

Breakfast Cereal Corn Flakes Production. Corn Flakes Manufacturing Business. Breakfast Cereal Food Production Plant. Corn Flakes from Maize.

Description:

Corn flakes are healthy and nutritious food. The food is popular in the both developed and developing countries. Apart from popcorns, this is one of the most popular commercial items you can produce from maize. Additionally, it is a very popular food for breakfast. Generally, people take this food with warm milk. It is a very quick meal and acts as the appetiser also.

Maize provides invaluable nutrients substances. Additionally, these nutrients are very necessary for the balance of human diet. The various substances are proteins, carbohydrates, starch, fat and water. Apart from the normal corn flakes, there some other varieties are also available in the market. And these items offer different tastes and flavours. Such as corn flakes with honey or almonds or nuts etc.

The demand for ready to eat food is increasing very fast. Additionally, people are looking for the healthy diet. Therefore, a change is taking place at the breakfast table of an average urban Indian household. The hustle and bustle around the first meal of the day keep the packaged breakfast foods mart on the edge.

Though several other breakfast cereals are also available in the market but they are still to gain popularity. Besides the good taste, crispy nature, corn flakes are also popular because of their friable texture and blend flavour. And most important, the food is just ready for consumption with no cooking requirements. This is the major reason the demand for the corn flakes is increasing rapidly.

Corn flakes being one of most nutritious foods and is consumed as breakfast food not only in India but-elsewhere in the world.

Basically, it is prepared from maize; this is the main raw material. Flavours, like sugar or salt are also added. Maize, the main raw material, is itself a corn grain. Corn flakes have very good taste. Though several other breakfast cereals are also available in the market but they are still to gain popularity. Besides the good taste, crispy nature, corn flakes are also popular because of their friable texture, blend flavour and above all the ease with which it can be prepared for consumption. Corn Flakes can be manufactured either of the two white or yellow corns. The only difference is that flake formed using yellow corn is more dark in colour. From raw corn flakes (before roasting) corn syrup can be prepared. It is prepared by removing starch from maize by soaking and treating with chemicals. It is also being used by liquor industry for manufacture of beer etc.

For more details download PDF file.

Keywords: Corn Flake Production, Cereal Making Plant, Corn Flakes Manufacturing Process, Corn Flakes Manufacturing Project Report, Corn Flakes Processing, Corn Flakes Business Plan, How to Make Corn Flakes from Maize, Corn Flakes Manufacturing Plant, Making of Corn Flake, Project Report on Corn Flakes Manufacturing, Corn Flakes Production Process, Corn Flake Cereal Processing, Corn Flakes Plan, Food Processing, Corn Flakes Manufacture, Production of Corn Flakes from Raw Maize, Project Report for Maize Fla

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