

PRODUCT INFORMATION SHEET

Spice BREAD

Introduction

Wheat based food formulations are staple foods for most of the world as well as in India. Most of the wheat based food products generally lack functional properties. The need of the hour is to improve the functionality of wheat based food formulations to combat lifestyle disorders. There are a lot of reports on the functional activity of various Indian natural ingredients, which could enhance the health conditions from natural components in food formulations to combat various immune related diseases spread by various microorganisms, including viruses. Adding functional elements from natural sources to bakery products has risen in popularity due to the ability to reduce the risk of various chronic diseases. Bread is one of the staple foods, is widely accepted and consumed, and is a prime mode to impart any functional attributes. In this regard, a combination of functional ingredients has been tested for anti-inflammatory response. The histopathology assays showed that the developed product had a similar effect as the standard anti-immunomodulatory drug. The findings imply that the developed bread has significant anti-inflammatory properties, feasibly enhancing the immunological response to inflammation.

Use: Ready formulation and processing conditions for bread with boosting anti-inflammatory response

Raw materials: Blend of boosting ingredients and other bread 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: 145 kg per day

Working: 300 working days / year

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

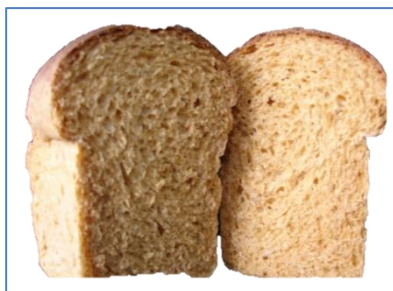
Building – Existing building

Plant and equipment – 4.8 lakh

Preliminary and preoperative expenses – 0.25 lakh

Working capital – 1.0 lakh

Total project cost – 9.4 lakh



Functional Bread