

CENTRAL FOOD TECHNOLOGY RESEARCH INSTITUTE, MYSORE - 570 020

**ONLINE FORTIFICATION OF ATTA (WHOLE WHEAT FLOUR)/
REFINED WHEAT FLOUR (MAIDA)**

INTRODUCTION

Refined wheat flour and whole – wheat flour are excellent food vehicles for fortification because they are staple foods in many parts of the world and key ingredients in many food preparations. Online fortification will help to improve the overall nutritional value of the milled products like Atta (whole wheat flour)/ refined wheat flour (maida).

RAW MATERIAL

Atta, refined wheat flour, vitamins and minerals, etc.

CAPACITY

Daily production: Upto 50 tons flour production/ day
Working: 365 days

PLANT AND MACHINERY

Blender, Micro nutrient feeder, Entoleter.

PROJECT COST – FIXED COST – WORKING CAPITAL (in Rs. '000)

(Estimate for a model project) Atta (whole wheat flour)/ Maida (refined wheat flour)

Machinery	75.00
Working capital (for 15 days)	77.00
Total project cost	152.00

TECHNOLOGY/MANUFACTURING PROCESS – Availability

CFTRI has standardized the technology and general methods of processing Online fortification of Atta (whole wheat flour)/ refined wheat flour (maida). Apart from this procedure for quality control, packaging and packaging material specifications, equipment details are also provided by the institute.

Approximate cost of fortifying per kg of maida (refined wheat flour) will be 18 paise and atta (whole wheat atta) will be 12 paise.