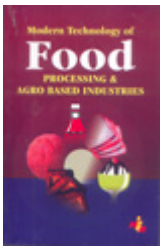
Bakery, Confectionery, Ice Cream, Chocolate and Cocoa manufacturing

Modern Technology Of Food Processing & Agro Based Industries (2nd Edn.)

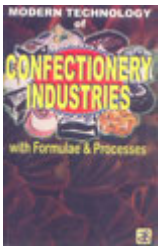
Author: NIIR board
Format: Paperback
Book Code: NI10
Pages: 1024
ISBN: 8186623345
Price: **Rs.** 1,575.00 **US$** 150.00



The Agribusiness sector in India has achieved remarkable successes over the last three and a half decades. This sector has evolved from traditional subsistence level farming to commercial agriculture producing high value and processed products. Agro processing is now regarded as the most promising and sunrise sector of the Indian economy in view of its large potential for growth and likely socio economic impact specifically on employment and income generation. The agro industry is an important and vital part of the manufacturing sector in developing countries and the means for building industrial capacities. The food processing sector is a highly fragmented industry has the potential to be the driver of economic growth and enhance rural incomes. It has several segments like dairy, grain processing, fruits and vegetable processing, fisheries, consumer foods include packages foods, meat & poultry processing, beverages and packaged drinking water. India has a strong and dynamic food processing sector playing a vital role in diversifying the agricultural sector, improving value addition opportunities and creating surplus food for agro-food products. As a matter of fact unprocessed foods are very much susceptible to spoilage on storage. The agro industry mainly comprises of the post-harvest activities of processing and preserving agricultural products for intermediate or final consumption. The right post harvest practices such as good processing techniques, and proper packaging, transportation and storage (of even processed foods) can play a significant role in reducing spoilage and extending shelf life. India, having an advantage of a strong agricultural base has tremendous potential to tap favourably and become a preferred sourcing destination for food products globally. Some of the fundamentals 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, canning of broad beans, canning schedule for non acidic vegetables, confectionery manufacturing process, chewing gum and bubble gum, corn flakes and starch, dried milk powder skimmed milk powder, basic process for cereal puff snack making plant, preservation by addition of sugar, preservation by freezing, hygienic conditions in bakery plant, ice cream, fish canning and processing, etc. This unique book is a vast single compilation on food processing with agro based projects. The book contains sections like confectionery, bakery, canning and preservation, packaging, fruits and vegetable products, agro based projects with processes, formulae, machinery and raw materials sources, utilization of Waste or By-Products etc. It is hoped that this book will be an invaluable resource to its readers who are new to this sector and will also find useful for new entrepreneurs, existing industries, food technologist, technical institution etc.

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$** 100.00



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)3rd Edition

Author: NIIR Board of Consultants & Engineers
Format: Paperback
Book Code: NI61
Pages: 672
ISBN: 9789381039380
Price: **Rs.** 1,675.00 **US$** 150.00

Baking is a food cooking method that uses prolonged dry heat by convection, rather than by thermal radiation. Heat is gradually transferred "from the surface of cakes, cookies and breads to their centre. As heat travels through it transforms batters and dough into baked goods with a firm dry crust and a softer centre". Bakery products have become essential food items of the vast majority of population. The present day consumer looks for new bakery products, better appeal, taste and convenience from bakery foods. Bakery industry has also an important role in popularizing wheat in non-wheat consuming region of the World. With good planning and access to good staff, raw materials and markets, setting up a bakery can represent an excellent enterprise opportunity. The book is invaluable reading for those starting their own baking business or any baker looking to improve their existing business in order to increase profits. The book covers various aspects related to different bakery products with their manufacturing process and also provides contact details of raw material, plant and machinery suppliers with equipment photographs and their technical specifications. It provides a thorough understanding of the many new developments shaping the industry and offers detailed technical coverage of the manufacturing processes of bakery products. It examines the nature of bakery products, the role of the ingredients in determining their quality, processing methods and their control. Various bakery products covered in the book are wheat ingredients, other grain ingredients, shortenings, emulsifiers, antioxidants, water and salt, different types of breads and biscuits, cakes, buns, icings, production of cookie and cracker, spices, flavours, colors, leavened and unleavened products, air-leavened products, chemically leavened bread and rolls, chemically leavened sweet goods, Yeast-leavened plain bread, rolls, dough, preservation of bakery products, milk and egg ingredients, fruits, vegetables, nuts and many more. Food Mixer, Cookie Extruder, Rotary Oven, Biscuit Sandwiching Machine, Tunnel Gas Oven, Flour Mixer, Cookies Rotary Moulder, Bun Divider Moulder, Planetary Mixer, Spiral Mixer, Pillow Packing Machine, Oil Spray Machine are the various equipments described in the book with their photographs and technical specifications. The book aims to provide comprehensive information on different types of bakery products. The book is aimed for food technologist, scientists, research scholars, as well as for new entrepreneurs and those who are engaged in this industry.

