

SHELF STABLE ROTI FROM NON-WHEAT CEREAL AND MILLET (Ragi, Rice, Maize, Jowar, Bajara)

INTRODUCTION

Cereal or millet roti is made from cooked dough containing the cereal or millet flour alone or as blends with other pulse flours. It is ready to eat shelf stable unleavened flat bread. There exists, however considerable potential for large scale manufacture and marketing of shelf – stable roti/ chapati, as the demand for ready to eat convenience food products has been steadily increasing, consequent to industrialization and convenience in using. The product can be consumed during meal time. In addition, the products are cost – effective and can also be considered as a health food (low fat high protein). The product can be shelf stored for twelve days at ambient condition or 2 months at refrigerate condition.

RAW MATERIAL

Raw materials used are cereal flour, millet flour, salt, etc.

PLANTS AND MACHINERY

Plate grinder, 2-dec sieve shaker/ grader, mixer, low pressure boiler, steam jacketed kettle with stirrer, motorized mixing, kneading machine, leg operated papad press, baking unit, heat sealer, etc.

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

a) Land & land development (205 Sq.m)	41.00
b) Building & Civil construction (188 Sq.m)	376.00
c) Plant and machinery	820.00
d) Pre-operative expenses	170.00
Total fixed capital	1407.00
Working capital margin	1300.00
Total Project cost	2707.00

PRODUCTION CAPACITY- (estimate)

The installed capacity is 100 Kg raw material per day and working for 300 days in a year.

TECHNOLOGY/MANUFACTURING PROCESS – Availability

CFTRI has standardized the technology and general methods for preparation of shelf stable roti from non-wheat cereal and millets (ragi, rice, maize, jowar, bajara). Apart from this procedure for quality control, packaging and packaging material specifications, equipment details are also provided by the institute.