

MULTIGRAIN PASTA

INTRODUCTION

Pasta is known as one of the most ancient nourishment and as a very versatile dish, both from nutritive point. The use of pasta products is more wide spread in the world because pasta products are simpler to make and quick to serve, if dried can be conveniently stored for a relatively long period of time without deterioration. The developed multigrain pasta formulation could be used to supplement the nutritional requirements of growing children and adults. The multigrain pasta has increased fiber, mineral content by 4-5% compared to normal pasta. It can be consumed along with tastemaker as a break fast cereal/ snack.

RAW MATERIAL

Durum sooji or rawa, jowar, bajra, ragi, maize, etc.

CAPACITY

Daily production: 116 kg finished product/day/Shift
Working: 300 days

PLANT AND MACHINERY

Planetary mixer, extruder, tray drier, grinder, sealing machine, weighing balance, etc.

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

Building 84 Sq. m (Rented building)	100.00
Plant and equipment	2400.00
Preliminary and preoperative expenses	400.00
Working capital	180.00
Total project cost	3080.00

TECHNOLOGY/MANUFACTURING PROCESS – Availability

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