

BAKERY



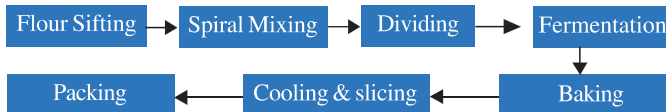
Production capacity/annum 9 lakh breads of 400 grams

Production process

Dough is prepared by kneading all the ingredients together in the kneading machine. The mixed dough is fermented for 2 hrs knocked back and is rested for 30 to 40 minutes. The dough is then divided as per the size of loaf. The divided dough pieces are panned and kept for final processing when the dough attains a particular raising they are baked for 40 minutes at 420 deg. F and is cooled sufficiently, sliced and then wrapped.

Process flow chart

Bread



Pastry



Machinery & equipment required

- | | |
|-------------------------|--------|
| • Flour Sifter | 1 No. |
| • Sugar Grinder | 1 No. |
| • Planetary Cream Mixer | 2 Nos. |
| • Spiral Mixer | 1 No. |
| • Bread Slicer & Sealer | 2 Nos. |

- Baking Oven 1 No.
- Baking Trays 100 Nos.
- Baking Moulds 300 Nos.
- Stainless Steel Pans 4 Nos.
- Spares 1 Lot.

Raw material/consumables required

- Flour
- Sugar
- Oil
- Yeast
- Eggs
- Cream
- Packing Material etc.

Utilities required

Power required (load)	:	50 K.W.
Water required (per shift basis)	:	1000 Liters

Manpower required

Supervisor	:	1 No.
Skilled	:	4 Nos.
Semi Skilled	:	5 Nos.
Unskilled	:	2 Nos.

Area required

Total Area	:	250 Sq.Mtr.
Covered Area	:	200 Sq.Mtr.

Investment required

Machinery & Equipment	: }	₹ 29.0 Lakhs
Working Capital for 3 Months (Raw material, utilities & salary)		

