Millet Dhokla

**Technology Description**

Dhokla preparations are predominantly based on bengal gram or chickpea (Cicer arietinum) or sometimes mixed with other pulses and rice. Their lactic acid fermented batter often has curd (yogurt) as a starter. These are garnished with vegetable oil and natural herbs (coriander leaves, chillies) to add appetizing flavors. 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 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.

**Name Of institute:** Home Science College & Research Institute, TNAU

**Stage of development:** Ready for commercialization

**Patent status:** No

**Scientific Experts:** Dr.S.Kanchana, kanchan_vel@yahoo.com

**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 from 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**

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

**Potential investors to this technical innovation**

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

**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

**Limiting factors for large scale commercialization**

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 benefits.

**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 diseases like diabetes, cardio vascular Diseases etc.,
- The safety of food was assessed and found to be within safer limit.