

Bakery, Confectionery, Ice Cream, Chocolate and Cocoa Manufacturing

**Modern Technology of Food Processing & Agro Based
Industries(Confectionery,Bakery,Breakfast Cereal Food,Dairy
Products, Sea Food, Fruits & Vegetable Processing) with Project
Profiles (3rd Revised Edition)**

Author: NIIR Board of Food Technologists

Format: Paperback

Book Code: NI10

Pages: 688

ISBN: 9789381039823

Price: Rs. 1,775.00 US\$ 47.95

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. The major contents of the book are Biotechnological Applications in Dairy Industry, Packaging of Orange Squash in Rigid Plastic Containers, Quality Assurance for Food Products, Canning of Vegetables, Cocoa Butter, Chewing Gums, Confectionery Manufacturing Process, Corn Flakes and Starch, Dairy Products, Dehydration of Fruit & Vegetables, Extruded Sugar Products, Fish Canning and Processing, Fruit Beverages, Fruit Juices, Squashes and Cordials, Honey, Ice Cream, Jam, Jellies & Marmalades, Pickles, Chutneys & Sauces, Preservation Fruits and Vegetables, Sugar Candy & Confectionery etc. 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.

Modern Technology of Confectionery Industries with Formulae & Processes (2nd Revised Edition)

Author: Minni Jha

Format: Paperback

Book Code: NI60

Pages: 292

ISBN: 9788178330990

Price: Rs. 600.00 **US\$** 15.95

Confectionery in a broader sense implies the preservation of sweet meat preparation in the form of candies, caramels, chocolate, processed cocoa products and traditional Indian confections. India is a country with a collection of wide range of different cultures and many festivals and occasions are being celebrated in different parts of the nation and confectioneries play a major role in those special occasions. Therefore, the confectionery industry in this country has got a huge potential and this sector has grown recently in the India with the entry of many foreign companies. Special emphasis has been made on describing the various process parameters and equipments used with the help of process diagrams wherever necessary. This major content of this book are confectionery ingredients, flavour, gelatinizing agents, gums, glazes, waxes, traditional Indian confections, manufacturing processes and formulations of confections, nutritive value of confectionery products. This book also describes about the science and technology of chocolate and confectionery, packaging of confectionery products, quality control, future confectionery industry etc. Apart from these it also contains details of cooking techniques, formulae, processes. The incorporation of flavours and essences, permitted colours used quality control aspects along with sources of plant, machinery and raw material. This book is an invaluable resource for research centers, professionals, entrepreneurs and end users in academic and industry working on the subject.

[The Complete Technology Book on Bakery Products Baking Science with Formulation & Production \(Biscuit, Bagel, Bread, Gluten-Free Bread, Rusk, Cookie, Cracker, Pie Crusts, Cakes with Production Process, Machinery, Equipment Details and Factory Layout\)](#)

Author: NIIR Board of Consultants & Engineers

Format: Paperback

Book Code: NI61

Pages: 488

ISBN: 9788193733974

Price: Rs. 1,875.00 **US\$** 61.00

The Complete Technology Book on Bakery Products Baking Science with Formulation & Production (Biscuit, Bagel, Bread, Gluten-Free Bread, Rusk, Cookie, Cracker, Pie Crusts, Cakes with Production Process, Machinery, Equipment Details and Factory Layout) 5th edition Bakery products refer to a wide range of baked goods that are typically made using flour as the main ingredient. These delicious treats come in various forms, such as cakes, cupcakes, bread, pastries, cookies, and more. They are usually made by combining flour with other ingredients such as sugar, butter, eggs, and flavorings, which are then baked to perfection. Bakery products have a universal appeal and are enjoyed by people of all ages and cultures. They are a staple in many households, providing a sweet and indulgent treat for special occasions or everyday enjoyment. The diversity of bakery products is vast, ranging from delicate pastries filled with creamy custard to crusty loaves of bread that make the perfect sandwich. The global bakery products market size to be valued at USD 251.1 billion, expanding at a compound annual growth rate (CAGR) of 3.2%. Increasing consumption of ready-to-eat foods across the globe owing to hectic lifestyle is expected to fuel the product demand over the coming years. Growing preference for ethnic food along with the success of Thai and Mexican food in restaurants has resulted in increased demand for bakery products in Europe. The bakery industry has been experiencing significant growth and success in recent years. There are several reasons behind this booming industry. There has been a rise in consumer demand for healthier and high-quality baked goods. With the growing focus on wellness and clean eating, bakeries are now offering a variety of options that cater to different dietary needs, including gluten-free Bread. This book consists of in-depth details about Bakery Products, Biscuit, Bagel, Bread, Gluten-Free Bread, Rusk, Cookie, Cracker, Pie Crusts, Cakes, Cupcakes, Doughnuts, Buns, Pizzas, and Icings with Production Process, Equipment Tools Information and also Factory Layouts. Profitable and viable business opportunities exist in the Bakery products sector. As a result, creating your own business is a good way to get into it. To learn more about Bakery products industry in depth, read this book. It will assist you in figuring out how to establish your own Bakery Business. Because of the increasing demand for Bakery

