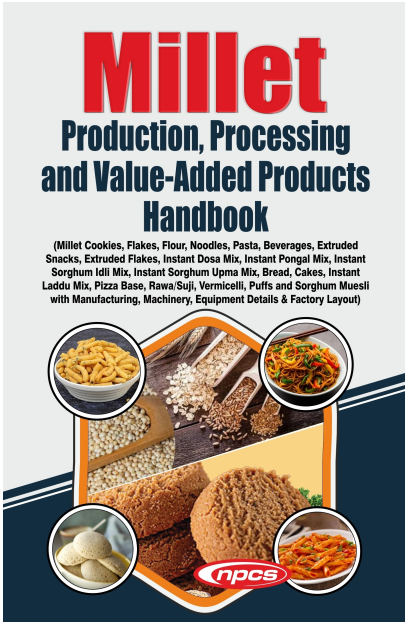
Entrepreneur India

106-E, Kamla Nagar, New Delhi-110007, India.
Tel: 91-11-23843955, +91 9097075054
Mobile: +91-9097075054
Email: npcs.ei@gmail.com, info@entrepreneurindia.co
Website: www.entrepreneurIndia.co



Millet Production, Processing and Value-Added Products Handbook

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Description

Millet Production, Processing and Value-Added Products Handbook (Millet Cookies, Flakes, Flour, Noodles, Pasta, Beverages, Extruded Snacks, Extruded Flakes, Instant Dosa Mix, Instant Pongal Mix, Instant Sorghum Idli Mix, Instant Sorghum Upma Mix, Bread, Cakes, Instant Laddu Mix, Pizza Base, Rawa/Suji, Vermicelli, Puffs and Sorghum Muesli with Manufacturing, Machinery, Equipment Details & Factory Layout)

Millet is a type of cereal that is a part of the grass family Poaceae. This small round whole grain is grown in India and Nigeria, especially in Asia and Africa. There are multiple types of millets. However, most common varieties include Finger Millet, Foxtail Millet, Pearl Millet, Proso Millet, Little Millet and Sorghum Millet. Millet is loaded with nutritional value and that is why many dieticians and doctors recommend it as one of the breakfast cereal that must include in diet. Additionally, millet muesli is also recommended by diet consultant experts because it is a more nutrient dense type of millets.
Key features of the handbook include:
Cultivation Techniques: The book provides detailed information on millet cultivation techniques, including land preparation, planting, irrigation, pest and disease management, and harvesting. It offers guidance on optimizing millet yields while minimizing environmental impact.
Millet Varieties: Readers will find descriptions of different millet varieties, their adaptability to various climates and regions, and their nutritional profiles. This knowledge can help farmers select the most suitable millet varieties for their specific conditions.
Processing Techniques: The handbook delves into post-harvest processes, from threshing and cleaning to milling and storage. It highlights best practices for preserving millet quality and reducing post-harvest losses.
Value Addition Product Innovation: This handbook is a treasure trove of information on creating a range of millet-based products like flour, flakes, pasta, beverages, and snacks. Manufacturing process and recipes are provided, empowering entrepreneurs to innovate in product development.
The Millet Market size is estimated at USD 11.53 billion, and is expected to reach USD 14.43 billion, growing at a CAGR of 4.60%. Millets are small grass seeds that are widely grown. They are treated as Cereal Crops for Human Food. Generally, a huge percentage of the Millets Produced is consumed and the remaining percentage is used for producing Beer, and Instant ready eat Foods. Breakfast Foods like Cornflakes are made from Millet. The growing awareness regarding health and fitness among the

consumers are resulting in a higher uptake of organic, natural, and gluten-free products, which, in turn, is fueling the millet market.
This book offers comprehensive reference that covers various aspects of millet production and its value-added Products Production Process, Machinery, Equipment Details, Factory layout and Photographs with Suppliers Contact Details are also given. The Millet Production, Processing, and Value-Added Products Handbook is a comprehensive guide that offers a wealth of knowledge and practical insights into the world of millet agriculture and its various applications. This handbook serves as an invaluable resource for farmers, agricultural researchers, startups, entrepreneurs, food processors, and anyone interested in the cultivation, processing, and utilization of millet grains.

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CONTACT DETAILS

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- Pasta Making Machine
- Biscuit and Cookie Extruder
- Automatic Cookie Dropping Machine
- Millet Dehuller Machine
- Millet Peeling and Polishing Machine
- Millet Thresher
- Millet Flake Machine
- Sorghum Peeling Machine
- Pasta Extruder Machine
- Tunnel Ovens
- Spiral Mixer
- Millet Mill Machine
- Cookie Making Machine
- Grain Roaster
- Cookie Packaging Machine
- Grain Grinding Machine
- Noodles Making Machine
- Flour Sifter Machine
- Dough Sheeter Machine
- Rotary Seasoning Drum
- Millet Roasting Machine
- Sorghum Milling Machine
- Snacks Production Line
- Millet Flour Packing Machine
- Millet Packing Machine
- Vibrating Screen
- Rotary Oven
- Puff Machine
- Grain Storage Silos
- Dough Divider
- Millet Pulverizer

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