

NUTRITIOUS RUSK

Technology :

Process for making composite ragi rusk and high protein rusk.

Applications and Use :

Ready - to - eat snack. Ragi is a rich source of calcium and hence it is good for growing children, pregnant women and lactating



mothers. Ragi is also rich in dietary fibre and it is specially advised for patients suffering from diabetes. Rusk in general is liked by children and has a long shelf life. High protein rusks have great potential in rural areas in view of the increased protein content of about 6 % higher than ordinary rusks and longer shelf life.

Salient Features of Technology :

Ragi Rusk: Rusk prepared from suitably processed ragi flour incorporated in wheat flour gives touch of the local taste, contributes to the variety and adds to nutrition.

High Protein Rusk: High protein rusks prepared using defatted soy flour have improved taste, texture and nutritional quality.

Equipment and Machinery : Weighing scale, dough kneader, baking trays, baking oven, cooling rack, slicer and drier. The above equipments / machines can be utilized for the manufacture of variety bakery products like bread, rusks, cakes, cookies and pastries.

Raw Materials : Wheat flour, ragi flour, defatted soy flour, sugar, salt, vanaspathi, yeast, skimmed milk powder, water and permitted additives.

Status of Commercialization : Commercialized

Minimum Economic Unit Size (MEUS) : 200-250 kg/day