

**Profitable Business
Ideas in India for
Starting
Macaroni, Vermicelli,
Noodles and Instant
Noodles
with
Tastemaker Business**

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Introduction

- **Vermicelli**

Vermicelli is a traditional type of pasta round in section similar to spaghetti. In Italy vermicelli is slightly thicker than spaghetti, but in the United States it is instead slightly thinner. Vermicelli is very fine, long strands of pasta – like a skinny spaghetti – often used in soups. The name means 'little worms' in Italian (though in America, it is described more ethereally 'angel hair' pasta). It is available fresh or dried.

Fideo is a type of short vermicelli pasta, originally produced in Europe, particularly Spain that spread to Mexican and Latin American cuisine. It is commonly used in chicken soup and in sopa seca, a type of side-dish. Vermicelli is a popular instant food product. It falls under the category of extruded product and is made from wheat flour. At times tapioca or soybean or groundnut flour is also added. Thus, it is rich in proteins and liked by people from all walks of life, irrespective of age. It is basically a snack food item and at times it is also used as a table enricher.

changing lifestyles, greater awareness about health and preference for instant food items have made vermicelli very popular and an item of mass consumption.

- **Noodles**

Noodles are one of the staple foods consumed in many Asian countries. Instant noodles have become internationally recognized food, and worldwide consumption is on the rise. The properties of instant noodles like taste, nutrition, convenience, safety, longer shelf-life, and reasonable price have made them popular. Quality factors important for instant noodles are color, flavor, and texture, cooking quality, rehydration rates during final preparation, and the presence or absence of rancid taste after extended storage.

The origin of noodles has been disputed. Claims have been made that the noodle was of Chinese, Arabian and European origin. A Nature article claimed the oldest evidence of noodle consumption was from 4,000 years ago in China. While long, thin strips may be the most common, many varieties of noodles are cut into waves, helices, tubes, strings, or shells, or folded over, or cut into other shapes. Noodles are usually cooked in boiling water, sometimes with cooking oil or salt added. They are often pan-fried or deep-fried. Noodles are often served with an accompanying sauce or in a soup. Noodles can be refrigerated for short-term storage, or dried and stored for future use.

- **Instant Noodles**

Instant noodles are sold in a precooked and dried noodle block, with flavoring powder and/or seasoning oil. The flavoring is usually in a separate packet, although in the case of cup noodles the flavoring is often loose in the cup. Some instant noodle products are seal packed; these can be reheated or eaten straight from the packet/container. Dried noodle blocks are cooked or soaked in boiling water before eating. The main ingredients used in dried noodles are usually wheat flour, palm oil, and salt. Common ingredients in the flavoring powder are salt, monosodium glutamate, seasoning, and sugar. The dried noodle block was originally created by flash frying cooked noodles, and this is still the main method used in Asian countries, but air-dried noodle blocks are favored in Western countries.

