



Department of Home Science Extension

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VALUE ADDED PRODUCTS FROM COLOCASIA

Introduction

Tubers are an underground storage organ of many crops like potato, cassava, jerusalem, artichoke, sweet potato yam and aroids. Tuber crops are characterized by certain unique advantages in production. Among all cultivated plants they are the most efficient producers of carbohydrates.

.Colocasia is the one of the tuber crop which are seasonally available in market. A new technology has opened to developed value added products such as papad and noodles from colocasia flour for income generation.

Materials Required

Perishable item - Colocasia

Nonperishable item - Refined wheat flour, black gram flour, oil and salt

Packaging materials- 300 gauge & 400 gauge of polyethelene bags

Equipment

Avery balance to weigh the raw materials

Cabinet drier for dehydration

Extrusion machine for making noodles

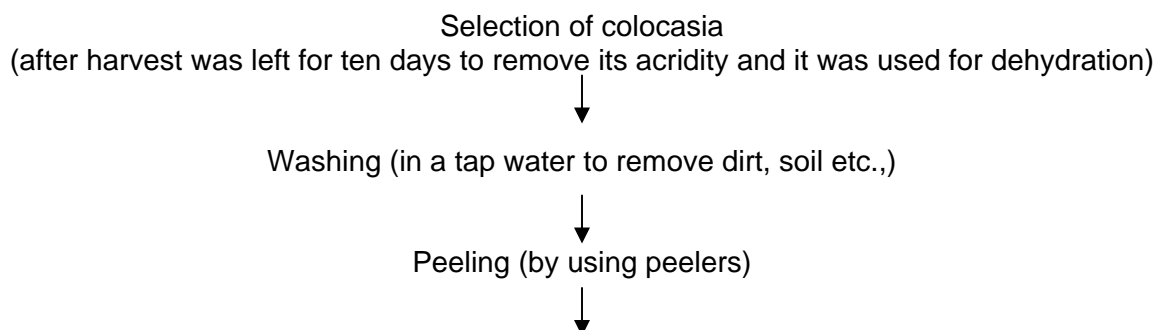
Sealing machine for sealing purpose

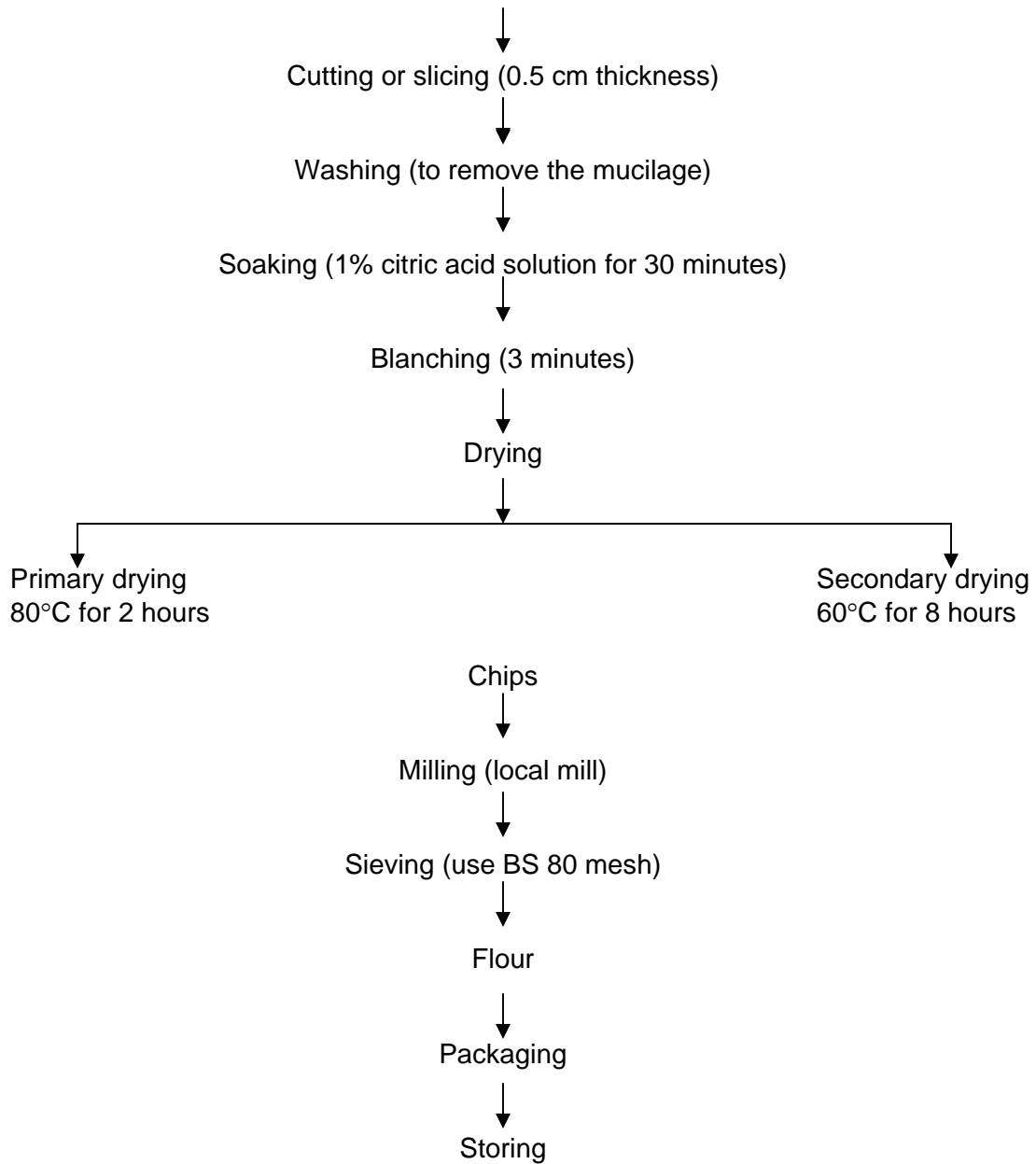
Heat sources stove used as source of heat

