

FLOUR MILLING AND BLENDING SYSTEMS

Produce a premium wheat flour close to production areas

TECHNOLOGY / SOLUTION



Flour milling and blending systems are small-to large-sized milling and blending systems, available from local and international manufacturers that allow production of premium wheat flour close to production areas.

Small-scale equipment is relatively simple to install but require reliable sources of electricity. Solar power is an option as this technology is particularly advantageous in more remote locations.



PROBLEM / ISSUE SOLVED

- Poor quality of wheat flour produced in Sub-Saharan Africa (SSA) which doesn't meet standards and preferences of consumers
- Limited access to storage facilities by farmers in SSA
- Low market opportunities of wheat flour produced by manual techniques in SSA
- Poor road infrastructure and weak links with consumer markets and food processors



GOOD FOR
Small-scale farmers,
Commercial farmers,
Industrial flour processors,
Food manufacturers



BENEFITS

- ✓ Reduction in transport costs from farms to factories and the longer shelf life
- ✓ Milled wheat flour presents opportunities to improve existing supply chains and open up trade in new areas
- ✓ Add value by grinding wheat into flour that can be used to make a variety of processed food products
- ✓ Setups of processing equipment are simple and can be supplied with electricity from the national grid, diesel generator, and solar panels

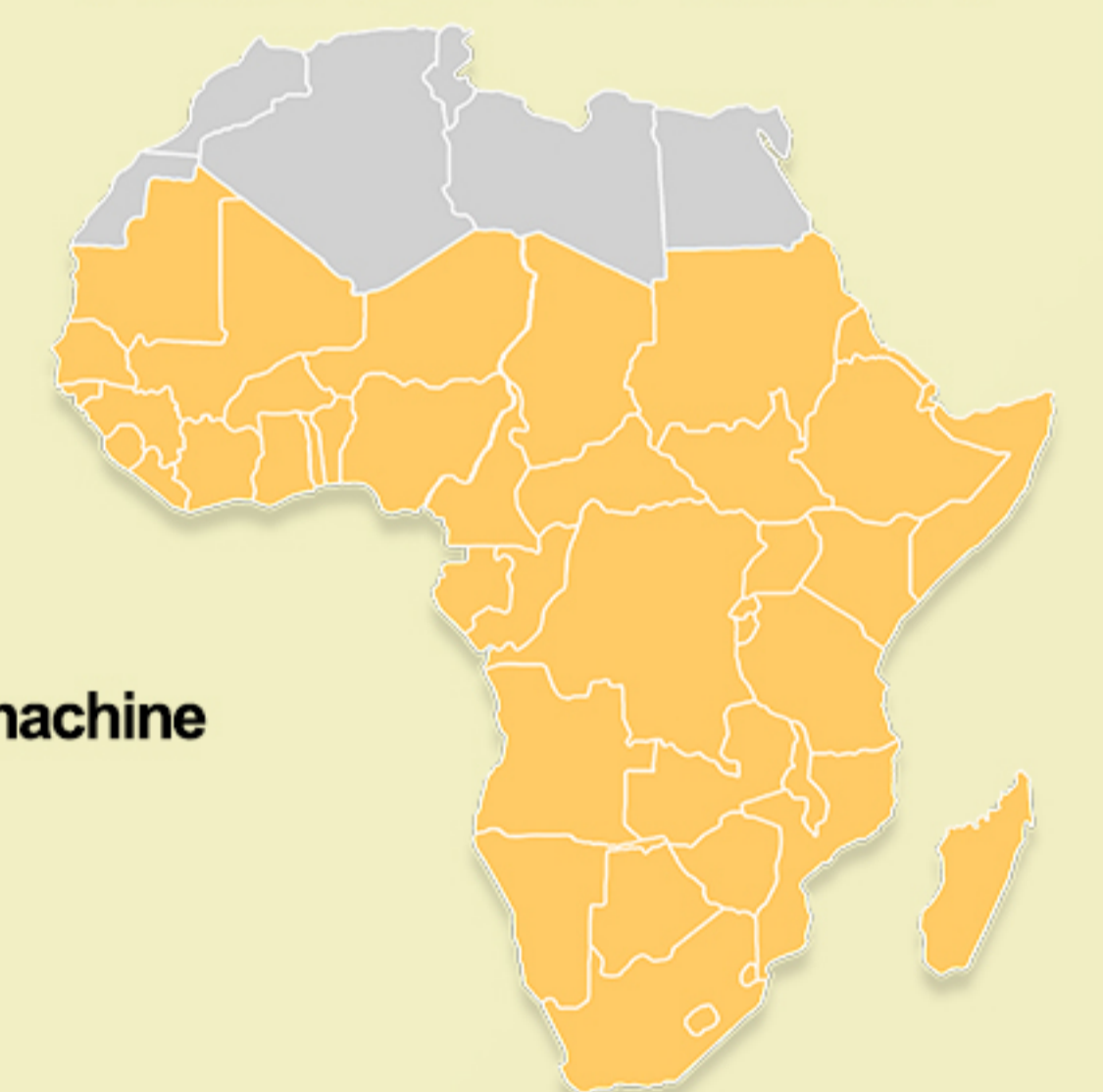


Agri-Food Processing
 Speciality

ALREADY IN USE IN



Wheat
 Commodity



US\$3,500 for small flour mill machine
 (capacity : 300-500 kg flour per hour)
 Purchase price



12% - 15%
 (increase in milling yield compared to traditional and older milling methods)
 Added value

Africa South of the Sahara

HOW DOES IT WORK?

The first step in producing wheat flour is choosing the right plant location, then purchasing the right variety at the right price, and finally cleaning, annealing and milling in the right way.

Blending procedures must also be carried out in accordance with the gluten, sedimentation, and index values that determine flour quality, and are closely monitored by food manufacturers.