products in today's market, it's a terrific method to earn money.

Food Packaging Technology Handbook (3rd Revised Edition)

Author: NIIR Board of Consultants Engineers

Format: Paperback

Book Code: NI93

Pages: 528

ISBN: 9788193733981

Price: Rs. 1,895.00 US\$ 50.95

Food Packaging Technology Handbook (3rd Revised Edition) (Biodegradable Films, Materials , Polymers, Aseptic Packaging, Labels and Labelling, Packaging of Cashew Nuts, Dairy Products, Milk, Fish, Meat, Shrimps, Canning of Vegetables, Fruits with details of Machinery and Equipments)

Food packaging technology is primarily concerned with packaging activities regarding protection of food products from biological, physical or chemical agents. With the growth of modern civilization, people are getting more concerned with hygiene and quality of the food. The packaging industry's growth has led to greater specialization and sophistication from the point of view of health and environment friendliness of packing material. The demand on the packaging industry is challenging, given the increasing environmental awareness among communities. The food packaging industry is growing at the rate of 22 to 25 per cent per annum. In near future it is going to be a booming industry. Packaging has played a critical role as a differentiator in promoting brands, especially for packaged food products. With the increase in urbanization and emergence of supermarkets and hypermarkets, differentiating food products through the aesthetic appeal of packaging has become important for food manufacturers. Furthermore, consumers are increasingly paying more attention to the ingredients and contents of the package. This provides an opportunity for the food packaging technology & equipment manufacturers as food manufacturers need to differentiate their products by conveying the benefits of packaging technology on the labels and packets, such as shelf life, the time required for preparing the food, and nutritional contents to the consumers. Biodegradable packaging is produced using biopolymers, which are molecules often found in living organisms, like cellulose and proteins. This means they can be safely consumed, degrade quickly, and often be created from waste plant products. The main applications of bio-based and biodegradable plastics are currently in (food) packaging, food service ware, (shopping) bags, fibres/nonwovens and agricultural applications. Bio-based drop-in plastics such as bio-PE and bio-PET are identical to fossil-based counterparts and can be used in exactly the same applications. The more recently developed bio-based plastics (bio-PE and bio-PET) are also mainly used in food packaging. The increasing awareness of the

environmental impact of packaging products and a willingness to replace packaging materials by alternatives with e.g. a lower carbon footprint or made from renewable resources are the main driver for development and the use of these materials. This book gives comprehensive account of food packaging, which is the most important part to preserve the food for a long time. The present volume has been written primarily for the benefit of new entrepreneurs, technologists, technical libraries and for those who want to diversify in the field of food industry.

The Complete Technology Book on Cocoa, Chocolate, Ice cream and other Milk Products

Author: NIIR Board of Consultants & Engineers

Format: Paperback

Book Code: NI144

Pages: 624

ISBN: 8186623906

Price: Rs. 1,275.00 **US\$** 33.95

Cocoa, Chocolate and Ice Cream are the products which has a good nutritious value and relatively inexpensive food.

