

Profitable Agro Based Projects

Author:- NIIR Board

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The agro industry is regarded as an extended arm of agriculture. The development of the agro industry can help stabilise and make agriculture more lucrative and create employment opportunities both at the production and marketing stages. The broad based development of the agro products industry will improve both the social and physical infrastructure of India. Nearly 70% of the population depend on agriculture and agro based industries. Since it would cause diversification and commercialization of agriculture, it will thus enhance the incomes of farmers and create food surpluses. Rice, wheat and corn are one of the basic produce of agriculture. There are various types rice such as Thai rice, Chinese rice, Indian basmati rice, Indian non basmati rice, American rice long grain, and many more. Rice for export is graded generally on the basis of physical properties of grain like length, length/breadth ratio, degree of milling, proportion of broken, moisture content and cleanliness. Milling is a crucial step in post production of rice. The basic objective of a rice milling system is to remove the husk and the bran layers, and produce an edible, white rice kernel that is sufficiently milled and free of impurities. Depending on the requirements of the customer, the rice should have a minimum of broken kernels. There are various types of wheat product such as bread flour, cookie flour, etc. Milling quality wheat is milled by first removing germ and outer bran layers amounting to approximately 8-10 % of the weight of the wheat in a pearling process. The pearled wheat is then milled in a conventional roller mill to produce flour or semolina. Unexpectedly high yields have been observed, and the process yields a milled product which is unusually high in aleuronic cell wall fragments for a given ash content.

The major contents of the book are rice milling, potential ancillaries from a rice mill, all India estimated of food grains products, project profile of rice milling industry (cost estimation), expanded rice, gelatinization of grains, precooked rice flour, special rice process, artificial aging of rice, methods for coating rice, puffed and toasted rice, process for quick cooking rice, example of quick cooking rice, enrichment of rice, turbo milling, the principles of the turbo milling, figure of the hard wheat flour, figure of the soft wheat flour, bun making quality of Indian & American wheat flours, roll making quality of Indian & American wheat flours, dry milling of corn, the past of the dry milling of corn industry, the present situation warehousing, container freight station, etc.

NIIR board of food technologists has written a book on "Profitable Agro Based Projects". It is a useful compendium of authentic information on various aspects of cereal products. It contains eight profitable agro based projects and attractive part of this book is requirement of plant and machineries suppliers with telephone nos. and fax nos. This book presents a full panorama of Indian Agriculture and reference for food technologists, scientists, industrialist & students, farmers and field workers.

1. RICE MILLING

Introduction of Rice Milling, Parts of Paddy Grain, Typical Parboiling Plant in the Far East, Figure of Traditional Parboiling Methods (Tip Over Steamy Tank and Inset) Drum Type Parboiling Container, Studies and Research, Properties of Paddy, Empty Glumes, Awn and a Hairy Caryopsis, Husk Colour or Pigmentation, Shelled Grains, Fungus Infestation, Grain Injuries Caused by the Insect or Threshing, Chalky, Green or Red Grains, Operation Required for Raw Paddy, Paddy Cleaning & Grading, Steeping, The Graphs Time of Soaking Hours, Water Absorption by a Variety of Indian Paddy in Relation to Temperature of Steeping Water, Steeping Time in Hours, Loss of Whiteness by Parboiled Rice in Relation to Steeping Water at 70 C Temperature, Amylase Activity Loss of Whiteness by Parboiled Rice in Relation of Amylase Activity, pH of Steeping Water Vs Whiteness, Percentage of Sodium Metabisulphite Vs Whiteness, Steam Treatment on Paddy, The Purpose of Applying Steam, Practical Economic Disadvantage, Graph Between Steaming Temperature Vs Expanded Volume, Drying and Tempering, Colour Sorting by Automatic Machine, Figures of Electronic Colour Sorting Machine & Simple Colour Sorting Machine, Modern Parboiling Processes, Germany, Federal Republic, Schule Process, India Improved System Developed by the Central Food Technological Research Institute Mysore, Shows the Plant, India Jadavpur University Process, Italy Avorio Process, United States Malek Process, United States Rice Growers Association of California Parboiling Process, Flow Diagram of Above Six Process, Parboiling and Milling Flow Charts, Modern Rice Mills, Modern Precleaner and Destoner, Potential Ancillaries from a Rice Mill, Statwise Processing Capacity in India for Oil Cake & Rice Barn, Manufactures Rubbers Rolls, Figures of Huller Cum Sheller, Rubber Roll Shellers, Rice Husk Separator, Polishers Pearling Cones, Graders Rotary Flat Sieves, Circular Purifiers, All India Estimated of Food Grains Products, Project Profile of Rice Milling Industry (Cost Estimation)

