

Instant Flour Mixtures Production

Introduction

Hopper, string hopper, thosai, & idly are considered traditional meals, especially among Sinhala and Tamil communities located all over the world. However, the traditional cooking processes for these meals involve a long fermentation period, which has become a challenge in the modern family setting. As a result, instant flour mixtures such instant hopper, string hopper, thosai, & idly mixtures have gained wide popularity in recent times. Therefore, the market for instant mixtures is rapidly rising as a solution to the busy lifestyle, increasing urbanization, growing number of employed women, etc.

Raw Material:

- Rice Flour
- Wheat Flour
- Ulundu Flour
- Yeast
- Sugar
- Polypropylene

Machinery & Equipment:

- Milling Machine (Plate Mill)
- Dry Powder Mixture
- Dry Powder Fillers
- Continuous Sealing Machine
- Electronic Balance
- Plastic Buckets



Production Process:

Mix rice flour, wheat flour and ulundu flour

Pack in polypropylen bags

Mix yeast and sugar in a seperate vessle

Pack in a seperate sashe packet

Place inside the main flour package and seal

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