



Multigrain Pasta Processing & Equipment



National Institute of Food Technology Entrepreneurship and Management Ministry of Food Processing Industries, Government of India 2020

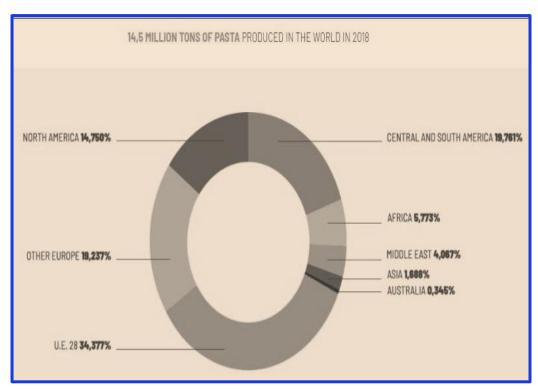




Introduction

- Pasta is one of the most widely consumed food product all over the world due to its convenience, versatility and high storage stability.
- ➤ Pasta is made from durum wheat semolina and water by process of extrusion in various sizes and shapes viz., spaghetti, noodles, vermicelli etc.
- ▶ Italy tops the production and consumption of pasta while many other countries like US, Turkey, Brazil, Russia, Iran, Egypt, Argentina and Tunisia also produce and consume pasta on a higher scale.
- Pasta with ideal physical and sensory quality is characterized by strength and elasticity in the dough form, high tensile strength in dry form, minimum cooking loss, stickiness with good firmness after cooking (Aalami et al., 2007).

Production & consumption





Popular pasta brand

















Raw Materials

- > Durum Wheat Semolina
- ➤ Multigrain Flour
- > Water
- > Salt







Raw Materials

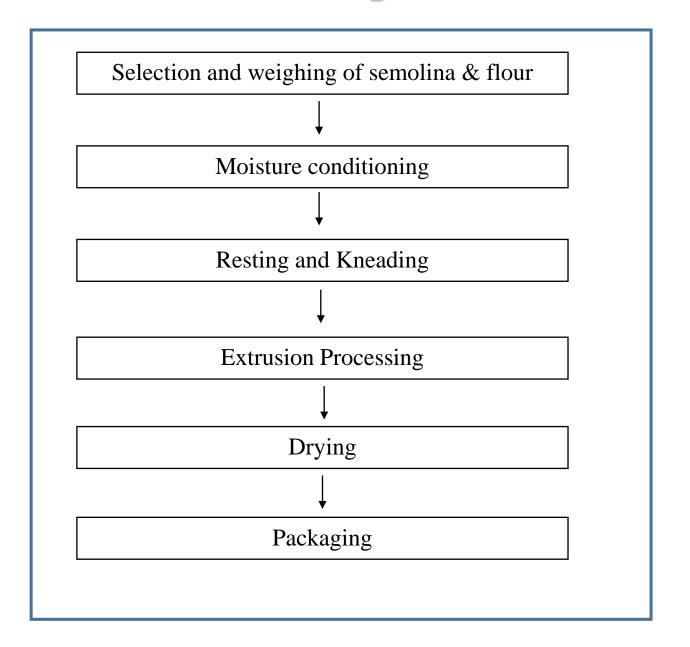
> Optional Ingredients

- Egg
- Spinach, tomato puree, chili, mushrooms for flavour

> Substitutes

- Rice, corn, spelt
- Whole grain, soy flour, and other cereal, pulses are added to make it more nutritious.

Manufacturing Process



Equipment's in pasta manufacturing

> Electric mixer/dough making machine







> Pasta Dryer





> Other Instrument and equipment's







Packaging for Pasta Products



- ➤ It is done to protect pasta from damage during shipment, storage and display the product.
- ➤ Principal packaging material for pasta is the cellophane bag, HDPE, laminated pouches which provides moisture- proof protection for the products.



Small Pasta Manufacturing Unit

- ➤ Weighing balance
- > Electric mixer
- ➤ Pasta making machine/ extruder
- ➤ Pasta dryer
- ➤ Hand Sealing Machine



Thank You





Thank You