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# Profitable Agro Based Projects

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## About the Book

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.

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