Cocoa butter is used in chocolate and to cover other confectionery products. Now a day chocolate and ice cream are gaining good popularity among the society all over the world. Chocolate is a key ingredient in many foods such as milk shakes, candy bars, ice creams etc. It is ranked as one of the most favorite flavors in the world. Despite its popularity, most people do not know the unique origins of this popular treat. Chocolate is a product that requires complex procedures to produce. The process involves harvesting coca, refining coca to cocoa beans, and shipping the cocoa beans to the manufacturing factory for cleaning, coating and grinding. These cocoa beans will then be imported or exported to other countries and be transformed into different type of chocolate products. Ice cream is a frozen dessert usually made from dairy products, such as milk and cream, and often combined with fruits or other ingredients and flavors. The meaning of ice cream varies from one country to another like frozen custard, frozen yogurt, sorbet, and gelato and so on. The ice cream industry has traditionally grown at a healthy rate of 12% per annum. India is the second largest milk producing country. Milk products like butter, curd, ghee, etc have become an essential part of our food and are consumed in good quantity every day. In spite of the huge demand that exists for such milk based items conventional methods are employed for producing these items. The growth in cocoa, chocolate, Ice cream and other milk product industry has been primarily due to strengthening of distribution network and cold chain infrastructure. Some of the fundamentals of the book are cocoa bean production, sources of cocoa bean supplies, refining for production of chocolate masses for different uses, shipment of cocoa beans, cocoa processes , cocoa for drinking, instant cocoas, drinking chocolates manufacturing cocoa, cocoa butter & replacement fats , coatings and cocoa , chocolate manufacture, chocolate bars and covered confectionery , chocolate molding, determination of fat in cocoa and chocolate products, determination of cooling curve of cocoa butter and similar fats, the manufacture of dairy products, ice cream manufacture, energy value and nutrients of ice cream etc. The present book contain

formulae, processes and other relevant details related to manufacture of cocoa products, chocolates, ice cream and other milk products. An attempt has been made to bring in to focus the significant aspect of cocoa products, dairy products manufacturing. It is hoped that the subject matter contain and its presentation will be very helpful to new entrepreneurs, professionals, institutions, technocrats and students etc.

Importers Directory of Food, Beverages & Tobacco Products (World Wide /International Buyers Database) 3rd Edition

Format: CD-Rom

Book Code: NID63

Price: Rs. 4,307.00 **US\$** 150.00

ABOUT: Today much of the world's economy is based on the ability of countries to import and export goods to each other. This global economy is vital to allowing the exchange of technology and goods and relies upon a network of importers and exporters to ensure that goods can flow freely and be available to meet the ever growing demand of the public. In order to keep track of the most reputable importers, we have created Database of Importers. Perhaps no other question is asked more frequently by exporters than "Where and how can I find importers?? Database of Importers is a perfect starting point for international exporters, manufacturers, traders and merchants looking to establish direct contacts with overseas customers. This Directory contains the latest and complete information about your potential business partners in several countries. The importers information listed in Buyers Directory has been collected from very reliable sources like electronic media, embassies and different association of concerned countries .Having in view the export promotional programme, our dedicated team has compiled Buyers Directory with hard work, efforts and devotion. The Directory contains the most comprehensive database of importer information. We at NPCSC collect data from around the world, and then classify the raw data into the kind of intelligent categories that companies around the world use to:

- Find new importers, new markets and new business opportunities
- Enhance international trade
- Support sales & marketing.

Importers Directory of Food, Beverages & Tobacco Products (World Wide /International Buyers Database) 3rd Edition (Food Products, Dairy Products, Beverages, Milk, Chocolates, Cereal, Wheat, Bakery Products, Biscuit, Noodles, Pasta, Starch, Vegetables, Canned Food, Frozen Food, Seafood, Pulses, Spices, Pickles, Sauces, Fruits, Sugar, Juices, Honey, Eggs, Meat, Beer, Vinegar, Guar Gum, Wine, Soft Drink, Cigarettes, Liquor, Alcohol) Contains: Over 6,300 Importers / Foreign Buyers. Details include Company's Name, Contact Person (4,400), Address (6,200), Phone (6,300 Landline/ Mobile), E-Mail (3,400), Fax (4,500), Website (1,000) and Product Description. Note: All Records does not contain all fields of information. However, maximum information has been incorporated. Format: MS Excel, .xls