Food Packaging Technology Handbook (2nd Revised Edition)

Author: NIIR Board
Format: Paperback
Book Code: NI93
Pages: 749
ISBN: 9789381039090
Price: **Rs.** 1,475.00 **US$** 150.00

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. As a result of that, food packaging is gradually setting up its stand to contend with other industries. The importance of food packaging hardly needs emphasizing since only a handful of foods are sold in an unpackaged state. Packaging is the science, art, and technology of enclosing or protecting products for distribution, storage, sale, and use. Packaging also refers to the process of design, evaluation, and production of packages. Packaging can be described as a coordinated system of preparing goods for transport, warehousing, logistics, sale, and end use. Packaging contains, protects, preserves, transports, informs, and sells. With an increasing focus on sustainability and cost effectiveness, responsible companies no longer want to over package their food products, yet many remain unsure just where reductions can effectively be made. In near future it is going to be a booming industry. Food packaging can functionally be subdivided into five parts, which are containment, protection, communication, functionality, environmental and safety issues. 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. This book majorly deals with food adulteration and food quality control, strategy for achieving, success in food packaging, packaging materials for processed foods, food additives, trend of carbonated and still beverage spoilage, examination of canned foods, international food packaging, standard related to food safety, aseptic packaging of foodstuffs, computer aided graphic design in food packaging, thermal process determination, designing of thermal process for low acid foods, modified atmosphere packaging etc. Along with these features the book also encloses the description of equipments and machineries used in food processing and preservation with diagrams. This book also contains photographs of equipments and machineries used in food packaging. 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$** 125.00

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, coaching 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) 2nd Edition

Format: CD-Rom
Book Code: NID63
Price: **Rs.** 4,140.00 **US$** 150.00
(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 6,100 Importers / Foreign Buyers. Details include Company's Name, Contact Person (4,430), Address (6,000), Phone (5,820 Landline/ Mobile), E-Mail (3,950), Fax (4,810), Website (1,060) and Product Description. Note: All Records does not contain all fields of information. However, maximum information has been incorporated. Format: MS Excel, .xls

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The Complete Technology Book on Flavoured Ice Cream

Author: NIIR Board of Consultants & Engineers
Format: Paperback
Book Code: NI184
Pages: 448
ISBN: 817833013X
Price: **Rs.** 975.00 **US$** 100.00

