

Ragi Flour

Ragi Flour is a naturally processed flour made from finger millet (ragi). It is commonly used in traditional and everyday food preparations and is presented in the package as 100% natural.



Product Description

Ragi Flour is a fine, smooth flour prepared from ragi/finger millet. It can be used for preparing rotis, dosas, porridge, baked foods and other recipes. The product shown has a natural greyish-brown appearance typical of ragi flour.

Specifications

Specification	Details
Product Type	Ragi Flour
Cultivation Type	Organic
Style	Dried
Color	Natural Greyish Brown
Size	Fine Powder
Broken Ratio (%)	Nil
Admixture (%)	Nil

Specification	Details
Moisture (%)	Nil
Purity	High
Crop Year	Current Crop
Shelf Life	Up to 24 Months
Texture	Fine & Smooth
Drying Process	Natural / Sun Dried
Variety	Ragi / Finger Millet