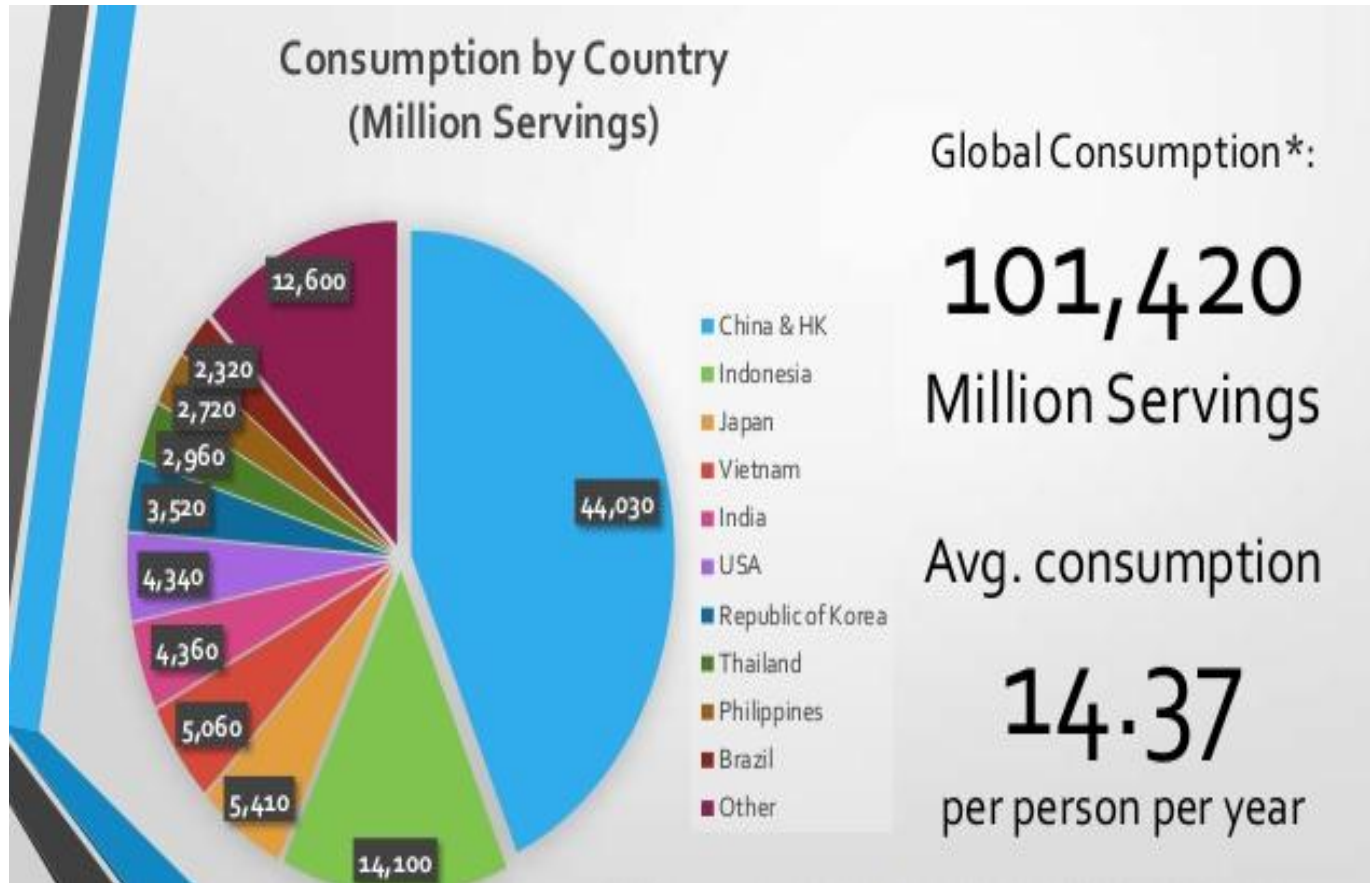
Instant noodles are made from wheat flour, starch, water, salt or kan sui (an alkaline salt mixture of sodium carbonate, potassium carbonate, and sodium phosphate), and other ingredients that improve the texture and flavor of noodles. Other flours may be mixed with wheat flour to make specific types of instant noodles; for example, buckwheat flour is added at 10-40% of wheat flour in the production of buckwheat noodles or soba. The popular noodles include instant Chinese noodles, instant Japanese noodles, and instant European style noodles, which vary in the basic ingredients used to make the noodles. Instant Chinese noodles use kan sui, whereas instant Japanese noodles do not, and the European style noodles often are made with semolina (a coarse ground product of durum wheat).

Market Survey

The global demand for instant noodles is expected to reach 145.8 billion packs by 2020, driven by the rising trend of convenience food in emerging markets. India takes a major share of this demand, ranking fifth in terms of the global demand for instant noodles after China, Indonesia, Japan and Vietnam.

India is the world's second largest producer of food next to China but accounts for less than 1.5% of International food trade. The Indian food sector is poised for a rapid growth and has potential to become reliable outsourcing partner in the food industry given its strength in primary food sector. India is the most attractive Instant Noodles market in the world. Instant Noodles market matured in India over the years but still it is limited to few players.

