

PORTFOLIO

FOOD RESEARCH LAB



EGGLESS CAKE PREMIX



Food Research Lab
Your Innovation Starts

PORTFOLIO

Parotta usually cooked and consumed fresh along with in- house adjuncts and restaurants, as well as side shops on the lane. Parotta made with flour coarse wheat flour, north Indian soup. No scientific evidence is available about the production of parotta is growing in optimal conditions and in demand for chapattis ready to eat in the Indian market. Therefore, automated formulation and processing are needed. Terms and criteria for parotta planning to ensure excellent and increased consistency product.

MARKET POTENTIAL:

There is ample room for higher product production and marketing parottas, as demand for nutritional items ready to eat has been substantial growth through industrialization. Large-scale production and commercialization of parottas need an exact and high-quality product, which can only be accomplished by following additive formulae and streamlined manufacturing conditions.

RAW MATERIAL:

Wheat flour, Salt, Sugar, Egg, Refined Oil etc

PLANT AND MACHINERY:

Principal equipment: Balance, Planetary mixer, Electric hot plate, Rolling pin, cooling racks.

PAROTTA



PORTFOLIO

PROCESS:

- Take 3 cups, Maida in a mixing bowl, 2tbsp Rava, 1tbsp sugar, 1tsp salt and 2tbsp ghee.
- Crumble and mix well until the flour turns moist.
- Add water and start to knead a smooth and soft dough
- Further add 2tbs of oil, cover and rest for 1hour
- After 1hour punch and knead the dough
- Knead until the dough absorbs the oil
- Now pinch several ball sized dough and place it aside
- Add ¼ cup oil, cover and soak for 1hour
- Now take the ball and gently roll
- Pull the dough and spread it as thinly as possible
- Separate into thin strips using a sharp-edged knife
- Bring together the strips and roll spiral by making sure the strips intact
- With greased hands pat and spread the dough
- Roll slightly thick make sure the layer is intact
- Now place the rolled parotta in hot Tawa. Make sure to grease the Tawa
- Cook on medium flame until both the base is cooked
- Flip over and spread ½ oil
- Cook on medium flame until golden brown
- Crush the parotta gently this helps to separate the layers





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.

CONTACT

**Guires Ltd, MIIC Unit 52-56, Greenheys Business Centre,
Pencroft Way, Manchester, England, M15 6JJ, UK.**

**Guires Solutions Pvt Ltd, No. 10, Kutty Street,
Nungambakkam, Chennai - 600 034**