[**The Complete Technology Book on Flavoured Ice Cream \(2nd**](#)

Revised Edition)- Manufacturing Process, Flavours, Formulations with Machinery Details

Author: NPCS Board of Consultants & Engineers

Format: Paperback

Book Code: NI184

Pages: 448

ISBN: 9788178331812

Price: Rs. 1,475.00 **US\$** 39.86

Ice cream is a frozen-food, sweet in flavor and is consumed as a dessert all over the globe. Ice-cream comes in variety of flavors in which fruits, nuts and other ingredients can be added to enhance the nutritional value and organoleptic property of the product. It is stored in the freezing-temperature and contains mild preservatives. Ice Cream is a favourite food of millions around the world. Ice Cream is a palatable, nutritious and relatively inexpensive food. Ice Cream is composed of the mixture of food materials, such as milk products, sweetening materials, stabilizers, emulsifiers, flavours or egg products which are referred to as ingredients. The rising demand for innovative flavors, formats and growing demand for impulsiveness to consume the product in developing countries is expected to drive the market growth. The increased demand for frozen desserts in the developed countries is supporting the sale of ice creams. The developing technologies have helped in enhancing and innovating new flavors in the ice creams which has also helped in fueling up the market share of the product. Ice Cream is among the largest supermarket food categories which is generating high revenue. The global ice cream industry is a prosperous industry and the positive growth momentum has attracted food giants to diversify and expand their product lines. Some of the fundamentals of the book are composition of ice cream mixes, the role of the constituents, diet science and classification of ice cream, caloric content of ice cream and related products, milk fat content of ice cream, classification of ice cream and related products, artificially sweetened frozen dairy foods, ingredients of ice cream roles and properties, effect of sweetener on freezing point, influence on ice crystal size and texture, flavor, colour materials and preparation, ice cream mixer preparation, processing and mix calculations, the freezing process, the freezing point of ice cream mixes, ice cream handling, cleaning and sanitation, varieties, novelties and specials, molded cones, ice cream cone making, success story of natural ice cream, specifications of ice cream plant, process flow diagram, sample plant layout and photographs of machinery with supplier's contact details. A total guide to manufacturing and entrepreneurial success in one of today's most lucrative food industries. This book is one-stop guide to one of the fastest growing sectors of the food industry, where

opportunities abound for manufacturers, retailers, and entrepreneurs. This is the only complete handbook on the commercial production of ice cream. It serves up a feast of how-to information, from concept to purchasing equipment.

Directory / Database of Corporate/Leading Companies/Industries in Indian Food, Beverages and Tobacco Products (with Financial Figures) 9th Edition [.xlsx, excel format]

Format: CD-Rom

Book Code: NID142

Price: Rs. 5,015.00 **US\$** 150.00

Products: Meat, Eggs, Dairy Products, Sugar, Cocoa, Cocoa Beans, Cocoa Powder, Confectionery, Milling, Bakery, Packaged Food, Starch, Fruit/Vegetable, Edible, Sprit & Vinegar, Water, Soft Drink, Beer, Wine, Soya, Coconut, Honey, Yeast, Pickle, Sauce, Noodles, Pasta, RTE, Bread, Biscuit, Flour, Chocolate, Milk, Butter, Ghee, Cheese, Coconut Milk Powder, Rice Bran, Sooji, Cake & Rusk, Malted Milk Food Tulse, Zarda. Contains: 2,855 records with following Information: Name of Company, Address, City, Pin Code, Phone, Fax, Email (2,231), Website (1,009). Name of Directors, Location of Plants, Project Capacity, Production, Name of Products, Turnover, Product industry Code, List of Major Raw Materials with their consumption quantity & Raw material value, credit ratings. Comparison amongst companies (Cash Flow, Cost as % of sales, Forextransactions, Growth in Assets & Liabilities, Growth in Income & Expenditure, Income & expenditure, Liabilities, Liquidity Ratios, Profitability Ratio, Profits, Return Ratios, Structure of Assets & Liabilities (%), Assets, Working Capital & Turnover Ratios) (*Wherever available) Note: All Records does not contain all fields of information. However, maximum information has been incorporated. Format: MS Excel, .xlsx