Sieve for sieving the flour

Method

Processing of Colocasia flour





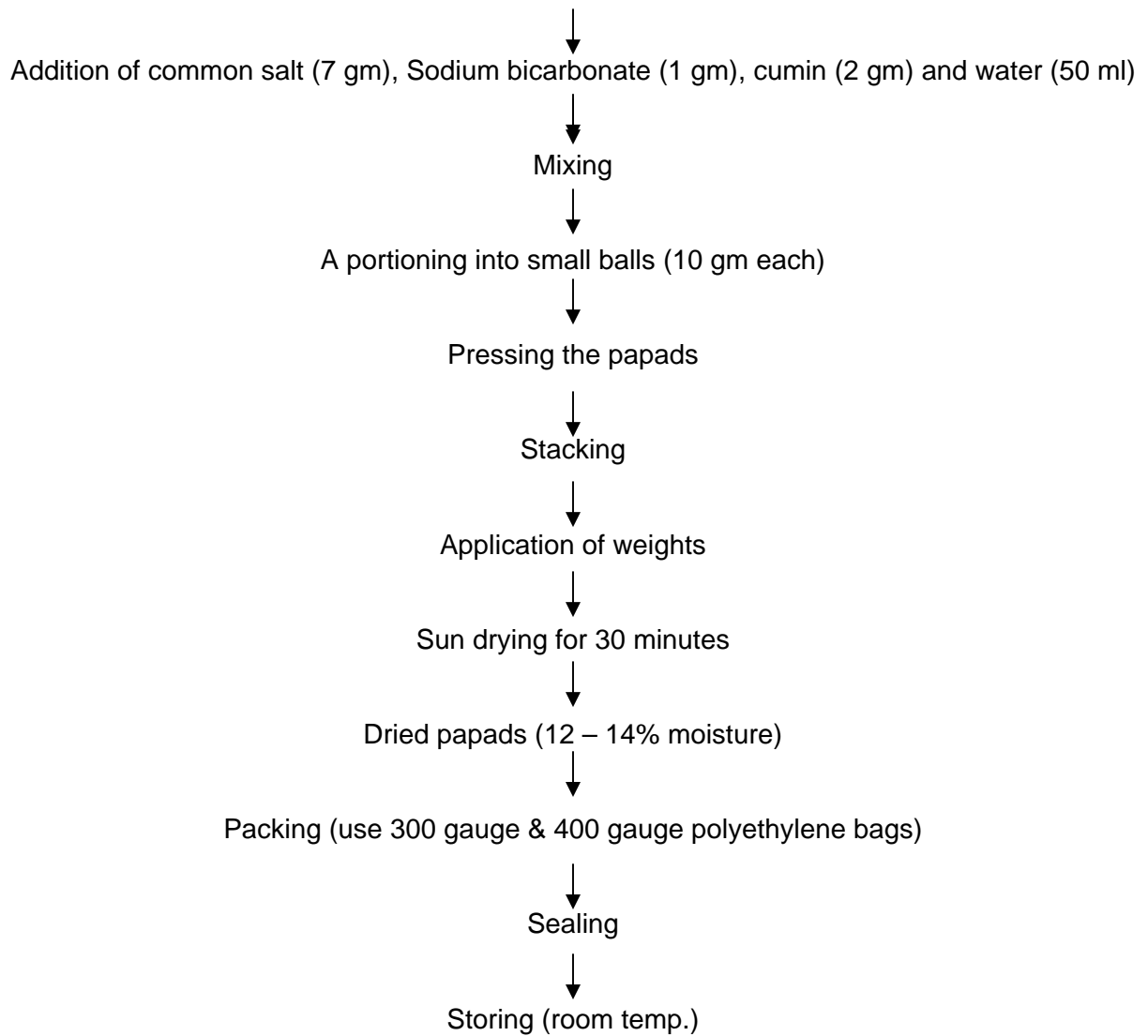
Processing of value added products from colocalasia flour

The value added products 'papad' and noodles were developed using colocalasia flour. Colocalasia flour was incorporated with black gram flour for papad and refined wheat flour for noodles.

