

CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE
MYSORE – 570 020

Process for Production of Quinoa Germ

INTRODUCTION:

Quinoa has gained popularity due to its unique nutritional characteristics. Nutrients are unevenly distributed inside the different grain components of quinoa seed. The germ contained highest amount of protein and fat. This makes germ one of the most important fractions in the seed for its utilization as functional ingredient. Presently, there is no process available for the separation of quinoa germ from grain. The present developed process is physical, dry, eco-friendly and industrial scalable to produce quinoa germ.

RAW MATERIALS AND MARKET POTENTIAL:

Raw material for process is quinoa. The health and wellness food market in India has witnessed significant growth over the past few years. Quinoa germ has high content of protein, mineral and fat compared to whole grain. Germ with higher nutritional value has potential as a functional food ingredient. Germ has huge application in Food and pharmaceutical industries. Germ with higher nutritional value have numerous applications in food industry as dietary supplement in formulation of food products for celiac, children, geriatric, athletes, etc.

PROJECT ECONOMICS (an estimate):

Capacity of Production	: 6 tons/day
Building Area	: 1500 (Approx. in Sq. Meters)
Plant and Machinery (Rs.)	: 40 Lakhs

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