

***Ready mix: Cake (Chocolate & Vanilla)***

(Process Code: CCF – 1307)

**INTRODUCTION**

Cake mix is a premix containing all the ingredients normally used for the preparation of cake, except egg and fat. Cakes could be easily prepared from such premix by adding required quantity of egg, hydrogenated fat/butter and water to the premix and mixing for a specified period of time and baking the batter in a baking oven. It adds variety to snack foods prepared in the household. The advantage of using such mix is the convenience, it offers as it eliminates the drudgery of purchasing ingredients in small quantities, weighing them and creaming them separately for a longer duration during the preparation of batter which is a very cumbersome procedure. This will find extensive use in urban middle class families, restaurants, bakeries, industrial canteens and armed forces.

**MARKET POTENTIAL**

In developed countries, cake mixes are extensively used at home as well as in bakeries as they offer technological convenience and varieties. In India, very little work has been done for the development and popularization of such premixes. Since bakery premixes are relatively new products, a market potential has to be created to be used as a household snack food items as well as bulk use of premixes in bakeries for the production of varieties of cakes. This mix will also be useful for small bakery chains to prepare consistent quality products by preparing the mix at centralized place.

**RAW MATERIAL**

Maida, Sugar, Skim milk powder, Sodium bicarbonate, Mono calcium acid phosphate, Sodium aluminium sulphate, Vanillin powder (flavour), Cocoa flavour (powder form).

**PROCESS**

Cleaning of Ingredients → Sieving → Grinding → Mixing → Blending → Fumigation Filling → Packing → Storage

**PLANT AND MACHINERY**

The major equipments required to set up this plant are: Sifter, Grinder, Double arm mixer, Vertical mixer, Balances and material handling equipments.

## **PROJECT COST – FIXED COST – WORKING CAPITAL (in Rs. ‘000)**

a)	Land & Building (500 Sq. M) (rented)	50.00
c)	Plant and machinery	830.00
d)	Miscellaneous fixed assets	50.00
e)	Pre-operative expenses	50.00
	Total Fixed cost	980.00
	Working capital margin (20 days)	250.00
	Total Project Cost	1230.00

### **Means of finance**

Promoters contribution	495.00
Term loan	735.00

## **PRODUCTION CAPACITY**

Capacity of the unit	:	500 kg /day (either chocolate /vanilla)
No. of Working days	:	300
Annual production	:	150 tonnes
Optimum capacity utilization	:	70%

## **TECHNOLOGY/MANUFACTURING PROCESS – Availability**

CFTRI has standardized the technology and general methods of processing of cake mix. However, the formulation/recipe can vary to make different type of cakes within the level of quality standards. Apart from this procedure for quality control, packing and packaging material specifications, the institute also provides equipment details.