Ice Cream is a favourite food of millions around the world. It is a frozen mixture of a combination of component of milk, sweeteners, stabilizers, emulsifiers and flavours. Ice cream is a palatable, nutritious and relatively inexpensive food. No other food enjoys so much popularity and has as attractive a form and appeal as ice cream. 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. Milk fat is of major importance in ice cream. It contributes rich flavor to the ice cream, is a good carrier for added flavor compounds and promotes desirable tactual qualities. Stabilizers are used to prevent the formation of objectionable large ice crystals in ice cream. Emulsifiers are used to produce ice cream with smoother body and texture, to impart dryness and to improve whipping ability of the mix. Flavour is considered the most important characteristics of ice cream. It has two characteristics; type and intensity. Classification of ice cream may be based on commercial terms commonly agreed upon or on regulatory composition requirements or flavor labeling standards. Commercially ice cream is classified as plain ice cream, chocolate, fruit, nut, frozen custard, confection, bisque, puddings, mousse, variegated ice cream, Neapolitan, ice milk, lacto, novelties, frappe etc. The basic step of production in manufacturing ice cream are composing the mix, pasteurization, homogenization, cooling, ageing, flavouring, freezing, packaging, hardening, storage, loading out products and cleaning of equipments. Ice cream can be mass produced and thus is widely available in developed parts of the world. Ice cream can be purchased in large cartons from supermarkets and grocery stores, in smaller quantities from ice cream shops, convenience stores, and milk bars, and in individual servings from small carts or vans at public events. Ice cream is expected to continue to expand robustly in India as purchasing power increases and as manufacturers invest in expanding the availability of ice cream in small stores. 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, flavour and 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 etc. It is a comprehensive book which covers all the aspects of manufacturing of ice cream in various flavours. The book is meant for entrepreneurs, technocrats, professionals, researchers, dairy technologists etc.

Directory / Database of Corporate/Leading Companies/Industries in Indian Food, Beverages and Tobacco Products (with Financial Figures) 4th Edition

Format: CD-Rom
Book Code: NID142
Price: **Rs.** 4,255.00 **US$** 150.00

Products: Meat, Eggs, Dairy Products, Sugar, Cocoa, Cocoa Beans, Cocoa Powder, Confectionery, Miling, 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, Melted Milk Food Tulsi, Zarda. Contains: 810 records Includes: Name of Company, Address, City, Pin Code, Phone, Fax, E-mail*, Website*. 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. Comparison amongst companies (Assets, Cash Flow, Cost as % of sales, Forex Transaction, Growth in Assets & Liabilities, Growth in Income & Expenditure, Income & expenditure, Liabilities, Liquidity Ratios, Profitability Ratio, Profits, Return Ratios, Structure of Assets & Liabilities (%), 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

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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) 3rd Edition

Format: CD-Rom
Book Code: NID156
Price: **Rs.** 4,255.00 **US$** 150.00

Contains: 354 records with following information: Name of Company, Address, City, Pin Code, Phone, Fax, Email*, Website*. 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, Energy Consumption, Capital Expenditure Projects (Capex). Comparison amongst companies (Assets, Cash Flow, Cost as % of sales, Forex Transaction, Growth in Assets & Liabilities, Growth in Income & Expenditure, Income & expenditure, Liabilities, Liquidity Ratios, Profitability Ratio, Profits, Return Ratios, Structure of Assets & Liabilities (%), 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

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Business Directory/Database of Milk and Dairy Products in India (2nd Edition) (Companies/ Industries of Dairy Consumables, Dairy Farms & Dairy Products, Feed, Feed Ingredients, Dealers, Dairy Equipment, Industrial Chemicals, Food Chemicals, Agro Chemical)

Format: CD-Rom
Book Code: NID174
Price: **Rs.** 3,565.00 **US$** 200.00
Including: Dairy Consumables, Dairy Farms & Dairy Products, Feed, Feed Ingredients, Dealers, Dairy Equipment, Industrial Chemicals, Food Chemicals, Agro Chemicals, Testing Laboratories Contain Over 19,500 Records. Details include Company Name, Postal Address (19,400), Contact Person (7,900), Phone-Land line (18,000), Mobile (3,000), Fax (7,100), E-mail (5,440), Website (2,900) Product Details. Note: All Records does not contain all fields of information. However, maximum information has been incorporated. Format: MS Excel

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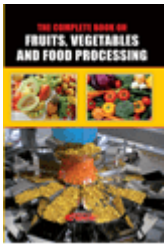
The Complete Book on Fruits, Vegetables and Food Processing

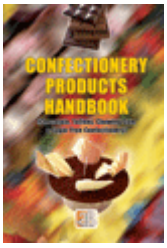
Author: Dr. H. Panda
Format: Paperback
Book Code: NI250
Pages: 648
ISBN: 9789381039229
Price: **Rs.** 1,675.00 **US$** 150.00



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 margaraine, 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$** 200.00



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.** 34,500.00 **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 indentifies 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
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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 bakeryindustry 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.

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