

Gram Flour (Besan)



Introduction

The Project Envisages setting up of Gram Flour Mill / Besan manufacturing Unit. Besan is primarily prepared from grinding of Gram. This is a very important food as it contains large quantities of protein and vitamins.

Usage/Application

- ✓ In India it is popular as Besan flour and is used in various Indian recipes like 'besankeladdu', Bhajia, pakode, paraths, Curry etc. Gram flour is also used in making sweet dishes as well as in preparing instant mixes available in market. Chickpea flour, chana or gram flour, besan flour is used commonly throughout India and in parts of the Mediterranean also.
- ✓ It is also perfect as a thickener in curries and coatings in different kinds of fries. It is a substitute of egg for vegetarian people and it has a high in proteins and can be used instead of egg coatings in various recipes.
- ✓ Apart from its capacity to make enhanced fried items and delicious recipes, it is also used as a facial mask mixing with milk or yogurt and turmeric and is popular among young women in Asia.
- ✓ This face mask has proven to be successful as a cleanser and whitening skin. Gram flour is a versatile product and used in many preparations throughout the year. Apart from individual households, there are some wholesale consumers like restaurants, canteens, caterers, clubs etc. who use these products frequently.
- ✓ As Indians love spicy and sweet recipes and besan is a very important ingredient in these items, thus it enjoys continuous use in Indian kitchens all through the year.

Products

Gram Flour (Besan) in packs of 100/250/500/1000/5000 gms.

Objective

The primary objective of the model report is to facilitate the entrepreneurs in understanding the importance of setting up unit of Fruit & Vegetable Powder. This model report will serve as guidance to the entrepreneurs on starting up such a new project and basic technical knowledge for setting up such a facility.

Critical Success Factors

India is the major growing country of the world, accounting for 61.65 percent of the total world area under Bengal Gram during 2002 and 68.13 percent of the total world production. It is widely appreciated as health food. It is a protein-rich supplement to cereal based diets, especially to the poor in developing countries, where people are vegetarians or cannot afford animal protein. It offers the most practical means of eradicating protein malnutrition among vegetarian children and nursing mothers. Gram Flour has a very important role in human diet in our country. India has exported about 12,000 tons of Gram Flour (besan) worth Rs. 7800 lakhs in year 2015-16 (APEDA) mainly to USA, UK, Australia, Kuwait, Canada, New Zealand, UAE, Singapore, Saudi Arabia, Oman and other countries.

Raw Material

Basic Raw material for proposed unit is “Various Types of Grams”.

Capacity

The capacity of the project is 50 TPD, assuming the working capacity of the machinery is 8 Hrs per day for 300 working days.

Manufacturing Process

- **Cleaning:** Eliminate pebbles, broken grains and other impurities from Gram.
- **Conditioning:** Based on physical properties of gram dal, remove other coloured gram halves. Water content, if any, should be removed by drying to maintain minimum 12 to 14% moisture.
- **Milling:** The gradual milling system should be adopted for milling and operation consists of breaking, scalping and purification, reduction and dressing.
- **Finishing:** Sometimes, finished excellent flour (besan) is mixed to obtain a standard and uniform desired properties, characteristics and colour.

Land Area Requirement

Land should be located near to the growing Agri-cluster area easily connected with the Road and Rail. The Project Land should also have easy availability of the water and electricity. The ideal land require for the project is 1.00 Acre

Implementation Schedule

It will take Eighteen (18) months to complete all the formalities before starting the commercial production.

Financial Aspects

S.No.	Particulars	Cost (Rs. in Crore)
1.	Civil Infrastructure	1.50
2.	Plant & Machinery	3.50
3.	Other Expenses	1.00
Total Project Cost		6.00

Means of Finance

S.No.	Particulars	Cost (Rs. in Crore)
1	Equity Contribution (30 %)	1.80
2	Bank Finance (70 %)	4.20
Cost of Project		6.00

- **Estimated Turnover of the project will be around Rs. 15 Crore with Positive IRR of 16.50%.**

Government Incentives

1. Government of India has designed a Pradhan Mantri KisanSampada Yojana, In Which Capital Grant from Rs. 5 to 10 Crore is being provided as per the scheme guidelines.
2. Considering Agro and Food Processing as a priority sector various state government are also providing Incentives like Capital Investment Subsidy, Interest Subsidy, Labour Subsidy, Tax Benefits etc.

Our firm Provides following Services

» **Project Management Services**

- Pre-feasibility Study of the Project and existing market analysis of the product to be manufactured.
- Conceptualization of the Project and Finalization of Project Components.
- Bankable/Detailed Project Report
- Assistance in Grant/ Subsidy
- Detailed Design and Engineering of the Project
- Technology Sourcing
- Project Management Consultancy
- Supply Chain Management

- Agriculture Advisory Services etc.
- » **Food Product Development Services**
 - Suitable & Innovative Packaging as per product characteristics
 - Bio-Degradable Packaging
 - Development of range of variant of product with suitable packaging as per the requirement of product.
- » **Food Safety & Quality Licenses**
 - FSSAI
 - APEDA
 - Spice Board of India
 - DGFT



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