



Millet Dhokla

Technology Description

Dhokla preparations are predominantly based on bengal gram or chickpea (*Cicer arretinum*) or sometimes mixed with other pulses and rice. Their lactic acid fermented batter often has curd (yogurt) as - starter. These are garnished with vegetable oil and natural herbs (coriander leaves, chillies) to add appetizing flavours. These preparations are used for fast foods, snacks, breakfast food and also side dish of regular meals.

Millet dhokla mix is prepared by mixing kudo millet flour with bengal gram flour, , pepper powder, ginger powder, fruit salt, soda bi carb and sugar, and allowing the mix to ferment for 1hr with addition of lime juice 10% + curd 20% at room temperature. Then the batter is poured in to a greased pan, steamed for 25 min and cooled to room temperature. The dhokla (cake) is cut into pieces, and the pieces are seasoned with mustard seeds, green chillies and coriander leaves. This

Name Of institute:
Home Science College & Research Institute, TNAU
Stage of development:
Ready for commercialization
Patent status: No
Scientific Experts:
Dr.S.Kanchana,

Background

The dhokla mix is available in selected North Indian shops and departmental stores only. The available dhokla mix in the market is made out of bengal gram only. The instant technology adds to the variety of ethnic dhokla and it provides a high fibre food which is also rich in minerals.

Benefits / Utility

The consumers having health complications viz., diabetic and cardio vascular disease patients, will be benefitted by the consumption of healthy millet dhokla.

Country Context

India

Scalability

Minimum capacity was 5.0 tons/ year. It can be easily extended for higher capacity

Business and Commercial Potential

Business Potential: In the present day world, many threatening diseases are prevailing and the consumers are cautious about their health and started using healthy foods. Hence this product will bring a demand in the market. Market Response: The millet dhokla was kept in departmental store for seeking consumer preference.The feedback

Potential investors to this technical innovation

Small and large entrepreneurs Working people especially women Exporters Self help groups



Dr.S.Kanchana,
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Financials

VALUE OF THE TECHNOLOGY Project cost : Rs. 8,00,000 /-. Innovating Team or organization margin = as per ICAR guidelines, 2006. Revenue to be generated by tech commercialization= Rs. 50,000, Tech commercialization fee to be charged from one licensee= Rs. 1,00,000 /-, Financial Required : Fix assets (Land and Building)= 120 sq.m Rs. 2500

Target Market / Customer

Potential Clients : Processed food industry and medium and small Sweets-n-Snacks makers. The consumers having health complications viz., diabetic and cardio vascular disease patients will be benefitted by the consumption of healthy millet dhokla

Target Market / Customer

The technology was standardised at laboratory scale level. Storage study was conducted in PP & MPP packaging.The shelf life was more than four months. Since dhokla is a native product of Gujarat, the awareness on dhokla in other places has to be created through mass contact/workshops.For commercialisation, the technology needs to be popularised in each and every district while also highlighting the health

Limiting factors for large scale commercialization

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Social impact of the technology

Easy to cook for office going people, restaurant, marriage functions Hygienic food good for health Economical growth Job opportunity for many people

Any other relevant information

Rich in fibre and mineral contents needed for the consumers to prevent from diseases like diabetes, cardio vascular Diseases etc., The safety of food was assessed and found to be within safer limit.