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Multigrain Gluten Free Instant Halwa Mix

- ✓ Patients with celiac disease should adhere to gluten free diet. However, Gluten free diet may lead to possible nutrient unbalance resulting in improper nutritional quality of diet.
- ✓ In India, there is need to develop the nutritious tradition products for the people suffering from celiac disease. Multigrain gluten free halwa mix is convenient ready to cook breakfast food for celiac patients.
- ✓ The developed multigrain gluten free instant halwa mix product features a combination of millets and legumes semolina.
- ✓ The demand for multigrain gluten free instant halwa mix is expected to increase due to increasing cases of celiac disease in India



Project Economics (an estimate)

Capacity of Production : 1 tons/day

Building Area : 1400

(Approx. in Sq. Meters)

Plant and Machinery (Rs.) : 10 Lakhs

Total Project Cost : 24 Lakhs

Cost of Production per Tons : 108 Thousand