

Enactus IIT Bombay

Project Ragini

Establishment of a Ragi Products Manufacturing Facility

- Project Ragini aims to provide training, establish a processing facility for value-added **ragi products**, and promote ragi cultivation.
- The project targets **200** women from **10** villages by June 2025.
- The initiative was partly motivated by the UN declaration of 2023 as the **International Year of Millets (IYM23)**.



Objectives

- Empower women of **Kasaba Tarale** through training and entrepreneurship.
- Establish a ragi processing facility to produce value-added products like **ragi papad, ragi malt, ragi idli, dosa, & biscuits**.
- Provide GTM and ensure compliance with **food safety standards**.
- Make available a **healthy and organic food** option compared to other processed food

Training Programs

Five women completed a 1-week training at **Dr. Balasaheb Sawant Konkan Krishi Vidyapeeth**.

Workshops

Our team conducted a training workshop with over **20 women** and helping them being **self-dependent**.

Activities Conducted

Infrastructure Development

Working to utilize **2.5 acres** of NGO-owned land, with **20m x 38m** allocated for the facility using a **structured production plan layout**.

In the process of installing a **solar water pump** and constructing a concrete space with 2 rooms, 1 kitchen, and 1 washroom.

Recipe Development

Collaborated with **Dapoli Agricultural College** students to develop and test ragi-based product recipes.

Compliance and Partnerships

Working to establish ties with a self-help group to manage electrical, plumbing, and **FSSAI compliance**.

Key Achievements

Successful Training

Empowered local women with skills in ragi processing and entrepreneurship.

Community Engagement

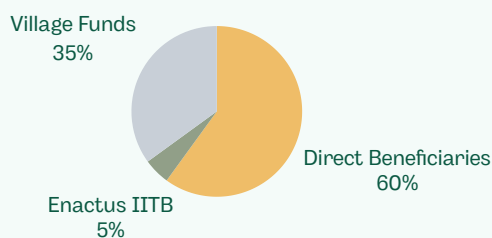
Enhanced awareness and reduced socio-cultural barriers, encouraging women to participate in agricultural activities.

Site Visit

Gathered feedback from the villagers on how to engage them in both household and work activities.



Revenue Distribution



Future Plans

- Expand Training Programs
- Setup the Production Facility
- Establish a Supply Chain Network
- Grow the Sales and Marketing channels

Current Challenges

Socio-Cultural Resistance

Overcoming resistance within the community regarding women's participation in agriculture.

Collaboration

Securing collaboration with local industries for ragi product manufacturing and distribution.

Market Awareness

Raising awareness within the community about the benefits of ragi cultivation and consumption.

Budgeting and Sponsorships

Effectively securing and allocating funds through CSR, for purchasing necessary machinery.

Wildlife Interference

Protecting ragi fields from bison and other animals to ensure a continued supply of ragi.

Appendix

Summary:

Empowering the women of Kasabe Tarale district by providing training and essential support in managing equipment for the production and sale of Ragi-based products, including Papad, Malt, Idli, and Dosa, enabling them to generate sustainable revenue.

Video Link- <https://surl.li/vbfcaj>

Recipes and Analysis:

- **Ragi Noodles:** Ragi Noodles are made by steaming and extruding a paste formed from finger millet flour. The required machinery includes a dough mixer, noodle steamer extruder, and noodle dryer, costing ₹1,58,000. With a unit price of ₹50 per pack, the business is expected to break even within a month.
- **Ragi Dosa and Idli:** Ragi Dosa and Idli are prepared by mixing Ragi, Poha, and Rice Flour, followed by fermentation for 15-20 minutes. Selling at ₹25 per 100g and producing 20 kg daily, the break-even point is achievable within 10-12 days.
- **Ragi Cookies:** Ragi Cookies are made by mixing wheat flour, ragi atta, baking soda, and crushed almonds into a dough, adding milk, and baking at 175°C. Using a mixer and oven, daily production of 50 kg incurs a ₹70 fixed cost. The break-even period, including machinery costs, is five years.

Training Program

- **Participants:** Five women successfully completed the training.
- **Duration:** January 15–21, 2025
- **Institution:** Dr. Balasaheb Sawant Konkan Krishi Vidyapeeth
- **Purpose:** The training focused on agricultural techniques, sustainable farming practices, and rural entrepreneurship to enhance participants' skills in modern farming methods.
- **Outcome:** The participants acquired practical knowledge in organic farming, post-harvest management, and value addition of agricultural products, equipping them with the necessary expertise to implement improved agricultural practices in their communities.