2. RICE PRODUCTS

Expanded Rice, Gelatinization of Grains, Precooked Rice Flour, Special Rice Process, Artificial Aging of Rice, Methods for Coating Rice, Puffed and Toasted Rice, Process for Quick Cooking Rice, Example of Quick Cooking Rice, Enrichment of Rice, Export of Rice and Rice Based Products (Prospects and Problems), Traditional and Engineering Indices of Grading Rice Quality, Rice Sources and Preferred Quality Feature of Various Rice, Physicochemical Characteristics of Rice Samples from Some of the International Markets, Preferred Amylose Rice Types in Major Growing Countries, Non-Basmati Rice Potential and Strategies for Expanded

Export, Processed Products, Measures to Develop and Sustain Export Avenues, Cost Estimation of Rice Products.

3. UTILITY OF STORAGE AND PRESERVATION TECHNIQUE OF FOOD GRAINS

Production of Food Grains in India, Food Grains Storage Problems, Total Food Grains Capacity, Specifications for Conventional Godown Like Foundation, Plinth, Height of Walls, Thickness of Walls, Roofing, Flooring, Finishing, Doors, Ventilators, Types of Storage, Types of Godown, Storage Technique, Principle of Storage, Inspection of Grains, Nature of Treatment, Prophylactic Treatment, Curative Treatment, Cover Fumigation, Prophylactic Measurement with Different Chemicals Dosage, Frequency and mode of Application etc., Curative Measures with Different Fumigants Details of Dosages, Period of Exposure etc., Antidote, Name of the Major

and Minor Pests and Damage by Pests, Cap Storage, Silo Storage, Figure of Cap Storage Covered by polythene Cover, Figure of the Stack, Figure of the Stacks Pattern in the Floor in the Godown.

4. FLOUR MILLING

Introduction of Wheat Milling, The Composition of Cereal Seeds, Turbo Milling, The Principles of the Turbomilling, Figure of the Hard Wheat Flour, Figure of the Soft Wheat Flour, Properties of the Flour Mill. Reception and Storage of Wheat, The Cleaning House, Tempering (Conditioning), The Grinding Wheat, Flow Diagram of Wheat Milling System, Main Groups of Machine, The Break Rolls, The Break Sifting System, The Reduction Rolls, The Reduction Sifting System, The Scarth System, The Conveying System, The Storage and Packaging of Flour, The Milling of Durum, Self Raising Flour, Flour Improvers and Bleaching Agents, Like Chlorine, Benzoyl Peroxide, Nitrogen Trichloride, Chloride Dioxide, Ascorbic Acid, Batter Process, Bread Making Process i.e., Straight Doughs Process, Physical Characteristics of Indian and American Wheats, Extraction of Different Commercially Milled Products from Indian and American Wheats, Chemical Characteristics of Indian and American wheat Flours, Farinograph Characteristics of Indian & American Wheat Flours, Extensograph Characteristics of Indian & American Wheat Flours, Amylograph Characteristics of Indian & American Wheat Flours, Bread Making Quality of Indian & American Wheat Flours, Bun Making Quality of Indian & American Wheat Flours, Roll Making Quality of Indian & American Wheat Flours, Cake Making Quality of Indian & American Wheat Flours, Quality Characteristics of Biscuits Prepared from Indian & American Wheat Flours, Quality Characteristics of Cookies Prepared from Indian & American Wheat Flours, Estimated Output of Products of Roller Flour Mills & Wheat Requirements, Estimated of Value of Output in Roller Flour Mills by Zones, Estimated of Value of Output of Products Roller Flour Mills by Zones upto 2001 A.D., Estimates of Capital Investment in Roller Flour Mill by Zones 1989 to 2001 A.D., Estimates of Employees in Roller Flour

Mills by Zones, Estimated Output and Employment in Flour Mill in the Unorganised Sector, Project Profile of Flour Milling.

