

PROJECT PROFILE ON BAKERY PRODUCTS

INTRODUCTION

Bakery Products including Bread & Biscuits are fast and convenient food based on wheat. There are many varieties of bakery products depending upon the local demand like rusk, biscuit, whole flour bread, brown bread, bread fortified with vitamins and minerals, milk bread and bread for diabetic patients. Its consumption is more in cities and towns where industrial working group population is more. Bread and Biscuit consumption is increasing day by day and these are being increasingly used for various feeding programmes for children managed by voluntary agencies and State Departments of Health. Biscuits, which constitute an important item of bakery industry have now become a common item of consumption among all classes of people with tea or coffee. Different variety of biscuits are used as one of the tasty and nutritious snacks. Biscuits are more popular as a convenient food.

The raw materials required for bakery products are wheat flour/maida, sugar, salt, flavour and colouring material are available in local market.

MARKET POTENTIAL

With the changing socio-economic environment i.e. increased literacy rate (about 65%), higher per capita income, larger number of women going out for work to sustain family, higher living standard and increased tourist population etc., one can expect at least 5% growth rate in case of bakery products in coming years. According to an estimate, there are about 1 lakh SSI units producing items worth Rs.3000 crores annually. Our per capita consumption of bakery products is the lowest in the world i.e. 1.27 kg. whereas in advanced countries, it ranges from 50-70 kgs.

Keeping in view these facts, the manufacture of bakery product has substantial scope for development in smaller towns villages and backward areas and can provide good number of employment opportunities at different levels.

MANUFACTURING PROCESS

1. BREAD:

Dough is prepared by mixing all the ingredients together in the machine. The bowl is removed and mixing is done at intervals of 40 minutes. The mixed dough is fermented for two hours, knocked back and rested for 30 to 40 minutes. The dough is divided as per the size of the loaf of bread to be manufactured.

The divided dough pieces are panned and kept for final processing. When the dough attains a particular rising, they are baked for 40 minutes at 420 °F. Baked bread is cooled sufficiently, sliced and then wrapped.

2. BISCUITS:

The process of biscuit making is very simple and the various ingredients normally used are (a) maida, (b) ghee (c) sugar (d) baking powder (e) milk powder/condensed milk & (f) essence and colouring materials etc.

These materials in weighed quantity are mixed together except maida in a paste form. The paste is then transferred to a mixer along with required quantity of maida and the dough is prepared. The dough thus prepared is brought to the biscuit molding and cutting machine where dough get a desired shape and size which is then passed on to the oven for baking. The baked biscuits are cooled to make them crispy and are then



sent to packing department.

FINANCIAL ASPECT

FIXED CAPITAL INVESTMENT:		Rs.
i)	Land & Building.	Own/Rented
ii)	Machinery/equipment/furnace & accessories.	44,000
iii)	Working capital (Per Month) Raw material, salary & wages, utilities etc.	11,000
iv)	Sales/Turnover of bakery products (per month).	66,000
v)	Profit per month.	11,000
vi)	Employment Generation.	5 Nos.