

GRAIN MILLING

Technology:

Milling of coarse grains like maize, jowar, bajra and also wheat.

Application and Use:

Production of edible flour and soji.

By-products:

Husk, bran and brokens.

Salient Features of Technology:

The above coarse grains as well as wheat can be p-rocessed to get refined flour and soji. In this mini composite mill, a Chakki (plate mill) with water mixing, sieving and aspiration systems are mounted on a common frame driven by a single 3 phase motor. Cleaned grains are mixed with 2-4% water, conditioned for about 10 min and then ground in the plate mill (Chakki). The ground material is separated as soji, flour and seed coat. Thus by, the use of this simple mill refined semolina (soji) and flour can be obtained from these grains. The proportion of soji or flour can be maximized by adjusting the clearance between the plates of the Chakki.



Equipment and Machinery: Mini Grain Mill available from CSIR licensees.

Status of Commercialization : Commercialized

Minimum Economic Unit Size (MEUS) : 60-80 kg/day