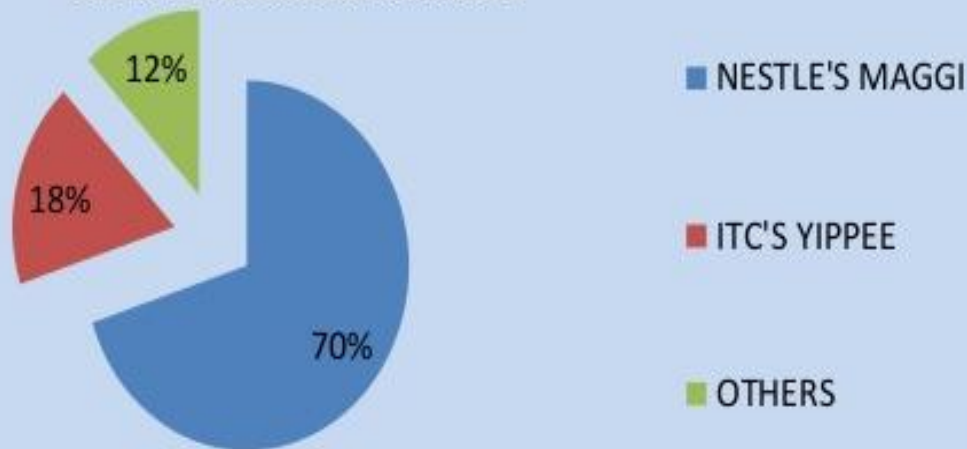
World Consumption of Instant Noodles



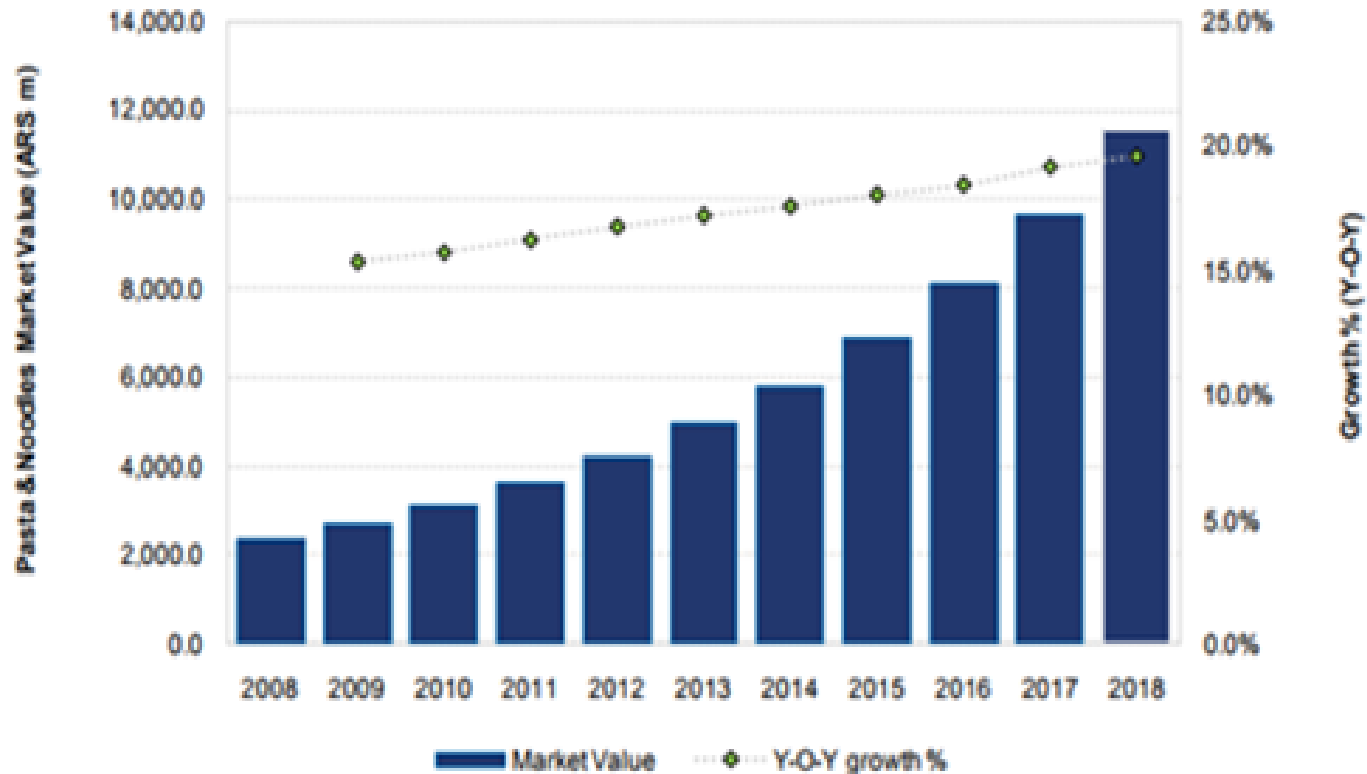
Indian Noodle Market

- In India the instant noodles market is worth **Rs. 1300 Cr. (approx.).**
- In this Nestle's Maggi is in top capturing **70% market share.**
- After this ITC Sunfeast Yippee capturing **18% market share.**
- Others brand like HUL's Knorr Soupy noodles, GSK's Horlicks Foodles, Indo-Nissan's Top Ramen etc. are capturing **12% market share.**

INDIAN NOODLE MARKET



India Pasta & Noodles market Value (LCU m) and Growth (Y-o-Y), 2008-18



Vermicelli is a very common food item and is manufactured mostly in unorganized sector. Majority of its products lie on cottage scale and they feed the local and adjoining market. Hence, it is always advisable to set up this industry near the big cities.

Few Indian Major Players are as under

- Bambino Agro Inds. Ltd.
- C G Foods India Pvt. Ltd.
- G D Foods Mfg. (India) Pvt. Ltd.
- Nissin Foods India Ltd.
- Shree Foods Ltd.

Project at a Glance

COST OF PROJECT				MEANS OF FINANCE			
Particulars	Existing	Proposed	Total	Particulars	Existing	Proposed	Total
Land & Site Development Exp.	0.00	0.00	0.00	Capital	0.00	26.26	26.26
Buildings	0.00	0.00	0.00	Share Premium	0.00	0.00	0.00
Plant & Machineries	0.00	51.33	51.33	Other Type Share Capital	0.00	0.00	0.00
Motor Vehicles	0.00	5.00	5.00	Reserves & Surplus	0.00	0.00	0.00
Office Automation Equipments	0.00	24.50	24.50	Cash Subsidy	0.00	0.00	0.00
Technical Knowhow Fees & Exp.	0.00	7.50	7.50	Internal Cash Accruals	0.00	0.00	0.00