5. WHEAT AND FLOUR PRODUCTS

Introduction of Wheat and Flour Products, Terminology for Flour Milling, Bread Flours, Specifications for Bread Flour, Cookie Flours, Specifications for Cookies Flours, Introduction of Cereal Flour, Tests for Cereal Flours like Moisture, Protein, Ash, Colour, Determination of Fiber, Particle Size, Fat, Special Tests for Wheat Products viz., Gluten Quality, Starch Quality, Hydrogenion Concentration, Baking Test i.e. Flour Enrichment, Farina, Continuous Manufacturing Methods for Soda Crackers.

SWEET GOODS :- Process for Preparing Danish Pasty, Typical Principle of Danish Pastries, Formulation of Danish Pastries, Stabilized Active Dry Yeast, Chemically Leavened Products Cakes, Process for Restoring Freshness of Rich Cakes, Formulation for Cake, Emulsifier-Liquid Oil Preblend, Air Leavened Products i.e., Pound Cake Manufacturing Process with Formulation by Blending Method, Cream Puffs Manufacturing Process with Formulations, Production of Instant Type Cream Puffs, Miscellaneous Products, Heat Stable Whippable Wheat Protein, Raised Dough by Air Injection, Figure of D-Automatic Mixer, Emulsifiers Based on

Monoglycerides, Ethoxylated Monoglycerides, Use of Alkoxylated Monoglycerides, Succinylated Monoglycerides, Hydrated Monoglycerides, Canned Wheat Bulgar, Protein Fortified Bulgar, Preparation of Starting Material i.e. Soaking, Tempering, Cooking, Lye Treatment, Peeling, Acid Treatment, Drying, Project Profile of Wheat and Flour Products.

6. THE DRY MILLING OF CORN

Introduction of the Dry Milling of Corn, The Past of the Dry Milling of Corn Industry, The Present Situation Warehousing, Container Freight Station, The Future, Address of the Warehousing Corporation i.e. Head Office & Regional Offices, Different Types of Kirlosker Diesel Engines, Agrico Hand Operated Maize Sheller, Agrico 2A Corn Grinding Mill, Agrico Maize Sheller (Power Operated), Custard Powder Manufacturing Process with Formulation, Corn Chips with Detailed Manufacturing Process, Equipment Technology Dextrin industrial Application of Dextrin, Figure of Agrico Diesel Engine, Figure of Agrico Hand Operated Maize Sheller, Figure of Corn Grinding Mill, Figure of Agrico Maize Sheller (Power Operated), Figure of Kirloskar Slow Speed Diesel Engine, Figure of Agrico Maize Husker Sheller, Project Profile of Dry Milling of Corn.

7. RICE STARCH

Structure of the Rice Grains, Chemical Composition of Broken Rice, Rice Starch Manufacturing by Americal Process, Physical Properties of Starch, Uses of Rice Starch, Starch Manufacture by Modern Methods of Tapioca, Characteristics of Starch, Acid Factor, Uses of Tapioca Starch, Enzyme Starch Conversion Process, Refining and Crystallization, Uses of Dextrose, Specifications for Corn Products, Classified of Corn Products by Size, Soft Corn Flour, Specifications for Soft Corn Flour, Sharp Corn Flour, Specifications For Sharp Corn Flour, Cones, Specifications for Cones, Corn Meals, Specifications for Corn Meals, Corn Grits, Pearl Hominy, Specifications for Pearl Hominy, Hominy Feed, Specifications for Hominy Feed, Extrusion Process for Flaking, Project Profile of Starch.

8. CORN PRODUCTS

Introduction of Corn Products, Corn Flakes with Formulations, Corn Flake by Puffing Process with Formulations, Treatment Prior to Puffing, Process for Uniform Shape and Quality, Manufacturing Flow Diagram of Uniform Shape and Quality, Flow Diagram of Kikoman Continuous Puffing Process, Puffing Process, Indicates Rating Drum, General Mills Continuous Puffing Process, Increased Production from Puffing Guns, Processes for Whole Cereal Grains, Special Process for Oats and Other Cereal Grains, General Mills Continuous Mixing, Cooking and Extrusion Process, Hreschak Process, Oats Groahs for Stable Ready-to-Eat Cereal, Cereal Shaping Processes, Apparatus for Star and Concave Shaped Cereals, Figure of Benson Apparatus, Details of Benson Apparatus, Macaroni, Effects of Growing Conditions on Raw Material, Effects of Blight Damage, Sprout Damages, Macaroon Products, Extruded Solid Macaroni Products, Extruded Hollow Goods, Rolled and Cut Macaroni Products, Rolled and Stamped Macaroni Products, Ravivoli, Characteristics of Good Macaroni Products, Essential Conditions for the Production of Good Macaroni Products, Semolina, Farina, Storing and Packing of Macaroni Products, Short Macaroni Products, Quality Control by Ash Content, Moisture Content, Cooking Test, Granulation Test, Speek Test, Grit Test, Colour Test, Method

