ups, India has been witnessing continuing migration of a large number of people from its rural and semi-urban pockets to tier 1 and tier 2 cities. This has been consequently providing a huge impetus to RTC food products market in India. Due to cultural diversities, companies are increasingly focusing on launching regional RTC products. Another factor driving the penetration of RTC food products is their easy availability across major retail chains, hypermarkets and supermarkets in the country. RTC segment share is expected to grow around 20-25 per cent over the next five years. The millets are increasingly used for the food purpose due its nutritive value and health benefits. Thus the instant upma mix from millets / multimillets is having increased demand in the market.

Raw materials: Millet semolina, mustard, vegetable oil, green chillis, bengal gram dhal, ginger powder, curry leaves, lemon powder etc.

Process: Roasting, Blending, Frying and blending.

Equipment's: Roaster cum blender, Multiple Trays, Foot Operated Sealing Machines are major equipment's.

For Technology and Technical assistance please contact

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