Directory / Database of Corporate/Leading Companies in Indian Oils, Fats & Derived Products (Animal Fats & Oils, Vegetable Oils, Vanaspati, Margarine, Waxes From Bees, Oil Cakes, Meals, Animal Feed) (with Financial Figures) 8th Edition [.xlsx, excel forma

Format: CD-Rom

Book Code: NID156

Price: Rs. 4,779.00 **US\$** 150.00

"Contains: 580 records with following Information: Name of Company, Address, City, Pin Code, Phone, Fax, Email (412), Website (169). Name of Directors, Location of Plants, Project Capacity, Production, Name of Products, Turnover, Product industry Code, List of Major Raw Materials with their consumption quantity & Raw material value, credit ratings. Comparison amongst companies (Cash Flow, Cost as % of sales, Forextransactions, Growth in Assets & Liabilities, Growth in Income & Expenditure, Income & expenditure, Liabilities, Liquidity Ratios, Profitability Ratio, Profits, Return Ratios, Structure of Assets & Liabilities (%), Assets, Working Capital & Turnover Ratios) (*Wherever available) Note: All Records does not contain all fields of information. However, maximum information has been incorporated. Format: MS Excel, .xlsx "

[The Complete Book on Fruits, Vegetables and Food Processing](#)

Author: Dr. H. Panda

Format: Paperback

Book Code: NI250

Pages: 648

ISBN: 9789381039229

Price: Rs. 1,675.00 **US\$** 44.95

Food processing is the transformation of raw ingredients into food, or of food into other forms. Food processing typically takes clean, harvested crops or butchered animal products and uses these to produce attractive, marketable and often long shelf-life food products. Benefits of food processing include toxin removal, preservation, easing marketing and distribution tasks, and increasing food consistency. In addition, it increases yearly availability of many foods, enables transportation of delicate perishable foods across long distances and makes many kinds of foods safe to eat by de-activating spoilage and pathogenic micro-organisms. Processed foods are usually less susceptible to early spoilage than fresh foods and are better suited for long distance transportation from the source to the consumer. The extremely varied modern diet is only truly possible on a wide scale because of food processing. Food Dehydration is a method of food preservation that works by removing water from the food, which inhibits the growth of microorganisms. The dehydration process has to check various parameters like heat-mass transfer, atmospheric pressure, equipments suitable for drying etc. to ensure suitable dehydration of food. Food processing techniques have to take measures on to maintain food safety and control risks and hazards associated with food processing. The book includes dehydration process of Onion, roasting of coffee beans, development process of Guava squash, preparation of fried potato chips, processing of rice, butter and margarine, canning of chilies Plums, processing and preservation of jack fruit, characteristics of sweetened dahi, cereal grains, instant chutneys from pudina and gongura, starch isolated from potato tubers, coating of cashew kernel baby bits, ripening changes in mango fruits, mechanical and thermal properties of maize, storage of basmati rice under carbon dioxide-rich atmosphere, effect of different varieties of soya bean on quality of paneer, analysis of menthol content in pan masala samples, preparation of dehydrated potato cubes, quality evaluation of raw dried mango slices khatai and mango powder amchur, packaging and storage of biscuits containing finger millet flour, storage effect on microbial safety of potato flour, processing and quality evaluation of ready-to-eat watermelon nectars etc. The book is highly recommended to new entrepreneurs, existing units who wants to get more information of processing of fruits

and vegetables.

