

Flour Milling and Blending Systems for Wheat, Sorghum and Millet

Produce a premium wheat, sorghum and millet flour close to production areas

This technology comprises milling and blending systems that enable the production of premium flour products in both rural and urban areas. Different milling systems are available, meeting industry standards. An abrasive grain mill typically includes a feed-in hopper, roller table for grinding, rotary sieve for bran separation, and a conveyor belt.





Problem

Gender assessment

· The traditional grinding and cooking of millet and sorghum grains are associated with significant time, energy burden, and labor intensity.

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This technology is TAAT1 validated.

- · Transport and cost issues arise in the distribution of raw grain to rural consumers.
- · A lack of value addition to raw grain for products sold in urban markets and food processing.

Solution

Climate impact

7•7

34

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- · The milling and blending systems automate the process, saving time, energy, and labor.
- They reduce the necessity to transport raw grain over long distances, lowering costs for rural consumers.
- The flour processing adds value to raw grain.

Key points to design your project

This technology can be integrated into nutrition projects, offering job opportunities. To implement it, focus on :

- Awareness,
- Product standards,
- Efficient production setups,
- · Collaboration with food processor companies.





increase in milling yield

18-20 %

maximal recovery of bran

For small flour mill machine with a capacity of 300 - 500 kg flour per hour





Base price for a fully automatic flour mill with a capacity of 30 ton flour per day

38,000 USD

Flour Milling and Blending Systems for Wheat, Sorghum and Millet http://taatdb-web/gov/technologies/flour-milling-and-blending-systems-for-wheat-sorghum-andmillet

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80-82 %

maximal recovery of flour

Enquiries e-catalogs@taat.africa