Franchise & Other Deposits	0.00	0.00	0.00	Long/Medium Term Borrowings	0.00	78.78	78.78
Preliminary& Pre-operative Exp	0.00	1.00	1.00	Debentures / Bonds	0.00	0.00	0.00
Provision for Contingencies	0.00	5.00	5.00	Unsecured Loans/Deposits	0.00	0.00	0.00
Margin Money - Working Capital	0.00	10.71	10.71				
TOTAL	0.00	105.04	105.04	TOTAL	0.00	105.04	105.04

Project at a Glance

Year	Annualised		Book Value	Debt	Dividend	Retained Earnings		Payout	Probable Market Price	P/E Ratio	Yield Price/ Book Value
	EPS	CEPS	Per Share		Per Share	Per Share				No.of Times	
	`	`	`	`	`	%	`	%	`		%
1-2	6.21	11.03	16.21	24.00	0.00	100.00	6.21	0.00	6.21	1.00	0.00
2-3	9.92	14.09	26.13	18.00	0.00	100.00	9.92	0.00	9.92	1.00	0.00
3-4	13.52	17.14	39.64	12.00	0.00	100.00	13.52	0.00	13.52	1.00	0.00
4-5	16.94	20.10	56.59	6.00	0.00	100.00	16.94	0.00	16.94	1.00	0.00
5-6	20.16	22.92	76.75	0.00	0.00	100.00	20.16	0.00	20.16	1.00	0.00

Project at a Glance

Year	D. S. C. R.			Debt / - Deposits Debt	Equity as- Equity	Total Net Worth	Return on Net Worth	Profitability Ratio					Assets Turnover Ratio	Current Ratio
	Individual	Cumulative	Overall					GPM	PBT	PAT	Net Contrib ution	P/V Ratio		
	(Number of times)	(Number of times)	(Number of times)					%	%	%		%		
Initial				3.00	3.00									
1-2	1.54	1.54		1.48	1.48	2.25		21.22%	8.34%	6.12%	149.45	56.13%	2.03	1.17
2-3	1.94	1.73		0.69	0.69	1.24		23.89%	12.57%	8.38%	165.84	53.38%	2.11	1.55
3-4	2.41	1.94	2.40	0.30	0.30	0.71		25.66%	15.48%	10.00%	189.32	53.33%	2.05	2.00
4-5	2.97	2.16		0.11	0.11	0.43		26.84%	17.49%	11.14%	212.81	53.28%	1.92	2.51
5-6	3.62	2.40		0.00	0.00	0.26		27.60%	18.86%	11.93%	236.30	53.25%	1.77	3.95