[Confectionery Products Handbook\(Chocolate, Toffees, Chewing Gum & Sugar Free Confectionery\)](#)

Author: NPCS Board of Food Technologists

Format: Paperback

Book Code: NI254

Pages: 672

ISBN: 9788178331539

Price: Rs. 1,975.00 US\$ 52.95

Confectionery manufacture has been dominated by large scale industrial processing for several decades. Confectionery implies the food items that are rich in sugar and often referred to as a confection and refers to the art of creating sugar based dessert forms, or subtleties (subtlety or sotelty), often with pastillage. The simplest and earliest confection used by man was honey, dating back over 3000 years ago. Traditional confectionery goes back to ancient times, and continued to be eaten through the Middle Ages into the modern era. Sugar confectionery has developed around the properties of one ingredient – Sucrose. It is a non-reducing disaccharide. The principal ingredient in all confectionery is sucrose, which in its refined form has little flavour apart from its inherent sweetness. This handbook contains Packaging in the confectionery industry, Structure of sugar confectionery, Flavouring of confectionery, Confectionery plant, Ingredients, Quality control and chemical analysis, Medicated confectionery and chewing Gum, Chocolate flow properties, General technical aspects of industrial sugar confectionery manufacture, Manufacture of liquorice paste, Extrusion cooking technology, Manufacture of invert sugar, Marzipan and crystallized confectionery. The manufacture of confectionery is not a science based industry, as these products have traditionally been created by skilled confectioners working empirically. The aim of this handbook is to give the reader a perspective on several processes and techniques which are generally followed in the confectionery industry. The texture and technological properties of confectionery products are to a large extent controlled by its structure. The book is aimed for food engineers, scientists, technologists in research and industry, as well as for new entrepreneurs and those who are engaged in this industry.

[Bakery Industry in India \(Bread, Biscuits and Other Products\) Present & Future Prospects, Market Size, Statistics, Trends, SWOT Analysis and Forecasts \(Upto 2017\)](#)

Author: NPCS Team

Format: Paperback

Book Code: NI265

Pages: 118

ISBN: 9789381039366

Price: Rs. 35,400.00 **US\$** 980.00

The market research report titled 'Bakery Industry in India (Bread, Biscuits and other products) – Present & Future Prospects, Market Size, Statistics, Trends, SWOT Analysis and Forecasts (Upto 2017)' released by Niir Project Consultancy Services, provides a comprehensive analysis on Indian bakery industry covering detailed reporting of the bread and biscuits sector in India. The report also provides a bird's eye view of the global bakery industry with details on projected market size and then progresses to evaluate the Indian industry in detail. The report elucidates the structure of Indian bakery industry, its classification in various products (Biscuits, bread, cakes, pastries, buns and rusks) and then provides a categorical overview of bread and the biscuits sector. The Indian biscuit sector is dominated by players like Britannia, Parle and Sunfeast brand (ITC) together with other small players like Priyagold, Anmol Biscuits, Cremica etc whereas bread sector has only two major players, Britannia and Modern; and a host of regional players like Harvest Gold, Bonn, Vibbs etc. The report provides an expansive market analysis of the Indian bakery sector by covering areas like growth drivers, trends prevailing in the industry as well as comprehensive SWOT analysis of the sector. The report identifies growth factors of the industry as changing perception of the bakery products coupled with changing lifestyles of the Indian population. Consumption of bakery products was not in the Indian culture; however with changing eating habits of the people and with rising western influence on food consumption patterns, bakery products today have got takers from all age groups in the country. Rising preference for premium biscuit category is another factor that will contribute in the volume growth for the industry. Glucose segment has been losing its share to categories like cookies and cream biscuits which are growing at a much higher rate than the overall biscuit sector. Also the industry has been experiencing fortification of the bakery products in order to satiate the burgeoning appetite of the 'health conscious' Indian. Numerous healthy products have been launched in the bakery segment and are gaining popularity at a high rate. Mounting presence of bakery chains has further triggered the growth in the sector. Several international bakery chains have entered in India recognizing potential of the industry. Trends that have been gaining ground in the sector are e-retailing of the bakery products, aggressive

