

HONEY BASED BAKERY PRODUCTS

(Plain Bread, Sweet Bread, Buns, Bar Cake, Muffins, Egg less Cake, Sponge Rolls, Cream Biscuits, Cookies, Doughnuts, Rolls, Danish Pastry, Croissants)

INTRODUCTION

Honey has a unique flavour and taste, which makes it enjoyable. Honey is perhaps the oldest sweetener known to man. There are about 2,76,000 beekeepers in India. The national production of honey is about 27,000 tonnes per annum. The per capita consumption of honey in India is 8.4 g/year, which is very low owing to high cost and utilization of major quantity for medical purposes. Honey has been recognized as a health promoter. It is beneficial to promote the use of honey directly or through value added products such as honey candy, honey yogurt, etc. It can also be incorporated in baked foods, which has got a lot of popularity. Also the current surge of interest in the production of “natural foods” can increase the usage of honey as an ingredient in baked and other processed foods.

MARKET POTENTIAL

Honey has a wide range of characteristics and unique features. It is a natural ingredient. Due to the rise in the health awareness of the consumers, now-a-days natural foods are valued a lot. Honey also is considered wholesome and it offers functional advantages in baked products. It imparts a special flavour to the product making it acceptable. In the market that is becoming more diverse and competitive, introduction of new products with value, addition will have a positive bearing on the sales. Moreover, a strong need is felt to utilize the honey produced in the country. Owing to the special features of honey, bakery products prepared with honey because of improved acceptability have good marketing potential. Baked products with the goodness of honey are hardly being produced in the country currently.

RAW MATERIAL

Wheat flour, sugar powder, crystal sugar, salt, yeast, fat, water, honey, baking powder, egg, margarine, milk powder, calcium propionate, acetic acid, glycerol corn starch, lecithin, glycerol monostearate, sodium stearoyl lactylate, etc.

PLANT & EQUIPMENTS

Weighing machine, Mixers, Baking oven, refrigerator, Slicing machine, Generator, Baking aids, etc.

PROJECT COST – FIXED COST – WORKING CAPITAL (Rs. '000)

(Estimate for a model project)

	:	10.50
Building (35 m ²)	:	
Plant and machinery	:	7.00
Working capital margin (15 days)	:	0.25

TECHNOLOGY / MANUFACTURING PROCESS -AVAILABILITY

The technology for processing of honey based bakery products has been developed at CFTRI, Mysore using appropriate equipment optimal product recovery of right quality. The institute has the necessary expertise to provide technical assistance and guidance for setting up the project and implementation, under technical consultancy arrangements.