AAU कणवन्तो राष्ट्र कृषि संपन्नम

Onsite Expert Lecture Organized by

Industry Institute Interaction Cell -IIIC

CAET, AAU, Godhra

Onsite expert lecture on "Importance of wheat verities for maida and wheat flour preparation"

Onsite expert lecture on "Importance of wheat verities for Maida and Wheat flour preparation" at Navajeevan Flour Mill, Padav, Dahod organized by **Industry Institute Interaction Cell-IIIC** on 03/09/2022 by Er. Chirag Jadav Chairman-IIIC and Assistant Professor in Mechanical Engineering of Basic Engineering & Applied Sciences Department, CAET, AAU, Godhra.

After reaching at site factory incharge greet faculty, staff and students while briefing about the company. Mr. Shreyas Indravadan Sheth, Director of Navjeevan Flour Mill, welcome everyone and start the session as an expert. He elaborates students about different varieties of wheat very first. He explains main role of wheat variety in making of maida and wheat flour.

Mr. Shreyas Sheth explain all the breed of wheat onsite and advised their staff to give demonstration of all of them. He elaborates different breeds of wheat like sharabati, tukadi etc for making maida and wheat flour. He delivered briefing of production as Maida is made from the endosperm: the starchy white part of the grain. The bran is separated from the germ and endosperm which is then refined by passing through a sieve of 80 mesh per inch (31 mesh per centimeter). Although naturally yellowish due to pigments present in wheat, maida is typically bleached, either naturally due to atmospheric oxygen, or with any of several flour bleaching agents. While it is milled from winter wheat that has a high gluten content, heat generated during the milling process results in denaturing of the protein, limiting its use in the preparation of leavened breads. At the completion of the lecture, he offered students his time for any technical support.

At end Er. Chirag Jadav, chairman-IIIC, Assistant Professor, gave vote of thanks to Mr. Shreyas Sheth Director of Navjevan Flour Mill for his wonderful and valuable lecture. He also extent thanks to the entire team of Navjeevan Flour Mill, Dahod. He explains support and motivation of Dr. R. Subbaiah, Principal & Dean to make this event successful. He also being thankful to kind support from Er. Kapil Mandloi, Assistant professor & Head BEAS dept. and Mr. Rinkesh Talapada for assisting him and Mr. Nilesh Patel for doing all arrangements related to travelling.

