

PRODUCTION OF RAGI BISCUITS

INTRODUCTION

Ragi biscuits are a specialty bakery product based on Maida Ragi composite flour blend. Ragi is rich in minerals and fiber. Therefore, biscuits based on composite flours are nutritionally richer than normal glucose biscuit and hence it could be utilized as health bakery product. It adds variety to the products prepared in small, medium and large scale biscuit units. Utilization of rage flour in biscuit helps in commercial utilization of locally grown rage thereby getting it a premium price. Production and marketing of Ragi based biscuit helps the industry for diversification thereby enabling to increase the turn over

- i) The product can store well for more than 50 days
- ii) The product is rich in minerals.
- iii) It can be used as health bakery products

Ragi biscuits add variety to the biscuits produced in the biscuit industry thereby increasing the scope of diversification. Addition of Ragi flour reduces the cost of the product as Ragi is cheap. Ragi is rich in minerals and fiber and Ragi biscuit could be popularized as health bakery product thereby creating demand and increasing the turnover. Sweets can thus come to their aid, as their metabolism is insulin independent, therefore recommended for diabetics.

RAW MATERIAL

The important raw materials required for the preparation of Ragi biscuits are: Wheat four, refined Ragi flour, powdered sugar, hydrogenated fat, skimmed milk powder, liquid glucose, lecithin, sodium stearoyl lactylate, edible common salt, ammonium bicarbonate, sodium bicarbonate, mono calcium acid phosphate, butylated hydroxy anisole and vanilla flavour. All the raw materials are indigenously available.

PLANTS AND MACHINERY

Principal equipments; Mixer, Sheeter, Laminator, Rotary cutter, Baking oven, Cooling belt and packaging machine.

Auxiliary equipments: Trolleys, SS buckets, handling vessels for raw material handling.

PROJECT COST – FIXED COST – WORKING CAPITAL (in Rs.‘000)
(Estimate for a model project)

a)	Land & land development (500 m ²)	144.00
b)	Building & civil construction (270 m ²)	972.00
c)	Plant and machinery	1655.00
d)	Miscellaneous fixed assets	140.00
e)	Pre-operative expenses	367.00
	Total fixed capital	3278.00
	Working capital margin	700.00
	Total Project cost	3978.00
	Total working capital required at 20% of turnover	1800.00

Means of finance

Promoters contribution	1519.50
Term loan	2458.50

PRODUCTION CAPACITY- (estimate)

The installed capacity 150Kg finished product per shift/day and working for 300 days in a year.

Optimum capacity utilization: 70%

TECHNOLOGY/MANUFACTURING PROCESS – Availability

CFTRI has standardized the technology and general methods of processing of Ragi biscuits. Apart from this procedure for quality control, packaging and packaging material specifications, equipment details are also provided by the institute.

For Technology and Technical assistance please contact

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