



Insta Idly Dry Mix

Technology Description

Idly is a popular breakfast dish in the peninsular India. In traditional idly preparation rice and black gram dhal are soaked separately in water for about 4hr, wet ground mixed 2% salt and allowed for natural fermentation for about 14-18hrs. The wet grinding is cumbersome process, which is completely eliminated in the new invention by dry grinding. Well cleaned, parboiled rice and decuticled black gram are powdered in dry type grinder separately and sieved. The rice powder and black gram powder are mixed together with 2% table salt. The culture enzyme are added and thoroughly mixed in dry mix. Based on the commercial requirements different quantities of the dry mix are packed in polyethylene bags for the market. Method of use: The dry mix powder is mixed with water and allowed for 1 to 2 hrs for fermentation at 28°C to 30°C. The fermented batter is steam cooked for the preparation of idly by usual method. The qualities of prepared idly like texture, taste and nutritive value are equal to the traditional wet grind batter

Name of institute:
Indian Institute of Crop Processing Technology,
Thanjavur, Tamil Nadu
Stage of development:
Ready for Commercialization
Patent status: Filed

Scientific Experts:
Dr.K.Singaravadivel

Background

The idly made from instant pre-mixes (with chemicals) available in market lacks in characteristic qualities like flavor, texture and consistency. To address this problem, instant idly dry mix is developed and standardized. Due to natural microbial fermentation in the instant idly dry mix the idly developed from this mix have qualities and

Benefits / Utility

4hr soaking process of rice and black gram is completely removed
No need for wet grinding by hand or electrical method
Fermentation period of 14-18hrs is completely eliminated
Use of chemicals as added in commercial dry mix is completely avoided.
Easy to prepare idly within 1-2hrs

Country Context

Domestic market in India and international market on small scale

Scalability

Minimum capacity 5.0 tons/ year; it can be easily extendable for higher capacity

Business and Commercial Potential

Business Potential: Due to increasing urbanization, more and more number of women taking up jobs, improving financial status of the middle income group, the market for ready mixes is increasing day-by-day. The estimated future demand for the ready mixes is estimated to be over 4500 tonnes per annum. Market Response: High market

Potential investors to this technical innovation

Small and large entrepreneurs
Working women
Exporters
Self - help groups



Contact - I

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Financials

VALUE OF THE TECHNOLOGY: Rs.3 Lakh
Project cost = 60 Lakh
Tech commercialization fee to be charged from one licensee= Rs.3 Lakh
Production Targets -12.5 tons
Financial Requirements
Human Resource/ month = Rs. 41000
Raw materials cost/ month = Rs. 499,690
Working cost / month = Rs. 752,491
Fix assets (Land and Building, Machinery, Electricity, others) = Rs. 2,656,238
Project Profitability Analysis
Total Income/ year = Rs. 12,870,000
Expenses/ year = Rs. 11,686,130

Target Market / Customer

Potential Clients
Instant food manufacturers.
Exporters
Hotels and restaurants
Households

Limiting factors for large scale commercialization

Mass preparation of culture enzyme with shelf-life
Synchronization of the commercially available different machine for the dry mix production

Social impact of the technology

Easy for office going people, restaurants, marriage/social functions
Hygienically prepared food for better health
Economic growth
Job opportunity for many people

Any other relevant information

It is a normal cereals and pulse flour product with pro-biotic microorganisms, hence considered to be safe. Commercial use of this technology would promote use of ethnic food beyond the conventional