Project at a Glance

BEP

BEP - Maximum Utilisation Year	5
Cash BEP (% of Installed Capacity)	60.92%
Total BEP (% of Installed Capacity)	63.99%

IRR, PAYBACK and FACR

Internal Rate of Return .. (In %age)	35.08%
Payback Period of the Project is (In Years)	2 Years 2 Months
Fixed Assets Coverage Ratio (No. of times)	9.832

Major Queries/Questions Answered in the Report?

- 1. What is Macaroni, Vermicelli, Noodles and Instant Noodles industry ?**
- 2. How has the Macaroni, Vermicelli, Noodles and Instant Noodles industry performed so far and how will it perform in the coming years ?**
- 3. What is the Project Feasibility of Macaroni, Vermicelli, Noodles and Instant Noodles Plant ?**
- 4. What are the requirements of Working Capital for setting up Macaroni, Vermicelli, Noodles and Instant Noodles plant ?**

- 5. What is the structure of the Macaroni, Vermicelli, Noodles and Instant Noodles Business and who are the key/major players ?**
- 6. What is the total project cost for setting up Macaroni, Vermicelli, Noodles and Instant Noodles plant ?**
- 7. What are the operating costs for setting up Macaroni, Vermicelli, Noodles and Instant Noodles plant ?**
- 8. What are the machinery and equipment requirements for setting up Macaroni, Vermicelli, Noodles and Instant Noodles plant ?**

- 9. Who are the Suppliers and Manufacturers of Plant & Machinery for setting up Macaroni, Vermicelli, Noodles and Instant Noodles plant ?**
- 10. What are the requirements of raw material for setting up Macaroni, Vermicelli, Noodles and Instant Noodles plant ?**
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Reasons for buying our report:

- **This report helps you to identify a profitable project for investing or diversifying into by throwing light to crucial areas like industry size, market potential of the product and reasons for investing in the product**
- **This report provides vital information on the product like it's 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 machinery required, project costs and snapshot of other project financials**
- **The report provides a glimpse of government regulations applicable on the industry**
- **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**

Scope of the Report

The report titled “Market Survey cum Detailed Techno Economic Feasibility Report on Macaroni, Vermicelli, Noodles and Instant Noodles ” provides an insight into the Macaroni, Vermicelli, Noodles and Instant Noodles market in India with focus on uses and applications, Manufacturing Process, Process Flow Sheets, Plant Layout and Project Financials of Macaroni, Vermicelli, Noodles and Instant Noodles project. The report assesses the market sizing and growth of the Indian Macaroni, Vermicelli, Noodles and Instant Noodles Industry. 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 demystified the situation by putting forward the emerging business opportunity in the Macaroni, Vermicelli, Noodles and Instant Noodles sector in India along with its business prospects. Through this report we have identified Macaroni, Vermicelli, Noodles and Instant Noodles project as a lucrative investment avenue.

Making of Spaghetti and Macaroni, Macaroni Manufacturing, Macaroni Manufacturing, How to Make Pasta, Macaroni Making, Pasta Making, Macaroni Making Process, Manufacturing of Vermicelli and Macaroni, Pasta Production Process, Making of Pasta, Macaroni Pasta Production, Pasta Manufacturing, Production of Pasta, Dry Pasta Manufacturing, Preparation of Vermicelli and Noodles, Short Pasta Macaroni Making, Macaroni Production Process, How is Pasta Made, Pasta Manufacturing Process, Pasta Production, Macaroni Pasta Manufacturing Process, Vermicelli Production Process, Vermicelli Production, Making of Vermicelli, Vermicelli Production, Vermicelli Making, Noodles Making , Vermicelli Processing, Vermicelli ,Macaroni, Pasta Making, Noodles Processing, Instant Noodle Production, Noodles Manufacturing, Noodle Production, How to Make Noodles, Process Making Cup Noodles, Noodle Making Process, Fresh Noodle Production, Instant Noodles Manufacturing, How to Prepare Noodles, Instant Noodle Manufacture, Process of Full Instant Noodle, Instant Noodles Processing, Instant Noodle Maker, Instant Noodle Processing, Dried Noodles Production, Pasta/Macaroni making, Fresh Noodle Making, Fresh Noodle Processing.

