

PRODUCT INFORMATION SHEET

MULTIGRAIN PIZZA BASE

Introduction

Presently pizzas are regarded as a quintessential example of junk food, fitting the tastes of most customers. It's a popular ready meal that young adults and teens like to eat. Over the past 20 years, there has been a greater globalization of the food sector, and as a result, pizza has grown in popularity in the majority of the world's countries due to its low skill requirements, affordability, and value for money. Pizza is an Italian dish that is often made with cheese and tomatoes on top of leavened wheat dough. It is a circular, flatbread with the main components being wheat flour, yeast, sugar, and water. After that, cheese and tomato sauce are cooked on top of the bread. Later, as pizza became more and more popular, a variety of pizzas were made with a multitude of topping alternatives, including a healthy assortment of fruits, vegetables, and spices. Since most teenagers and middle-aged people frequently eat pizza, refined wheat flour, which looks to have a low nutritional value, may be used to make most pizzas. This might result in nutritional deficiencies for future generations. Most pizzas on the market today are deficient in healthy elements, which might have detrimental effects on one's health if consumed often. Reformulating the ingredients in pizza bases to incorporate sources of high-quality protein and fibre will help prevent the problem. Other nutrient-dense cereals, grains, millets, or legumes can also help.

Use: Ready formulation and processing conditions for multigrain pizza base

Raw materials: Blend of millets and other pizza base making ingredients

Process: Scaling of ingredients, preparation of dough by mixing, scaling and baking

Equipment required: Dough mixer, baking oven, cooling racks, weighing scale etc.

Suggested capacity: 137 kg per day

Working: 300 working days / year

Project cost – fixed cost – working capital (Estimate for a model project)

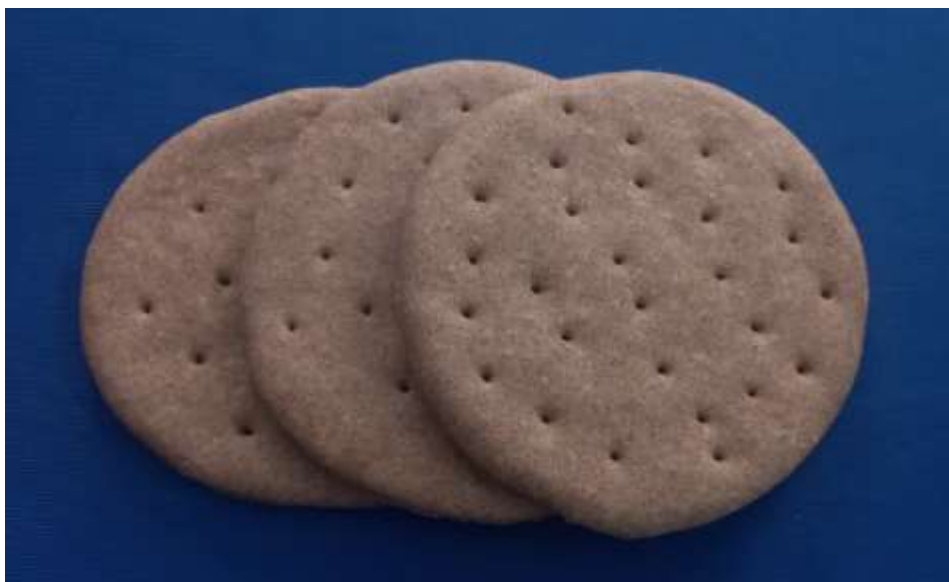
Building – Existing building

Plant and equipment – 10 lakh

Preliminary and preoperative expenses – 0.69 lakh

Working capital – 1.93 lakh

Total project cost – 15.18 lakh



Photograph of multigrain pizza base