

PROJECT PROFILE ON ATTA CHAKKI

INTRODUCTION

Wheat flour is one of the basic food ingredients for preparation of chapathi. In Northern India the people prefer chapathi / parata as breakfast and staple food. Wheat is grinded in traditional atta chakki operated manually / mechanically to product wheat flour.

MARKET POTENTIAL

There is good demand of wheat flour in rural as well as urban area. The small entrepreneurs can set up small atta chakki in rural and can provide services for grinding wheat in the form of wheat flour on service basis. The entrepreneurs having little financial capacities can stock wheat and after grinding and packaging they can sell wheat flour at lucrative price.

PROCESS OF MANUFACTURE

There are two types of atta chakki available in the market. One is horizontal and other is vertical type. The wheat is cleaned and sieved to remove dust and foreign particles then it is feeded in atta chakki through feed hopper and requisite pressure is maintained between two stones to grind the wheat in the form of atta of required mesh size.

FINANCIAL ASPECT

	Rs.
i) Land and Building.	Own/Rented.
ii) Machinery & Equipment, load connection, weighing balance etc.	44,000
iii) Working Capital (manpower, utensils & contingencies).	11,000
iv) Revenue through wheat grinding services (per month).	8,250
viii) Employment.	3 Nos.