

PRODUCT INFORMATION SHEET

GLUTEN FREE BREAD PREMIX-PROSO MILLET

Introduction

The integration of mixes and premixes in the manufacturing process leads to a reduction in the requisite raw materials, thereby economizing resources, expediting production timelines, and mitigating the likelihood of procedural inaccuracies. This procedural simplification holds particular relevance in light of the burgeoning demand for gluten-free products, imperative for individuals afflicted by celiac disease, an autoimmune affliction affecting the small intestine, characterized by enduring symptoms such as chronic diarrhoea and fatigue. Given that the sole recourse for alleviating these symptoms entails a gluten-free regimen, there exists a palpable market for such products, accentuated by their user-friendly nature. The operational procedure encompasses the utilization of proso millet flour, distinguished for its nutritive attributes, in conjunction with other requisite bread ingredients, meticulously calibrated to conform to product specifications. Notably, proso millet flour, characterized by a granular size of approximately 300 microns, is amalgamated with the aforementioned ingredients to yield a homogeneous composite. Subsequently, this amalgam is encased within MET PET PE pouches, its integrity upheld throughout storage, and subjected to rigorous quality assessments to affirm adherence to predetermined benchmarks. Noteworthy is the finding that this composite exhibits commendable shelf stability, enduring for duration of up to 75 days, thereby affirming its market viability and consumer appeal.

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

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: 112 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 – 0.51 lakh

Working capital – 1 lakh

Total project cost – 8 lakh



Photograph of Gluten free bread premix-PROSO millet