

**CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE,
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FLAKING OF RAGI

INTRODUCTION

Finger millet or ragi (*Eleusine coracana*) is one of the important minor cereals. It is a nutritious grain and contains about 7% protein, 1.5% fat, and is a good source of calcium, dietary fiber and other protective nutrients. The health benefits of the millets are being recognized globally and non-traditional millet consumers are also looking for ready-to-use foods from the millet.

Finger millet flakes are ready-to-use convenience products similar to rice, wheat and sorghum flakes. The flakes could be wetted with water and seasoned with spicy condiments, or sweetened for consumption as snacks. The thicker grade flakes may be deep fat fried or toasted to crispy textured products, and ready-to-eat snacks. The broken and pulverized flakes can be mixed with legumes and other ingredients to prepare traditional foods like bisibele bhath, idli and such other products. These flakes can also be used after toasting or blistering similar to corn flakes.

RAW MATERIALS

Decorticated ragi

PLANT AND EQUIPMENT

Cleaner-Cum-Grader, Destoner, Bucket Elevator, Grain conditioning unit, Steaming tanks, Boiler, Vibratory feeder, Flaker, Belt conveyor, Slat conveyor, Continuous vibro - fluidized bed dryer, Vibratory/ Gyratory grader.

PRODUCTION CAPACITY – (ESTIMATE)

Installed capacity: 1000 kg/ day (125 kg/h)

Total working days: 300 working days

PROJECT COST (ESTIMATE)

	Rs. '000
1. Land development (1000 M ²)	50.00
2. Building & Civil work (300 M ²)	1050.00
3. Plant & equipment	3500.00
4. Other fixed assets	100.00
5. Auxiliary equipment	200.00
6. Preliminary & preoperative expenses	531.00
Total fixed project cost	5431.00
Working capital	460.00
Total project cost	5891.00

Means of Finance

Promoter's contribution	1817.75
Long term loan	4073.25