

Millet and Multimillet puttu podi mix

INTRODUCTION:

Millet grains are excellent source of various nutrients and many health-promoting components such as dietary fiber, minerals, vitamins, and phytochemicals that include phenolic compounds and also have several potential health benefits. Puttu is a dish native to South Indian states of Kerala, Tamil Nadu, and parts of Karnataka. It is principally consisting of coarsely ground rice, grated coconut, little salt and water. It is made of steamed cylinders of ground rice layered with coconut shavings, sometimes with a sweet or savory filling on the inside. Puttu is usually a breakfast dish served hot with either sweet side dishes such as palm sugar or banana, or savory with chana masala, chutney or meat curries.

RAW MATERIALS:

Grits (*sooji / rava*) from different millet such as Foxtail, Little, Proso, Barnyard and Kodo millet. Multi-millet semolina product features a combination of semolina from the different millet such as Foxtail, Little, Proso, Barnyard and Kodo millet with a beneficial nutritional profile.

PROJECT ECONOMICS (an estimate):

Capacity of Production	: 2 tons/day
Building Area	: 1000
(Approx. in Sq. Meters)	
Plant and Machinery (Rs.)	: 27Lakhs
Total Project Cost	: 60 Lakhs
Cost of Production per Tons	: 62 Thousands