How to make Profits in Bakery Industry

(Manufacture of Bread, Biscuit, Cake, Cookies, Muffins, etc.)
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.
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- Aluminium And Aluminium Extrusion Profiles & Sections,
- Bio-fertilizers And Biotechnology
- Breakfast Snacks And Cereal Food
- Bicycle Tyres & Tubes, Bicycle Parts, Bicycle Assembling
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• Building Materials And Construction Projects
• Biodegradable & Bioplastic Based Projects
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- Fertilizers & Biofertilizers
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- Leather And Leather Based Projects
- Leisure & Entertainment Based Projects
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- Minerals And Minerals
- Maize Processing (Wet Milling) & Maize Based Projects
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- Printing Inks
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- Waste Management & Recycling
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