

WEANING FOOD BALAHAR

Technology:

Production of Bal-Ahar - a highly nutritious weaning food.

Applications and Use:

Ideal for all weaning and pre-school children above one-year age. It can also be given to pregnant and lactating women. It has 22.3% protein and provides 360 calories per 100g.



Salient Features of Technology:

The process consists of shifting of the raw materials, wheat flour/ maize flour, groundnut flour (edible)/ soy flour, bengalgram flour. These are further subjected to roasting, milling and blending.

Equipment and Machinery: Vibratory flour sifter, cake breaker, cake roaster, weighing scale, ribbon mixer, storage bins and heat sealer.

Raw Materials: Wheat, groundnuts/ maize/ bengalgram, skim milk powder and groundnut cake.

Status of Commercialization : Commercialized

Minimum Economic Unit Size (MEUS) : 1 tpd