

BREAD PRODUCTION

(9 varieties-Brown, Plain, Sweet, Milk, Whole wheat, High fiber, Ragi & Bajra)

INTRODUCTION

Wheat production has doubled in the last 20 years. At present, India is self sufficient in wheat and in the ears to come it may have surplus wheat. Mostly wheat is consumed in North India in the form of chapatti, roti, and while in Southern States. It is slowly catching up. There is a need for popularizing wheat and wheat products through out the country for extending the supplies of other foods. Bread is an important ready to eat food product which is becoming increasingly popular amongst the Indian population. Product characteristics are

- i) It is intermediate moisture food
- ii) It work as a energy food
- iii) It is a break fast food

RAW MATERIAL

Raw materials required for the production of bread is wheat flour/Maida. Others include sugar, vegetable oil, yeast, salt and chemicals. The packaging material is usually wax coated paper. All raw materials are available locally.

PLANT AND MACHINERY

Principal equipments: Mixer with flour sifting arrangements and two spare bowls, Sunmica top dividing table for manual Dicing, Moulder, Proofing cabinet two ovens, Slicer.

Auxiliary equipments: Trays/Tins Topped working tables, Trolleys, Weighing scale.

PROJECT COST-in Rs.

(Estimate for a model project)

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|--|--------|
| a) Land & Land development (400 m ²) | |
| b) Building & civil works (300 m ²) | |
| c) Plant & Machinery | 800.00 |
| d) Miscellaneous fixed assets | 100.00 |

PRODUCTION CAPACITY – (estimate)

- a. Product mix: Various types of bread in demand
- b. 600 kg/shift/day
- c. 300 working days/annum
- d. Optimum capacity utilization: 70%

TECHNOLOGY/MANUFACTURING PROCESS – Availability

CFTRI has standardized the technology and general methods of processing of different types of bread. However, the formulation/recipe can vary to make different type of bread within the level of quality standards. Apart from this procedure for quality control, packing and packaging material specifications, equipment details are also provided by the Institute.

For Technology and Technical assistance please contact

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