Process of Noodles, Semi-Dried Fresh Noodle Making, Dry Noodles Production, How to make Fresh Pasta, How are Noodles Produced, Instant Noodle Making, Instant Noodles Making, Noodles Manufacturing Business, How to Manufacture Instant Noodles, Making Money from Instant Noodles, Instant Noodles Production, Instant Noodle Business, Noodles Manufacturing Process, Noodles Manufacturing Business Plan, Macaroni, Vermicelli & Noodles Manufacturing, Small Scale Business in Manufacturing Noodles, How to Manufacture Instant Noodles, Pasta Manufacturing Business, Pasta Manufacturing Business, Process of Instant Noodles, How are Noodles Made, Processing of Vermicelli, Production of Vermicelli, Production and Processing of Vermicelli, How to Become a Fresh Pasta Manufacturer, Start Fresh Pasta Business, A Vermicelli Making Business, Profitable Small Business Manufacturing Ideas for Noodle Making, Business Manufacturing Ideas for Instant Noodles, Opening a Noodles Business, Manufacturing Business Plan For Noodles, Opening Business Plans For Instant Noodles, Processing of Vermicelli, Vermicelli Making Process, Process of Manufacturing Vermicelli.

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NPCS Team has simplified the process for you by providing a "[Free Instant Online Project Identification & Selection](#)" search facility to identify projects based on multiple search parameters related to project costs namely: Plant & Machinery Cost, Total Capital Investment, Cost of the project, Rate of Return% (ROR) and Break Even Point % (BEP). You can sort the projects on the basis of mentioned pointers and identify a suitable project matching your investment requisites.

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<http://www.entrepreneurindia.co/project-identification>

Contact us

NIIR PROJECT CONSULTANCY SERVICES

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Niir PROJECT CONSULTANCY SERVICES

An ISO 9001:2015 Company

Who are we?

- *One of the leading reliable names in industrial world for providing the most comprehensive technical consulting services*
- *We adopt a systematic approach to provide the strong fundamental support needed for the effective delivery of services to our Clients' in India & abroad*

We at NPCS want to grow with you by providing solutions scale to suit your new operations and help you reduce risk and give a high return on application investments. We have successfully achieved top-notch quality standards with a high level of customer appreciation resulting in long lasting relation and large amount of referral work through technological breakthrough and innovative concepts. A large number of our Indian, Overseas and NRI Clients have appreciated our expertise for excellence which speaks volumes about our commitment and dedication to every client's success.

We bring deep, functional expertise, but are known for our holistic perspective: we capture value across boundaries and between the silos of any organization. We have proven a multiplier effect from optimizing the sum of the parts, not just the individual pieces. We actively encourage a culture of innovation, which facilitates the development of new technologies and ensures a high quality product.

What do we offer?

- *Project Identification*
- *Detailed Project Reports/Pre-feasibility Reports*
- *Market Research Reports*
- *Business Plan*
- *Technology Books and Directory*
- *Industry Trend*
- *Databases on CD-ROM*
- *Laboratory Testing Services*
- *Turnkey Project Consultancy/Solutions*
- *Entrepreneur India (An Industrial Monthly Journal)*

How are we different ?

- *We have two decades long experience in project consultancy and market research field*
- *We empower our customers with the prerequisite know-how to take sound business decisions*
- *We help catalyze business growth by providing distinctive and profound market analysis*
- *We serve a wide array of customers , from individual entrepreneurs to Corporations and Foreign Investors*
- *We use authentic & reliable sources to ensure business precision*

Our Approach

Requirement collection

Thorough analysis of the project

Economic feasibility study of the Project

Market potential survey/research

Report Compilation

Contact us

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