

COMPOSITE VERMICELLI BASED ON RAGI FLOUR

INTRODUCTION

Composite vermicelli made out of different grains or millets can catch market as it would give a touch of local taste. Ragi is particularly rich in calcium, contributes greater percentage of dietary fibre and it is specially advised as a food for patients suffering from diabetes. The processing of ragi vermicelli is similar to that of normal vermicelli production. It is not only gives touch of the local taste but also contribute to the variety, nutrition and cardiovascular diseases. The pasta production is increasing and may be contributed to various factors like lower cost, easy to prepare and longer shelf life. Addition of ragi may improve its nutritional status, palatability, touch of familiar taste. All these factors as well as the cheaper cost of ragi, compared to wheat, contribute to grater opportunity value of composite ragi vermicelli. Product can be used as food item breakfast as well as snack.

RAW MATERIAL

Ragi flour, wheat flour, sodium chloride, fat etc

PROCESS

Grinding of ragi flour → Sieving ragi & wheat flour → Scaling of ingredients → Steaming → Extrusion → Cutting → Drying → Cooling → Packing

PLANT AND MACHINERY

Principle equipments: Mixer, boiling drum with steamer, extruder, drier, pouch filling machine.

Auxiliary equipments: Trolleys, handling vessels for raw material handling.

PROJECT COST – FIXED COST – WORKING CAPITAL (Rs.‘000)

(Estimate for a model project)

a) Land & Land development (500 m ²)	144.00
b) Building and civil works (300m ²)	999.00
c) Plant and machinery	827.00
d) Miscellaneous fixed assets	90.00
e) Pre-operative expenses	272.00
Total Fixed Capital	2332.00
Working capital margin	311.00
Total Project cost	2643.00

Means of Finance

- Promoter's contribution	894.00
- Term loan	1749.00

PRODUCTION CAPACITY-(estimate)

Suggested economic capacity	: 304.2 MT/annum
Working	: 1 shifts/day; 300 working days/ annum
Installed capacity	: 170 tonnes/annum
Optimum capacity utilization	: 70%

TECHNOLOGY / MANUFACTURING PROCESS -AVAILABILITY

The technology for processing of composite vermicelli based on ragi flour has been developed at CFTRI, Mysore using appropriate equipment optimal product recovery of right quality. The institute has the necessary expertise to provide technical assistance and guidance for setting up the project and implementation, under technical consultancy arrangements.