expansion plans of the incumbents as well as technological and ingredients advancement. Just when you thought that electronics and clothes were the only popular categories in e-retailing, there came bakery products which have been gaining traction in the e-retailing segment. Bakers are also bringing innovation and advancement in the technology and ingredients they use. Packaging front has also seen some changes in the past years. The report further evaluates the position of the industry by providing insights to the SWOT analysis of the industry. Large Indian population, abundant supply of raw materials and low capital requirements are some strengths of the bakery segment in India. India is among top producers of key raw materials of the bakery industry which puts sector in the sweet spot. The sector faces challenges in the form of raw material fluctuations, high taxation as well as its unorganized nature. Industry's raw materials being agricultural in nature are exposed to seasonal fluctuations in terms of availability and price movements. Rising competition in the sector due to low capital requirements and high growth rate of the sector is another impediment faced by the industry. However even after such challenges, the industry has opportunities galore. Low consumption of bakery products in the industry and spurt in the organized retail in the country are some of the biggest opportunities for the bakery players. Rising incomes as well as emergence of new middle class segment will also be key factors in the growth for the industry. Indian bakery segment is already in a favorable position with high rural penetration of its products which will help it tap the Indian rural consumption boom. The next segment of the report scrutinizes the demand supply scenario of the bakery industry with projections of important numbers covering the overall bakery sector as well as biscuit and bread segment also. The report also provides you a succinct view on the foreign trade of bakery products. It captures the current market size of the sector as a whole together with bread and biscuit segment coupled with forecasts for the next five years. The report also includes key player profiles of players like Britannia Industries Ltd, Parle Products Ltd, ITC Ltd, Surya Food & Agro Ltd (Priyagold) and Modern Food Industries India Ltd. The report shares vital information like shareholding pattern, revenue mix, plant location and financial summary of the aforesaid companies. The next segment provides complete financial comparison of bakery companies in India. Indian bakery industry is one of the biggest sections in the processed food industry of the nation and has undergone a massive change majorly on account of changing perception of bakery products and evolving consumer tastes. Rising urbanization and growth in the disposable incomes of the Indian population has proven

to be a magnet for international bakery chains owing to which the sector has seen an influx of foreign bakery companies foraying into India which has helped in improving the quality of Indian bakery products. Today there is a constant effort by the bakery players to innovate their product line to match up to Indian palate. Driven by evolving perception of bakery products in India, consumption boom in the nation and changing consumer preferences, we estimate the Indian bakery industry to touch levels of INR 483 billion in the next five years.

Reasons for Buying this Report: • This research report helps you get a detail picture of the industry by providing overview of the industry along with the market structure and classification • The report provides market analysis covering major growth driving factors for the industry and latest market trends in the industry • This report helps to understand the present status of the industry by elucidating a comprehensive SWOT analysis and scrutiny of the demand supply situation • Report provides analysis and in-depth financial comparison of major players/competitors • The report provides forecasts of key parameters which helps to anticipate the industry performance

Our Approach: • Our research reports broadly cover Indian markets, present analysis, outlook and forecast for a period of five years. • The market forecasts are developed on the basis of secondary research and are cross-validated through interactions with the industry players • We use reliable sources of information and databases. And information from such sources is processed by us and included in the report

EMERGING INVESTMENT OPPORTUNITY IN INDIAN BAKERY INDUSTRY (Biscuits, Bread and Other Bakery Products) Why to Invest, Project Potential, Key Investment Financials, Industry Size & Analysis

Author: NPCS Team

Format: Paperback

Book Code: NI273

Pages: 42

ISBN: 9789381039458

Price: Rs. 29,500.00 **US\$** 500.00

The report titled 'EMERGING INVESTMENT OPPORTUNITY IN INDIAN BAKERY INDUSTRY (Biscuits, Bread and Other Bakery Products)-Why to Invest, Project Potential, Key Investment Financials, Industry Size & Analysis' released by Niir Project Consultancy Services makes investing in Indian bakery segment simplified. The report analyzes investment scenario of the industry and project feasibility of a bakery plant. The report covers crucial aspects like reasons for investment in the sector, core project financials, glimpse of the regulatory environment of the industry, potential buyers and analysis of the industry as a whole. While expanding a current business or while venturing into new business, entrepreneurs are often faced with the dilemma of zeroing in on a suitable product/line. And before diversifying/venturing into any product, they wish to study the following aspects of the identified product: • Good Present/Future Demand • Export-Import Market Potential • Raw Material & Manpower Availability • Project Costs and Payback Period We at NPCS, through our reliable expertise in the project consultancy and market research field, have identified bakery project, in the processed food segment, which satisfies all the above mentioned requirements and has high growth potential in the Indian markets. And through this report we aim to help you make sound and informed business decision. The report contains all the data which will help an entrepreneur find answers to questions like: • Why I should invest in bakery project? • Who are the customers of the product? • What will drive the growth of the product? • What are the costs involved? • What will be the market potential? The report initially talks about the bakery industry as a whole with descriptions of biscuit as well as bread industry separately. It further identifies potential customers for the bakery industry along with key customer forecasts. One of the crucial factors to be assessed before investing in a sector is the market potential of the product. The report helps in analyzing the market potential by elaborating on various factors that will contribute to the consumption growth of bakery products in India, import-export markets of the products as well as market size and outlook of the industry. It also includes graphical representation and forecasts of key data indicators mentioned above. It further throws light on the regulatory environment of the industry by covering excise rates, customs duty, licenses required and also the ministries involved in the bakery sector in India. The report turns the limelight

