

JOWAR FLAKES

Technology:

Process for making Jowar (Sorghum) flakes.

Application and Use:

Improved jowar flakes, used similar to rice flakes, e.g., *chewda*, spiced mixtures, *upmav*, *pongol* and other traditional food preparations.



Salient Features of Technology:

Jowar is a coarse grain normally difficult to pound and convert into flakes. The improved process of flaking includes selection of matured, sound grains (whitish or yellow), cleaning, soaking, roasting, resting, polishing, flaking, grading, and drying up to 10-11% moisture level. The yield is about 80 kg flakes/ 100 kg of processed jowar.

Equipment and Machinery: Boiler, soaking tanks, roaster, polisher, flaker and hot air dryer.

Raw Materials: Jowar.

Status of Commercialization : Know-how available

Minimum Economic Unit Size (MEUS) : 250-300 kg/day
