

WHEAT VERMICELLI

INTRODUCTION

In India the pasta products are one of the most ancient forms in which wheat has been consumed. Pasta is the Italian word for paste, a mixture of flour and salt. The use of wheat in pasta products is more wide spread in the world, when compared to bread 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.

MARKET POTENTIAL

The processing of pasta products (vermicelli) is very simple and does not involve number of equipments / machinery's. The production of pasta has increased from 3.66 lakhs tonnes in 1990 to 4.87 lakh tonnes in 1999 and is expected to be 5.35 lakh tonnes in 2000. The increase in production must be attributed to easy to prepare, readily available, lower cost, long shelf life, could be consumed in various forms etc. however, vermicelli has great potential due to its better nutritional status, palatability and above all, better affordability by the consumer at large.

RAW MATERIAL

Semolina/ wheat flour

PROCESS

Sieving Of Wheat Flour/ Semolina → Scaling of Ingredients → Mixing → Extrusion
→ Cutting → Drying → Cooling → Packing

EQUIPMENT

Mixer, Extruder, Drier and Packaging Machine are major equipments.

PROJECT ECONOMICS

Capacity of production	290 Tonnes / annum
Cost of plant and equipments	Rs.5.60 Lakhs
Total project cost	Rs.28.74 Lakhs