towards project details of a bakery plant. It encapsulates aspects like raw materials required, list of machinery required for bakery plant, manufacturing processes of various bakery products and project financials of a model project with specified product list and capacity. Project financials like plant capacity, costs involved in setting up of project, working capital requirements, payback period, projected revenue and profit are listed in the report. It also lists down the key players in the bakery segment along with their contact details. This report helps an entrepreneur gain meaningful insights into the Indian bakery industry and make informed and sound business decision. Reasons for buying the report:

- This report helps you to identify a profitable project for investing or diversifying into by throwing light to crucial areas like industry size, demand of the product and reasons for investing in the product
- This report provides vital information on the product like its definition, characteristics and segmentation
- This report helps you market and place the product correctly by identifying the target customer group of the product
- This report helps you understand the viability of the project by disclosing details like raw materials required, manufacturing process, project costs and snapshot of other project financials
- The report provides a glimpse of important taxes applicable on the product
- The report provides forecasts of key parameters which helps to anticipate the industry performance and make sound business decisions

Our Approach:

- Our research reports broadly cover Indian markets, present analysis, outlook and forecast for a period of five years.
- The market forecasts are developed on the basis of secondary research and are cross-validated through interactions with the industry players
- We use reliable sources of information and databases. And information from such sources is processed by us and included in the report

About NIIR

NIIR PROJECT CONSULTANCY SERVICES (NPCS) is a reliable name in the industrial world for offering integrated technical consultancy services. NPCS is manned by engineers, planners, specialists, financial experts, economic analysts and design specialists with extensive experience in the related industries.

Our various services are: Detailed Project Report, Business Plan for Manufacturing Plant, Start-up Ideas, Business Ideas for Entrepreneurs, Start up Business Opportunities, entrepreneurship projects, Successful Business Plan, Industry Trends, Market Research, Manufacturing Process, Machinery, Raw Materials, project report, Cost and Revenue, Pre-feasibility study for Profitable Manufacturing Business, Project Identification, Project Feasibility and Market Study, Identification of Profitable Industrial Project Opportunities, Business Opportunities, Investment Opportunities for Most Profitable Business in India, Manufacturing Business Ideas, Preparation of Project Profile, Pre-Investment and Pre-Feasibility Study, Market Research Study, Preparation of Techno-Economic Feasibility Report, Identification and Section of Plant, Process, Equipment, General Guidance, Startup Help, Technical and Commercial Counseling for setting up new industrial project and Most Profitable Small Scale Business.

NPCS also publishes various process technology, technical, reference, self employment and startup books, directory, business and industry database, bankable detailed project report, market research report on various industries, small scale industry and profit making business. Besides being used by manufacturers, industrialists and entrepreneurs, our publications are also used by professionals including project engineers, information services bureau, consultants and project consultancy firms as one of the input in their research.

Our Detailed Project report aims at providing all the critical data required by any entrepreneur vying to venture into Project. While expanding a current business or while venturing into new business, entrepreneurs are often faced with the dilemma of zeroing in on a suitable product/line.

NIIR PROJECT CONSULTANCY SERVICES , 106-E, Kamla Nagar, New Delhi-110007, India. **Email:** npcs.india@gmail.com **Website:** NIIR.org

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