Developing competitive agro-industries is crucial for generating employment and income opportunities. It also contributes to enhancing the quality of, and the demand for, farm products. Agro-industries have the potential to provide employment for the rural population not only in farming, but also in off-farm activities such as handling, packaging, processing, transporting and marketing of food and agricultural products.

Food processing & agriculture based industry is important from the point of view of contribution to industrial production and employment generation. The food sector has emerged as a high-growth and high-profit sector due to its immense potential for value addition, particularly within the food processing industry. The agriculture processing sector has the vast potential in the development of an economy through its multiplier effect.

This handbook contains processes formulae, manufacturing method of various products, brief profiles of various projects which can be started and providing information regarding land area cost, project cost plant & machinery cost etc. It contains Photographs of Plant & Machinery with Supplier’s Contact Details and Plant Layout and Process Flow Sheets.


This publication is an outcome of contributions from project consultants, engineers and food technologists aimed at highlighting the manufacturing project details. It is expected that the information presented in this handbook will help everyone who wants to startup as entrepreneur.

Contents

1. Biotechnological Applications in Dairy Industry
Introduction
Application of Biotechnology, Starter Cultures
Cheese Ripening
Microbial Rennet, Bio-Sweeteners, Milk Production By-Product Utilization
Lactose Free Milk
Additives, Therapeutic Value, Effluent Treatment, Milk Proteins

2. Packaging of Orange Squash in Rigid Plastic Containers
Introduction
Materials and Methods
Experimental Procedure, Analytical Methods
Results and Discussion
Summary and Conclusion

3. Present Status and Future Trends in the Development of Snack Food Industry in the Country
Type of Sack Foods
Shelf Stable Fried Products
Moist Fried Products, Popped or Puffed Cereals
Extruded Products, Ready to Eat Expanded Products
Traditional Sweets
Nutritional Aspects, Packaging Profiles
Marketing Needs
Future Needs of Research and Development

4. Quality Assurance for Food Products
All Metal Detectors and Separators
Safety Requires Intelligence
Safety and Service Guarantee

5. Canning of Vegetables
Canning of Broad Beans
Canning Schedule for Non-Acidic Vegetables

6. Chewing Gums
Formulation for Longer-Lasting Flavour and Sweetness
Special Order for Chewing Gum Manufacture
Candied Chewing Gum
Freezing, Comminuting and Heating

7. Cocoa Butter
Extracting Cocoa Butter with Carbon Dioxide
Flavour Enhancer for Cocoa

8. Confectionery Manufacturing Process
Hard Candies
Soft Candies
Cotton Candies
Chewing Gum and Bubble Gum
Industry in India
Toffee
Chocolates
9. Corn Flakes and Starch
   Manufacturing Process of Corn Flakes
   Wheat and Rice Flakes
   Corn Starch
   Manufacturing Process of Cereal Starch

10. Diary Products
    Process Description for Evaporated Milk
    Dried Milk Powder
    Skimmed Milk Powder
    Butter
    Ghee
    Milk Paneer
    Cheese
    Prevention of Common Defects in Cheese

11. Dehydration of Fruit & Vegetables
    Sun Drying
    Process of Dehydration
    Process for Vegetables
    Packing and Storage
    List of Plant & Machinery
    Quality Control Tests
    Rehydration Ratio Determination, BIS Specifications

12. Expended/Extruded Snack Foods
    Introduction, Manufacturing Process
    Basic Process for Cereal Puff Snack Making Plant
    Prawn Cracker
    Mincing Machine
    Plant and Machinery

13. Extruded Sugar Products
    Low Calorie Snack
    High Protein Chocolate Snack
    Expanded Confections
    Special Packaging
    Bonded to Ice Cream Cone
    Ice Cream Cone, Fig.

14. Fish Canning and Processing
    Uses and Applications
    Handling of Raw Materials
    Treatment of Fish Before Canning
    Packing
    Methods of Obtaining a Vacuum
    Heat Processing
    Labeling and Boxing
    Detection of Non-Sterile Packs
    Prevention of Bacteria Spoilage
    Chemical Spoilage
    List of Plant & Machinery
15. Fruit Beverages
Preparation and Preservation
Use of Fining Agents
Pasteurization
Preservation with Chemicals
Preservation by Addition of Sugar, Preservation by Freezing
Preservation by Carbonation, Preservation by Filtration
Squashes and Cordials
Dehydration of Ripe Banana
Canning Schedule for Fruits (Table)

16. Fruit Juices, Squashes and Cordials
Equipment for Fruit Juices
Extraction Equipment
Halving and Burning Machines
Plunger Type Press
Pressing
Fruit Beverages
Preparation and Preservation
Juice Extraction

17. Honey
Honey Product in Water Form
Method for Preserving

18. Hygienic Conditions in Bakery Plant
Equipment and Machinery
Hygiene During Processing

19. Ice Cream
Manufacturing Process
Common Formulations
Machinery & Equipment
Soft Ice Cream Freezer (With Pump) Fig.

20. Jam, Jellies & Marmalades
Jams
Plant Requirements
Manufacture
Analytical Control
Faults in Jam Making
Jellies
Cooking of Jelly
Some Typical Jams & Jellies
Marmalades
Jam Marmalade
21. Pickles, Chutneys & Sauces
Pickles
Raw Material for Pickle
Causes of Pickles Spoilage & Its Remedies
Chutneys
Various Recipes for Chutneys
Sauces
Recipes for Sauces
Miscellaneous Formulations for Pickles and Chutneys

22. Preservation Fruits and Vegetables
Manufacturing Process for Preserved Vegetables
Fruit for Bottling or Canning
Precautions for Bottling Fruits
Fruit Preservation with Chemical
Jams
Various Recipes for Jams
Method of Testing for Setting Point in Jams
Jellies
Marmalades

23. Products of Bakery Industries
Bread
Market Potential
Bread Manufacture
Automatic Process to Manufacture Bread
Recipes for Bread
Special Breads
Biscuits
Biscuit Raw Materials
Market Potential
Manufacturing Process
Few Points for Making Good Biscuits
Cookies
Equipment's for the Manufacture of Cookies
Fruit Fillings
Pie Crusts
Formulations & Procedures for Pie Crusts
Soda Crackers
Cakes
Common Faults in Cakes
Hard Rolls
Buns
Icings

24. Sugar Candy & Confectionery
Raw Materials for Confectionery
Flavour (For Confectionery)
Examining an Essence
Colours for Confectionery
Manufacture of Hard Candy
Lollypops Manufacture
Toffee and Caramel
Plant and Machinery Details

25. Project Profiles
Functional Food Based Bakery Products
Biscuits & Candy
Milk Powder (SMP, WMP and Dairy Whitener)
Wheat Flour Mill
Dairy Farming and Dairy Products
(Pasteurised Milk & Curd)
Packaged Drinking Water (Automatic)
Garlic Oil & Powder
Apple Chips
Vegetables and Fruit Juice Powder
Banana Powder
Tomato Paste (Tomato Concentrate)
Caramel Food Colorant
Health Drink (Cocoa Beverages in Granules Form)
Cashew Nut Processing
Vacuum Fried Vegetable Chips (Sweet Potato,
Beans and Beetroot)

26. Plant Layout and Process FlowSheets

27. Photographs of Plant & Machinery with Supplier's
Contact Details

About NIIR

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