

PORTFOLIO

FOOD RESEARCH LAB

READY-TO-EAT SNACK RAGI RUSK - HIGH PROTEIN RUSK



Food Research Lab
Your Innovation Starts

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Despite the developments in bakery goods diversification, and the value of wellbeing composite bread bakery products containing millets like Ragi (Finger Millet, Eleusine Coracana) has great scooping. It isn't touching the local flavour only, which also adds to the diversity and quality, especially rich in calcium, and contributes a higher percentage of dietary fibre. It is particularly rich in calcium recommended as food for diabetic patients and cardiovascular diseases. Besides, it's also rich in phenolic content while brown ragi was 96% higher than the white variety. None of these causes and the lower quality of ragi compared with wheat lead to the grater price of opportunity ragi rusk composite.



BRIEF DESCRIPTION OF THE PROCESS:

Mixing of the meal with yeast and other ingredients prepared bread. The teapot held at 28-30 degree Celsius for the fermentation and remixed at 75-85 per cent for 1 hour after 1 hour and portions scaled to 200gm. The bits of dough have been relaxing for 20 minutes and are moulded and panned in rusk-fitting, previously greased baking pans. Such pans are always for the rusk dough was held for proofing at 25-30degree Celsius for 50-60 minutes and then 75 to 80 per cent RH. The boiling products have been de-panned, cooled, diced and re-baked 20-25 minutes at 15 degree Celsius. The rusk was then refrigerated and sealed in pouches made with polypropylene.

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USE OF THE PROCESS:

Rusk is a top-rated baked product that everyone likes, particularly kids and working people classroom, both rural and urban. Yet ragi, rusk has more potential because of its excellent nutritional values thanks to high calcium content, palatability and a pleasant touch of taste. Above all, variety and better affordability for the general consumer.

RAW MATERIAL:

Raw material requires: Ragi flour, Wheat flour, Yeast and yeast food, Sugar, Salt, Skimmed milk powder, water, Hydrogenated bakery fat etc.

PROCESS:

Ingredients → Sifting of dry ingredients → Mixing Addition of flour, baking powder, salt, oil → Mixing → Scaling of batter into moulds → Baking → Cooling → Slicing → Re-baking → Cooling → Packing

Equipment:

SS Bowl, Moulder, Rotating bowl, Moulder, Baking oven, Slicer are required as significant equipment's.

RAGI RUSK





ABOUT FOOD RESEARCH LAB

Food Research Lab R&D is the unit of Guires. With years of experience in research especially in medical device and pharmaceutical regulations, scientific publications and clinical trials, the company has now ventured into food research and formed a separate unit, under the brand name of 'Food Research Lab' that will drive food forward. Food Research Lab brings together the latest in food processing equipment, expert food scientists, chefs, nutritionists and partners from across the globe to help food companies and entrepreneurs get their products to market quickly and effectively.

Food Research Lab makes your dream concept into a commercial product as we have strong knowledge of ingredients, processing techniques, and we can bring them all together to help you make the right decisions. Our Services includes New Product Development, Pilot R&D Full scale manufacturing. Our Lab & our manufacturing unitis registered under FSSAI & FDA licensed.

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