

## PAPAD

### Technology:

Production of papad using papad press.

### Application and Use:

As a food adjunct.



### Salient Features of the

#### Technology:

“Papad” is a thin wafer like product, circular in shape, rolled from dough. The papad dough is made from pulse flour (preferably urd dal), salt, carbonates, farinaceous material and water. The measured contents are kneaded into semi-tough dough. The dough is made into balls of 5-6 g and pressed into 1 mm thick circular discs using the papad press. The pressed, circular shape papad is dried to 14-15% moisture level and packed. The thickness of the papad can be varied and the machine can also be used for shaping chapathis and puris.

**Equipment and Machinery:** Papad press (available from CSIR licensee).

**Raw Materials:** Blackgram dal, pulse flour, salt, farinaceous material and spice mix.

**Status of Commercialization** : Commercialized

#### Minimum Economic Unit Size (MEUS)

- Leg operated press : 300-400 papads/hour
- Hand operated press : 100-200 papads/hour