CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE, MYSORE

READY-TO-EAT MALTED RICE BASED WEANING FOOD

INTRODUCTION

Weaning food is a semi-solid food given to an infant in an age group of 6 months to 2-3 years. Weaning foods are generally texture modifications of adult foods to make them easily digestible and promote healthy growth of a child. Rice, being a staple food for nearly two-thirds of world's population, is known for easy digestibility and non-allergic properties. It is also known for oryzanol and vitamin B contents. It is well reported that germinated brown rice contains more health beneficial food components compared to its well milled counterpart. Malting generally improves the taste and the quality of the nutrients of a product. Supplementing malted cereal with malted legume generally increases both the quantity and quality of the proteins of the final product.

RAW MATERIAL

Paddy, green gram, milk powder etc.

PLANT AND MACHINERY

Destoner, Steeping tanks, Drier, Huller, Aspirator, pulveriser, drum drier, boiler, sifter, ribbon mixer,

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

a)	Land & land development	500
b)	Building & civil construction	1875
c)	Plant and machinery	6424
d)	Miscellaneous fixed assets	100
e)	Pre-operative expenses	350
	Total fixed capital	6948
	Working capital margin	1274
	Total Project cost	12023

PRODUCTION CAPACITY

Daily production: 500 kg finished product/day/Shift

Working: 300 days

TECHNOLOGY/MANUFACTURING PROCESS - Availability

CFTRI has standardized the technology and general methods of preparation of ready-to-eat malted weaning food. Apart from this procedure for quality control, packaging and packaging material specifications, equipment details are also provided by the institute.