

## **EGGLESS CAKE PREMIX**

### **INTRODUCTION**

The eggless cake premix shall be made using the ingredients specified in the Indian Standard specification and preservation of food adulteration act. The eggless cake premix should be white in colour, homogenous without any lumps and should possess a pleasant flavour. The premix to be packed in metallized polyester pouches and can be used up to 3 months when stored at room temperature.

### **RAW MATERIAL**

Raw materials required are Wheat flour, sugar powder, baking powder, margarine, salt, whey protein concentrate, distilled glycerol monostearate, guar gum, sodium stearoyl lactylate, calcium propionate, acetic acid, flavour and butylated hydroxy anisole.

### **PROCESS**

Cleaning of Ingredients → Weighing → Sieving → Creaming → Blending → Premix  
→ Packing

### **EQUIPMENTS**

Blender, Balance, Sealing machine, laboratory equipments, working tables etc

### **PROJECT ECONOMICS**

Capacity of production	- 100 Kg / day
Building (300 M <sup>2</sup> ) – rented	- Rs.0.25 Lakhs
Cost of plant and equipments	- Rs.3.00 Lakhs
Miscellaneous & other expenses	- Rs.1.20 Lakhs
Working Capital (margin)	- Rs.0.40 Lakhs
Total project cost	- Rs.4.85 Lakhs