of Colouring, Macaroni Production Process, Controlling Feeding and Mixing, Factor Effect the above Mechanism, Drying Rates, Driers and Drying Methods i.e. Checking, Wheat Based Extruded Products, Extruders, Extruded Feeds, Wheat Happens When we Extrude Soyabeans, Wheat Happens when we Extrude Cereals, Extrusion Cooking, Low Cost Extruders in the Manufacture of Conventional Animal Feeds, The 'Plus' of Experience, Extruders with a Wide Variation of Specification, Inotex 50, Inotex 100, Inotex 125, The Installation, Anxillary Machinery, Inotec International, Perfecting the Products, Getting into Markets, Education and Follow-Up, Scenario i.e. Estimated Demand for Noodles by Household (Based on Median Consumption), Summary of Estimated Demand of Vernicelli and Noodles by Household, Distribution of Households by Type of Cereal Taken, Distribution of Sample Household by Food Habit in Various Zones, Project Profile of Corn Products.

REQUIREMENTS OF PLANT AND MACHINERY

Processing of Paddy (Rice Milling), The Production of Rice Based Products, Storage of Food Grains, The Flour Milling, Wheat & Flour Products i.e. Puffed Wheat, Biscuit, Complete Address of the Plant & Machineries Suppliers with Tel. No. and Fax no.

NUTRITION LABELING

U.S. Recommended Daily Allowances, Guidelines for Labeling, Other Label Data, List of Various Material Densities, Specific Gravity, Specific Gravity Formula.

Biscuits – Problem & Causes

Muffins – Problem & Causes

Sponge Type Cakes – Causes & Remedy

Cookies – Problem & Causes

Leavening Acid Applications

Usage Levels for Leavening Acid Combinations

Technological Functions of Salt

List of Additives & Function

Usage Levels –Additive & level limit

Some Applications & Properties of the Agro Based Products

Typical Fatty Acid Compositions of Selected Edible – Fats and Oils

Number and Percentage of Sample Households Consuming

Wheat Products at Meal Time

About NIIR

NIIR PROJECT CONSULTANCY SERVICES (NPCS) is a reliable name in the industrial world for offering integrated technical consultancy services. NPCS is manned by engineers, planners, specialists, financial experts, economic analysts and design specialists with extensive experience in the related industries.

Our various services are: Detailed Project Report, Business Plan for Manufacturing Plant, Start-up Ideas, Business Ideas for Entrepreneurs, Start up Business Opportunities, entrepreneurship projects, Successful Business Plan, Industry Trends, Market Research, Manufacturing Process, Machinery, Raw Materials, project report, Cost and Revenue, Pre-feasibility study for Profitable Manufacturing Business, Project Identification, Project Feasibility and Market Study, Identification of Profitable Industrial Project Opportunities, Business Opportunities, Investment Opportunities for Most Profitable Business in India, Manufacturing Business Ideas, Preparation of Project Profile, Pre-Investment and Pre-Feasibility Study, Market Research Study, Preparation of Techno-Economic Feasibility Report, Identification and Section of Plant, Process, Equipment, General Guidance, Startup Help, Technical and Commercial Counseling for setting up new industrial project and Most Profitable Small Scale Business.

NPCS also publishes various process technology, technical, reference, self employment and startup books, directory, business and industry database, bankable detailed project report, market research report on various industries, small scale industry and profit making business. Besides being used by manufacturers, industrialists and entrepreneurs, our publications are also used by professionals including project engineers, information services bureau, consultants and project consultancy firms as one of the input in their research.

Our Detailed Project report aims at providing all the critical data required by any entrepreneur vying to venture into Project. While expanding a current business or while venturing into new business, entrepreneurs are often faced with the dilemma of zeroing in on a suitable product/line.

NIIR PROJECT CONSULTANCY SERVICES, 106-E, Kamla Nagar, New Delhi-110007, India.

Email: npcs.india@gmail.com **Website:** NIIR.org

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