

MULTIGRAIN BREAD

INTRODUCTION

Multigrain bread is made by using the ingredients specified in the Bureau of Indian Standards and Prevention of Food Adulteration Act. Multigrain bread is soft with good volume, fine uniform grain and has perceptible taste of multigrain. The cooled multigrain breads packed in polypropylene pouches. It has mold free shelf life of 8 days.

RAW MATERIAL

Wheat flour, multigrain, etc.

CAPACITY

Production: 153 kg finished product/day/Shift
Working: 300 days

PLANT AND MACHINERY

Dough mixer, baking oven, sealing machine, weighing balance, etc.

PROJECT COST – FIXED COST – WORKING CAPITAL (in Rs. '000) (Estimate for a model project)

Building 50 Sq.M (Rented building)	50.00
Plant and equipment	1250.00
Preliminary and preoperative expenses	100.00
Working capital	100.00
Total project cost	1500.00

TECHNOLOGY/MANUFACTURING PROCESS – Availability

CFTRI has standardized the technology and general methods of processing Multigrain Bread. Apart from this procedure for quality control, packaging and packaging material specifications, equipment details are also provided by the institute.