

How to Start Snack Foods Manufacturing Business

(Potato Chips, Popcorn, Puffed Snacks, Nut Based Snacks, Meat Based Snacks, Corn Chips and Simulated Potato Chips)

See more at : <http://goo.gl/ppCO39>

Introduction

Snacking is becoming a way of life with many people. In some countries the average eating frequency is around 6 to 7 occasions per day. There are plenty of marketing niches and slots to be filled in the Snack food areas. Snack is a type of food not normally eaten as a main meal such as breakfast, lunch or dinner but to mitigate hunger between these meals.

Snack may also be consumed between meals purely for the enjoyment of its taste. Traditionally snacks were prepared from leftovers or ingredients easily available at home and included sandwiches, nuts, fruits etc. They have become more appealing than prepared foods and contain tempting, flavourful ingredients. This book attempts to provide the processes for the manufacture of various Snack food items which has tremendous domestic and export market. It covers a variety of subjects from snack food emphasizing the evolving nature of snacks in our diet.

Whether you are new to the field or you are pro facing broader responsibilities, Snack Food Processing provides valuable information gained through first-hand experience. It provides a clear, comprehensive overview of the Snack Food Processing which contains definitive content on developing, preparing, and processing various types of snack foods. The initial content is regarding snack food ingredients and the work progresses to discuss various types of snacks with processes in subsequent chapters, detailing their development, production and consumption, raw material requirement and flow chart.

Detailed discussion on technical functions that includes product development followed by quality control and nutritional supplementation has also been included. Some chapter covers packaging, extrusion and other technologies of snack food manufacturing process. Special content on machinery equipment photographs along with supplier details has also been included. It is for people who want a technical based practical review on how snack foods are made. We hope that this book will meet every individual need who has thrust to explore technology on snack food processing. New entrants into the field will be able to confidently communicate with suppliers and associates. Managers and quality control personnel will gain a better idea on where to start in solving problems when they arise.

Table of Contents

PART – I SNACK FOOD INGREDIENTS

1. Popcorn and Other Cereal Products

Popcorn

Other Corn Ingredients

Wheat-based Ingredients

Rice

Rye

Sorghum

2. Fats, Oils, Emulsifiers and Antioxidants

Natural Fats and Oils

Processing Vegetable Oils

Analytical Tests Applied to Shortenings

Specifications and Quality Assurance

Frying Fats

Emulsifiers

Antioxidants

3. Sweeteners

Invert Syrups

Molasses

Brown Sugar

Other Sweeteners

4. Dairy Products

Fluid Milk Products

Concentrated Milk Products

Dried Milk Products

Cheese

5. Salt

Manufacture of Salt

Salt with Additives

Storage and Packing

Salt Requirements for Snacks

6. Water

Public Health Service Drinking Water Standards

Analyses of Water

Water Treatment

7. Nuts and Fruits

Nuts

Fruits

8. Vegetable Ingredients

Potatoes

Onions

Other Plant Products

9. Flavours and Colours

Flavours

Colours

PART – II PRODUCT AND PROCESSES

10. Potato Chips

Potato Chips Processing

Quality Factors

Storage Stability

11. Meat-based Snacks

Popped Pork Rinds

Pickled Snacks

12. Snacks-based on Popcorn

Factors affecting the quality of Popcorn

Popping Procedures

Caramel Corn and Other Popcorn Snacks

13. Puffed Snacks

Formulation and Procedures

Addition of Flavours and Colours

14. Corn Chips and Simulated Potato Chips

Corn Chips

Simulated Potato Chips

15. Baked Snacks

Salty-savory Baked Snacks

Sweet Baked Snacks

16. Nut-based Snacks

Peanuts

Other Nuts

Sugared and Spiced Nuts

PART – III EQUIPMENTS

17. Extruding Equipments

Extruder Function

Using Extruders to make Snacks

Extruder Design and Operation

Commercially Available Extruding Equipments

Complete Plants

Special Processes

18. Equipments for Frying, Baking and Drying

Heat Transfer Mechanism

Ovens

Electronic Ovens

Driers

Toasting Ovens

Frying

Specialized Snack Frying Equipment

19. Specialized Equipment for Popcorn Processing

Poppers

Sifters

Coaters

Caramel Corn Plants

20. Specialized Equipment for Potato Chip

Processing

Receiving and Cleaning Potatoes

Peelers

Slicers

Slice Washers and Conditioners

Fryers

Vacuum Finishing of Potato Chips

Microwave Drying

Addition of Salt and Seasonings

Sorting Potato Chips by Size

Protecting the Environment

21. Packaging Materials

Type of Containers

Special Feature for Some Snack Packages

Testing Films

Legal Considerations

22. Packaging Equipments

Folding Cartons

Preformed Pouches

Form-Fill Seal Equipment

Inner-lined Containers and Rotoseal Machines

Automatic Case Packaging for Flexible Bags

Milk Carton Types

Packaging Nut Meats

23. Miscellaneous Equipments

Nut Processing Equipment

Oil, Powder and Granule Applicators

Transfer and Storage Equipment

Weighing

PART – IV TECHNICAL FUNCTIONS

24. Product Development

Introduction

Mission and Objectives

Administration of Product Development

Systemalizing New Product Development

Conducting Development Work

Packaging Development

25. Quality Control

Quality Control or Quality Assurance

The Mission of Quality Control

The Extent of the Concern of Quality Control

The Position of Quality Control in the Organisation

Function of Quality Control Department

Promoting a Quality Conscious Attitude in other Departments

Keeping Records

Establishing Standards and Specifications

Sampling

Sanitation

Supervision of On-line Inspector

HACCP Studies

Recalls

Compliance

Utilization of Outside Laboratories

26. Nutritional Supplementation

Recommended Daily Allowances

Vitamins

Minerals

Proteins

Other Nutrients

- 27. Potato Chips And Tortilla Chips**
- 28. French Fries**
- 29. Papad And Namkin**
- 30. Banana Chips**
- 31. Extruded Puffed Snacks**
- 32. High Energy Snack Food**

Machinery & Equipments

See more at

<http://goo.gl/ppCO39>

Visit us at

www.entrepreneurindia.co

***Take a look at NIIR PROJECT CONSULTANCY
SERVICES on #StreetView***

<https://goo.gl/VstWkd>

Niir PROJECT CONSULTANCY SERVICES

An ISO 9001:2008 Company

Niir Project Consultancy Services

106-E, Kamla Nagar, New Delhi-110007, India.

Email: npcs.ei@gmail.com , info@entrepreneurindia.co

Tel: +91-11-23843955, 23845654, 23845886

Mobile: +91-9811043595

Fax: +91-11-23841561

Website :

www.niir.org

www.entrepreneurindia.co

Take a look at NIIR PROJECT CONSULTANCY SERVICES on #StreetView

<https://goo.gl/VstWkd>

Follow Us



➤ <https://www.linkedin.com/company/niir-project-consultancy-services>



➤ <https://www.facebook.com/NIIR.ORG>



➤ <https://www.youtube.com/user/NIIRproject>



➤ <https://plus.google.com/+EntrepreneurIndiaNewDelhi>



➤ https://twitter.com/npcs_in



➤ <https://www.pinterest.com/npcsindia/>



THANK YOU!!!

For more information, visit us at:

www.entrepreneurindia.co