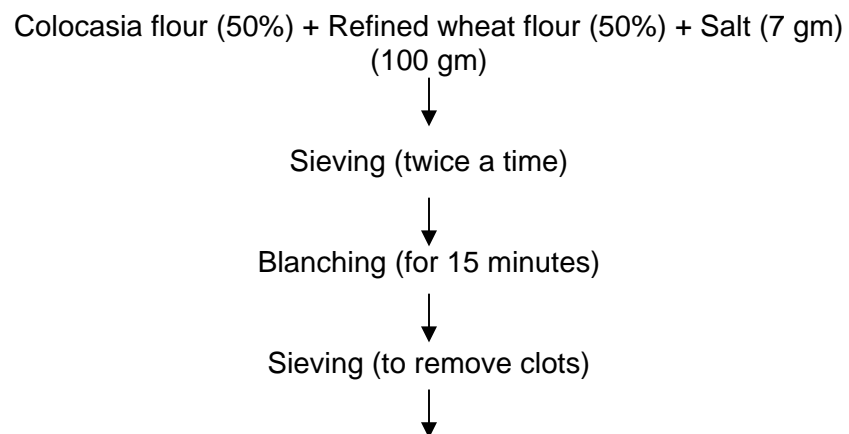
Processing of papads

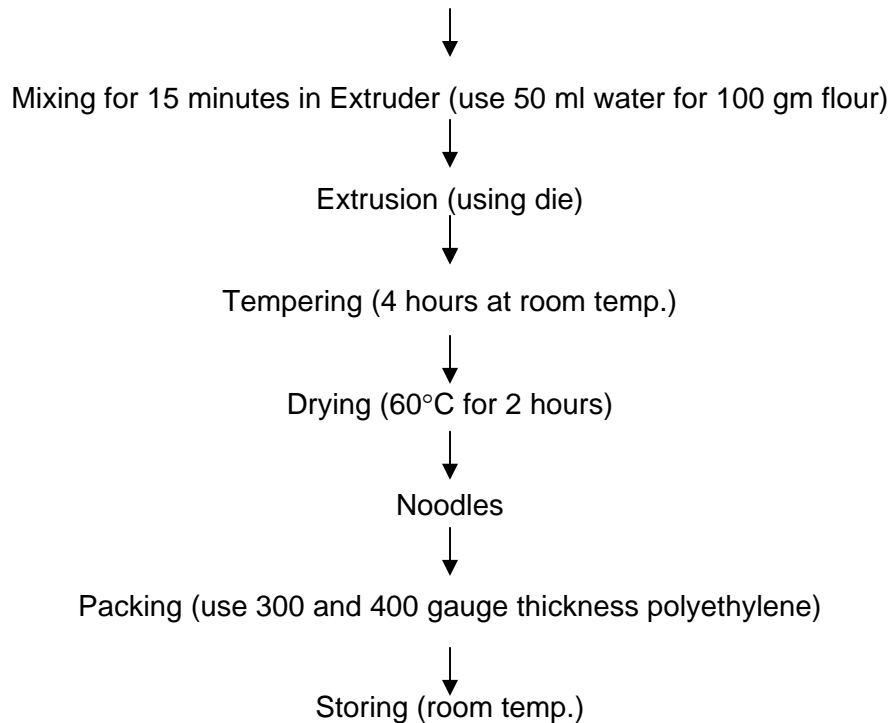
Colocalasia flour (50%) + Black gram flour (50%)
(100 g)





Processing of Noodles





Cost Benefit Analysis

The sum of the fixed and the variable cost along with a 12.5 per cent and found to be Rs.3210 and Rs.2370 for production of 100 kg of papads and noodles. Hence the unit cost for 100 g of papads accounts for Rs.3.70 and Rs.2.80. This values is lower than the market rate (Rs.7/- and Rs.5/- per 100 g of papads and noodles).

Benefits

- It brings economic independence for better livelihood.
- Innovative high quality foods will be introduced in the market.
- The technology also aims at a sustained employment potential.

Result of the Study

- The study was inferred that noodles and papads successfully with the incorporation of refined wheat flour and black gram up to 50 %.
- The papads and noodles satisfactory stored in 300 and 400 gauge polyethelene bags.
- It had a good shelf life and organoleptic characteristics.